



ON THE HALFSHELL

RAW CLAMS	8/14
Middleneck, cocktail, horseradish, by the half dozen or dozen	
RAW OYSTERS	14/27
Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen	
RAW OYSTER SAMPLER	27
Selection of each oyster, red and white mignonette, cocktail, lemon	
BEER OYSTER SHOOTER	4
Raw oyster, light beer, cocktail & horseradish	
VODKA OYSTER SHOOTER	5
Raw oyster, infused veggie vodka, cocktail & horseradish	
RUM OYSTER SHOOTER	5
Raw oyster, white rum, cocktail & horseradish	
CHAMPAGNE OYSTER SHOOTER	5
Raw oysters, prosecco, cocktail & horseradish	
TEQUILA OYSTER SHOOTER	5
Raw oyster, infused jalapeno tequila, cocktail & horseradish	

APPETIZERS

FRIED GREEN TOMATOES	10
Encrusted, house bread crumb blend, roasted corn & black bean salsa, arugula, sunflower seeds, chipotle mayo	
BRUSCHETTA	9
Fresh tomato, garlic, red onion, basil, asiago & parmesan cheeses, garlic bread	
CALAMARI	13
Hand-battered, flash fried, horseradish sour cream & marinara	
FRIED OYSTERS	13
1/2 dozen, hand-battered, flash fried, cocktail sauce	
FINS' HOMEMADE CRAB DIP	14
Lump crab meat, secret spices, cheese blend, tortilla chips <i>Sub Baguette: +\$1</i>	
FINS' SEAFOOD SKINS	13
Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream	
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	
CHICKEN QUESADILLA	12
Chicken, bell peppers, onion, cheddar jack cheese, roasted corn & black bean salsa, chipotle sour cream	

BAKES & STEAMERS

STEAMED CLAMS	14
One dozen middleneck, drawn butter, lemon	
STEAMED SHRIMP	1/2 LB 12 Full LB 22
Old Bay, cocktail sauce	
STEAMER COMBO	27
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
STEAMED OYSTERS	27
1 dozen, drawn butter	
MUSSEL OF THE DAY	15
1 1/2 lbs, chef's sauce du jour	
CLAMS CASINO	13
Half dozen topnecks, 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	

SOUPS & SALADS

FINS' SEAFOOD CHOWDER	7
Fresh shrimp, scallops, fish, herb tomato broth	
FINS' SOUP DU JOUR	MARKET
See Daily Specials	
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 balsamic 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	
ROASTED BEET SALAD	10
Baby arugula, red beets, sunflower seeds, red onion, goat cheese crumbles, blood orange vinaigrette	
CHOPPED SALAD	10
Romaine, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, cheddar cheese, buttermilk ranch dressing	

Turn any of our salads into an entrée

Fish Board +MARKET	Crab Cake +MARKET
Chicken Breast +9	Calamari +10
Fried Oysters +13	Shrimp +11
Tuna Salad +8	Shrimp Salad +11

FINS' FAMOUS BUILD YOUR OWN FRESH FISH BOARD

9oz 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
- Mango Pineapple Salsa
- Crawfish & Tasso Creole Sauce (add \$1)
- Peppercorn demi-glace
- Fire Roasted Corn & Black Bean Salsa
- Lemon Shallot Cream
- Dill Cream
- 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

Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso Creole cream

FRIED SHRIMP DINNER

Lightly battered, cocktail sauce, choice of two sides

FRIED OYSTER DINNER

Hand-battered, lightly fried, Cajun tartar, choice of two sides

BALSAMIC GLAZED SALMON

Oven roasted fingerling potatoes, root vegetables, sautéed pancetta & brussels sprouts

LOBSTER & SHRIMP FRIED RICE

Sesame soy rice, cabbage, carrots, peas, scallions, sunny side up egg

JUMBO LUMP CRAB CAKES

Broiled, tartar sauce, choice of two sides

SPANISH SEAFOOD PAELLA

Scallops, mussels, shrimp, clams, fish, lump crab meat, calamari, Andouille sausage, saffron rice

FINS' SHELLFISH PASTA

Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta

SEAFOOD BAKE

Mini crab cake, shrimp, scallops, stuffed flounder, casino butter, white wine, choice of 2 sides

FINS' CIOPPINO

Clams, mussels, shrimp, scallops, crabmeat, fish, garlic saffron white wine tomato sauce **Add Linguine: 3.00**

FISH AND CHIPS

House beer-battered cod loins, fries, coleslaw

MEAT & POULTRY

CHICKEN CHESAPEAKE

Oven roasted, crab imperial, garlic mashed potatoes, carrots, asparagus, garlic bechamel

6OZ CENTER CUT FILET MIGNON

Grilled to temperature, choice of two sides

FILET OSCAR

6oz center cut filet mignon, jumbo lump crab meat, mashed potatoes, asparagus, citrus hollandaise sauce

SANDWICHES

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

HONEY BOURBON CHICKEN SANDWICH 14
All natural chicken breast, grilled, applewood 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

1/2LB ANGUS CHEESE BURGER 14
Fresh, never frozen beef patty, lettuce, tomato, choice of cheese, brioche bun **Add Bacon: \$1.50**

THE PEACEMAKER 16
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll

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

SHRIMP TACOS 15
Spiced & pickled slaw, chipotle sour cream, flour tortilla
Your choice of grilled, blackened or fried

MARKET

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

(Add Chorizo Cheese Topping +\$3)



Rehoboth Beach, DE



Rehoboth Beach, DE



Rehoboth Beach, DE



Lewes, DE



Berlin, Maryland



Rehoboth Beach, DE