



Fins Ale House & Raw Bar

33544 Market Place
Bethany Beach, DE
302-539-3467

A Fins Hospitality Group Concept

BAKES & STEAMERS

STEAMED CLAMS	14
One dozen middle neck, drawn butter, lemon	
STEAMED SHRIMP	1/2 LB 11 Full LB 22
Old Bay, cocktail sauce	
STEAMER COMBO	26
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
MUSSEL OF THE DAY	15
1 1/2 lbs, chef's sauce du jour	
CLAMS CASINO	11
Half dozen top neck, bacon, peppers, herbs, spices, cheese blend	
OYSTERS ASIAGO	15
Half dozen, Asiago cheese, fennel, spinach, panko breadcrumbs	
OYSTERS ROCKEFELLER	15
Half dozen, spinach, celery, onion, hollandaise	
BAKED OYSTER SAMPLER	15
Three oysters Asiago & three oysters Rockefeller	

APPETIZERS

FRIED GREEN TOMATOES	9
Encrusted, house bread crumb blend, roasted corn & black bean salsa, arugula, chipotle mayo	
BRUSCHETTA	9
Fresh tomato, garlic, red onion, basil, Asiago & parmesan cheeses, garlic bread	
CALAMARI	12
Hand-battered, flash fried, horseradish sour cream & marinara	
SOUTHERN FRIED OYSTERS	15
Hand-battered, lightly fried, spicy grits, Cajun remoulade	
FINS' SEAFOOD SKINS	14
Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream	
FINS' HOMEMADE CRAB DIP	14
Lump crab meat, secret seasonings, cheese blend, tortilla chips	
CHICKEN QUESADILLA	12
Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream	
SEARED TUNA	16
Sesame encrusted, extra rare, seaweed salad, cucumbers, wasabi, soy, ginger	
FRIED AVOCADO	13
Halved, tempura battered, lightly fried, stuffed with FINS' shrimp salad, Sriracha aioli	
FINS' TUNA NACHOS	15
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey-wasabi aioli, Sriracha	
CHORIZO CHEESE FRIES	8
Blended cheese sauce, crumbled bacon, old bay	

SOUPS & SALADS

FINS' SEAFOOD CHOWDER	7
Fresh shrimp, scallops, fish, herb tomato broth	
OYSTER STEW	11
Made to order, one of Baltimore's oldest recipes	
CAESAR SALAD	8
Hearts of romaine, Caesar dressing, shaved parmesan, spiced oyster crackers	
FINS' HOUSE SALAD	8
Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain mustard vinaigrette	
SHRIMP COBB SALAD	18
Chilled shrimp, romaine, hard boiled egg, pickled onions, avocado, candied pecans, mushrooms, radish, bacon, carrots, feta, honey-ginger ranch dressing	
ICEBERG WEDGE SALAD	10
Baby iceberg, cucumber, cherry tomato, bacon, gorgonzola cheese, sunflower seeds, blue cheese dressing	
ROASTED BEET SALAD	10
Baby arugula, red & golden beets, sunflower seeds, red onion, goat cheese crumbles, blood orange vinaigrette	
CHOPPED SALAD	10
Romaine, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, cheddar cheeses, buttermilk ranch dressing	

Turn any of our salads into an entrée

Fish Board	MARKET	Chicken Breast	9	Filet Mignon	16
Fried Oysters	13	Crab Cake	MARKET		
Shrimp	11	Calamari	10		

Allergy Menu Available Upon Request

All equipment, including fryer, is used to prepare food items. We cannot guarantee cross contamination has not occurred.

Please alert the staff immediately of any food allergies

MasterCard, Visa, Discover and American Express Credit Cards and Cash are Accepted for Payment
A Gratuity of 18% May be Added to Large Parties of Six or More
Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness

Prices are subject to change without notice

FRESH FISH BOARD

9 oz filet served with a choice of two sides

- 1. SELECT A FISH**
Daily rotating selection
- 2. SELECT A PREPARATION METHOD**
 - Broiled
 - Grilled
 - Blackened
 - Stuffed with Crab Imperial (add \$10)
- 3. SELECT A SAUCE**
 - Lobster Sauce
 - Dill Cream Sauce
 - Mango Pineapple Salsa
 - Fire Roasted Corn & Black Bean Salsa
 - Peppercorn demi-glace
 - Lemon Shallot Cream
 - Crawfish & Tasso Creole Sauce (add \$1)
 - Citrus Hollandaise

We are committed to making environmentally & socially responsible decisions in all aspects of our food service. We strive to source locally, reduce waste, and minimize our environmental impact.

