



ON THE HALFSHELL

RAW CLAMS	7/13
Middle neck, cocktail, horseradish, by the half dozen or dozen	
RAW OYSTERS	13/27
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 sauce	
VODKA OYSTER SHOOTER	5
Raw oyster, infused veggie vodka, cocktail sauce	
RUM OYSTER SHOOTER	5
Raw Oyster, white rum, cocktail sauce	
CHAMPAGNE OYSTER SHOOTER	5
Raw oysters, prosecco, cocktail sauce	
TEQUILA OYSTER SHOOTER	5
Raw oyster, infused jalapeno tequila, cocktail sauce	

APPETIZERS

FRIED GREEN TOMATOES	9
Encrusted, house bread crumb blend, roasted corn & black bean salsa, arugula, sunflower seeds, chipotle mayo	
HOT CHICKEN SLIDERS	10
Fried chicken, buffalo sauce, garlic herb aioli, pickled red onion, mini brioche buns	
CALAMARI	12
Hand-battered, flash fried, horseradish sour cream & marinara	
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	
PULLED PORK SLIDERS	10
Three mini brioche buns, marinated in BBQ sauce, shoestring fries, mini coleslaw	
FRIED AVOCADO	12
Halved, tempura battered, lightly fried, stuffed with FINS' shrimp salad, Sriracha aioli	
FINS' WINGS	12
Your choice of Buffalo, Honey Bourbon, Chipotle BBQ, or Old Bay. Served with ranch or blue cheese and celery	
CHICKEN QUESADILLA	11
Chicken, bell peppers, onion, cheddar jack cheese, roasted corn & black bean salsa, chipotle sour cream	

BAKES & STEAMERS

STEAMED CLAMS	14
One dozen middle neck, drawn butter, lemon	
STEAMED SHRIMP	1/2 LB 12 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	
STEAMED OYSTERS	27
1 dozen, drawn butter	
MUSSEL OF THE DAY	15
1 1/2 lbs, chef's sauce du jour	
CLAMS CASINO	12
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	

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	
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

FINS' CLASSICS

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

- FRIED GREEN TOMATO BLT** 10
Breaded & fried green tomatoes, lettuce, applewood smoked bacon, tartar sauce, Texas toast
- 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
- SCALLOP CHEESESTEAK** 15
Peppers, onions, choice of cheese, Milano roll
- SHRIMP SALAD** 14
FINS' shrimp salad, chipotle mayo, avocado, lettuce, wheat bread
- CRAB CAKE SANDWICH** MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce
- BLACKENED SALMON BLT** 16
Cajun blackened salmon, lettuce, tomato, applewood smoked bacon, Cajun remoulade, toasted wheat bread
- FINS' FAMOUS FISH SANDWICH** MARKET
Choice of fish, field greens, tomato, brioche bun, tartar sauce
- AHI TUNA** 15
5oz grilled ahi tuna steak, pickled cucumber slaw, honey-wasabi aioli, brioche bun
- FRIED FLOUNDER BLT** 14
Breaded & flash fried, lettuce, tomato, applewood smoked bacon, Cajun tartar, brioche bun
- 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

CLASSICS

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

- HONEY BOURBON CHICKEN SANDWICH** 14
All natural chicken breast, grilled, applewood smoked bacon, provolone cheese, honey bourbon sauce, brioche bun
- 1/2LB ANGUS CHEESE BURGER** 13
Fresh, never frozen beef patty, lettuce, tomato, choice of cheese, brioche bun
- TEXAS CHICKEN SANDWICH** 15
All natural chicken breast, grilled, applewood smoked bacon, cheddar cheese, lettuce, tomato, BBQ sauce, brioche bun
- CHESAPEAKE BURGER** 17
Fresh, never frozen hand made patty, lump crab meat, sautéed onions, mushrooms, provolone, brioche bun
- OPEN FACED MEATLOAF SANDWICH** 15
Fresh, never frozen ground beef, mashed potatoes, peppercorn demi glace, Texas toast
- BIG BOY BURGER** 15
Fresh, never frozen beef patty, pulled pork, bacon, jalapenos, cheddar jack cheese, brioche bun
- CHICKEN SALAD CLUB** 12
Lettuce, tomato, bacon, sliced brioche toast
- TURKEY REUBEN** 11
Thin sliced turkey breast, swiss cheese, coleslaw, cranberry aioli, rye bread
- GRILLED CHEESE** 10
Blend of four cheeses, tomato, basil pesto spread, Texas toast

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



Rehoboth Beach, DE



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Rehoboth Beach, DE



Lewes, DE



Bethany Beach, DE



Rehoboth Beach, DE