SEAFOOD SPECIALTIES

SHRIMP & GRITS	20
Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso Creole cream	
FRIED SHRIMP DINNER	22
Lightly battered, cocktail sauce, choice of two sides	
FRIED OYSTER DINNER	25
Hand-battered, lightly fried, Cajun tartar, choice of two sides	
BALSAMIC GLAZED SALMON	26
Oven roasted fingerling potatoes, root vegetables, sautéed pancetta & brussel sprouts	
LOBSTER & SHRIMP FRIED RICE	26
Sesame soy rice, cabbage, carrots, peas, scallions, sunny side up egg	
JUMBO LUMP CRAB CAKES	MARKET
Broiled, tartar sauce, choice of two sides	
GRILLED SHELLFISH COMBO	30
Baby lobster tail, shrimp, scallops, roasted creamy potatoes, shallots, asparagus, chorizo links, lemon saffron tomato broth	
SPANISH SEAFOOD PAELLA	31
Scallops, mussels, shrimp, clams, fish, lump crab meat, calamari, Andouille sausage, saffron rice	
FINS' SHELLFISH PASTA	29
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta	
SEAFOOD BAKE	29
Mini crab cake, shrimp, scallops, stuffed flounder, casino butter, white wine, choice of 2 sides	
FINS' CIOPPINO	29
Clams, mussels, shrimp, scallops, crabmeat, fish, garlic saffron white wine tomato sauce Add Linguini: 2.00	
FISH AND CHIPS	20
House beer-battered cod loins, fries, coleslaw	

MEAT & POULTRY

CHICKEN MARSALA	20
Green beans, Malibu carrots, asparagus, Marsala-mushroom sauce	
6OZ CENTER CUT FILET MIGNON	24
Grilled to temperature, choice of two sides	
FINS' SIRLOIN	22
8oz, grilled to temperature, butternut squash & bacon hash, green tomato relish, caramelized maple glaze, squash puree	
FILET OSCAR	30
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus	
BONE IN PORK CHOP	20
Frenched, fingerling potatoes, fried green beans, peppercorn demi-glace	

SANDWICHES

Served with a choice of one side (w/exception of tacos)

HONEY BOURBON CHICKEN* SANDWICH	14
*Cage Free, Antibiotic Free Chicken Breast, grilled, apple wood smoked bacon, provolone cheese, honey bourbon sauce, brioche bun	
BUFFALO SHRIMP PO' BOY	15
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll	
FRIED OYSTER PO' BOY	15
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll	
THE PEACEMAKER	16
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll	
1/2 POUND CERTIFIED ANGUS CHEESE BURGER	14
Fresh, never frozen hand made patty, lettuce, tomato, choice of cheese, brioche bun Add bacon 1.50	
CRAB CAKE SANDWICH	MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce	
FISH TACOS	13
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried Sub Shrimp \$2.00	
FINS' LOBSTER ROLL	MARKET
Lobster salad, lettuce, tomato, toasted Milano roll	

SIDE DISHES

Al la Carte 4.00 Each

- ~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~ Saffron Rice ~
- ~ Shoestring Fries ~ Spicy Grits ~ Tater Tots ~ Sweet Potato Fries ~
- ~ Broccoli ~ Chunky Applesauce ~ Asparagus ~ Green Beans ~
- Butternut squash puree

(Add Chorizo Cheese Topping +\$3)

BIG OYSTER BREWERY

OUR IN HOUSE BREW

BIG OYSTER BREWERY, ESTABLISHED IN 2015,
IS THE CRAFT BEER COMPONENT OF
FINS HOSPITALITY GROUP,
BREWED AT OUR REHOBOTH &
LEWES LOCATIONS

SEE THE DAILY DRAFT LIST FOR
CURRENT SELECTIONS

BY THE BOTTLE BREWS

BUDWEISER 3.5
MICHELOB ULTRA 3.5
CORONA 5.5
CORONA LIGHT 5.5
ANGRY ORCHARD 4.5
SWEETWATER SESSION IPA 5
SAM ADAMS SEASONAL 4.5
GOLDEN ROAD WOLF PUP 5
MODELO ESPECIAL 4
COORS LIGHT 3.5
MILLER LITE 3.5
ROLLING ROCK 16OZ 3.5
LANDSHARK 16OZ 3.5
YUENGLING 3.5
ST. PAULI GIRL (NA) 3

OYSTER SHOOTERS \$5

THE ORIGINAL
RAW OYSTER, BEER, COCKTAIL SAUCE
THE CASANOVA
RAW OYSTER, CHAMPAGNE, COCKTAIL SAUCE
THE DRUNKEN SAILOR
RAW OYSTER, RUM, COCKTAIL SAUCE
THE RUSSIAN
RAW OYSTER, VEGGIE VODKA, COCKTAIL SAUCE
THE MEXICAN
RAW OYSTER, JALAPENO TEQUILA, COCKTAIL SAUCE

SOFT DRINKS (2.5)

SODA~COCA COLA, DIET COKE, SPRITE, GINGER ALE, LEMONADE,
TONIC, CLUB SODA, UNSWEETENED ICED TEA
MATT'S HOMEMADE ROOT BEER BOTTLE \$3.5
JUICE~ APPLE, ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT
COFFEE OR TEA

*ALL FREE REFILLS WITH THE EXCEPTION OF JUICES & ROOT BEER

OUR WINE LIST IS CURATED TO COMPLEMENT OUR
MENU FOCUS ON FRESH FLAVORFUL SEAFOOD AND
AIMS TO ENHANCE YOUR DINING EXPERIENCE.
ASK YOUR SERVER FOR PAIRED SUGGESTIONS

WHITE

OYSTER BAY CHARDONNAY 8.5/30
NEW ZEALAND, MARLBOROUGH Elegant and assertive with pure, ripe fruit flavors. Steel & barrel fermented. Ripe citrus, subtle oak, creamy texture to finish

KENDALL JACKSON CHARDONNAY 11/40
CALIFORNIA Ripe pear and buttery flavors back by vibrant lemony acidity. Balanced, medium body, and lingering finish

TOM GORE CHARDONNAY 10/35
CALIFORNIA Flavorful, medium-bodied, tastes ripe & round, nuances of vanilla and nutmeg, buttery finish

CLIFFORD BAY SAUV BLANC 9/32
NEW ZEALAND, MARLBOROUGH Guava, citrus, mild minerality, long dry finish

UPPERCUT SAUV BLANC 9.5/34
CALIFORNIA, NORTH COAST Medium bodied, with crisp flavors of nectarine and key lime

NOBILO SAUV BLANC 8.5/30
NEW ZEALAND, MARLBOROUGH Crisp, clean, ripe tropical fruit, well balanced acidity

KIM CRAWFORD SAUV BLANC 11/40
NEW ZEALAND, MARLBOROUGH Pineapple, stone fruit, hint of earthy undertones

MATANZAS CREEK SAUV BLANC 10/35
CALIFORNIA, SONOMA Part of the Jackson Estate Family, aromas of fresh cut grass and honeysuckle with flavors of fig and lemon peel

VILLA POZZI PINOT GRIGIO 8/28
ITALY, SICILY Clean, well balanced, rose & honeysuckle, acidic finish

RAINSTORM PINOT GRIS 10/35
OREGON, WILLAMETTE VALLEY Floral aromatics, crisp acidity, refreshing, with touches of kiwi and pear, clean finish

RELAX RIESLING 9/32
GERMANY, MOSEL Off-dry and light bodied, fruit forward flavors of apples and peaches with just a hint of citrus

FLEURS DE PRAIRIE COTES DE PROVENCE ROSE 10/35
FRANCE, PROVENCE REGION "Wildflowers", light & fruity with a bone-dry finish

SACHA LICHINE ROSE 8.5/30
FRANCE, PROVENCE REGION Easy and open with both red berry richness and delicious acidity

RED

STEAK HOUSE CAB SAUV 8.5/30
WASHINGTON, COLUMBIA VALLEY Bold, but easy drinking. Aromas of vanilla and violets, ripe & full bodied on the palate

IMAGERY CAB SAUV 13/46
CALIFORNIA, SONOMA VALLEY Black cherry, cola flavors, and vanilla toast on the finish. Soft balanced texture blended with a touch of Petite Syrah for notes of spice and pepper

SONOMA COAST Silky, lingering finish, dark cherry, spice

LA CREMA PINOT NOIR 13.5/48
CALIFORNIA, SONOMA VALLEY Multi layered flavors of red, blue, and black berry fruit with subtle layers of exotic spice. Fine tannins and balanced acidity drive a long finish

HOB NOB PINOT NOIR 9/32
FRANCE Bursting with cherry flavors, medium bodied with soft tannins for a smooth rich texture.

HAYES RANCH MERLOT 8.5/30
CALIFORNIA, LIVERMORE VALLEY Family owned & operated Wente Family Estates. Aromas and flavors of black cherry, blackberry, and plum with a smooth finish

BLACK INK RED BLEND 10/35
CALIFORNIA, NAPA VALLEY Rich and intense, portraying elegance with an edge. Juicy blackberry meets smoky licorice with a hint of spice. Depth and dryness

7 MOONS RED BLEND 8.5/30
CALIFORNIA, CENTRAL COAST Smooth, soft, and sweet blend of 7 grape varietals. Jammy, lingering fruit finish

ALAMOS MALBEC 9/32
ARGENTINA, MENDOZA Light floral aromas, mouthfeel is full and rich with concentrated cassis and black raspberry. A touch of spice and chocolate from a light oak aging

SPOSATO MALBEC RESERVE 11.5/42
ARGENTINA, MENDOZA From Delaware's own Sposato Family. Aged in oak barrels for 14 months, blackberries, sweet spice. Intense violet color with a soft and sweet mouthfeel of velvety tannins

CHAMPAGNE/SPARKLING

COOKS BRUT (187ML) 6
LUNETTA PROSECCO (187ML) 8
VUEVE CLIQUOT (750ML) 88

