

Meghan McCalley

From: rehoboth
Sent: Tuesday, March 17, 2020 12:38 PM
To: Katie Bragg; Meghan McCalley
Subject: FW: Two locations open for take-out & limited delivery, beginning 3/17

From: Fins Hospitality Group <contact@finsgroup.com>
Sent: Monday, March 16, 2020 4:06 PM
To: rehoboth <rehoboth@beach-fun.com>
Subject: Two locations open for take-out & limited delivery, beginning 3/17

WE'RE STILL HERE FOR YOU

OFFERING TAKE-OUT & DELIVERY

1130am-8pm Daily

PARTICIPATING LOCATIONS

FINS ALE HOUSE- COASTAL HIGHWAY REHOBOTH
302-227-3467

BIG OYSTER BREWERY KINGS HWY LEWES
302-644-2621

The advertisement features a background image of a wooden table with a plate of fried fish and french fries, a bowl of ketchup, and white plastic cutlery. The FINS Hospitality Group logo is in the top right, and the Big Oyster Brewery logo is in the bottom left. A circular logo for FINS Ale House & Raw Bar is in the bottom right.

As of 8pm Monday March 16th, Governor Carney announced Delaware dining establishments are no longer able to offer dine-in services. As a result we will be offering **Take-Out & Delivery*** from Two FINS Hospitality Group locations beginning Tuesday March 17th from **1130am-8pm daily**.

FINS ALE HOUSE & RAW BAR 19269 COASTAL HWY
REHOBOTH BEACH 302-227-3467

BIG OYSTER BREWERY 1007 KINGS HWY LEWES DE 302-644-2621

Both locations will provide take-out, curbside pick-up, & free delivery* (*within a 7 mile radius of the respective location)
** (credit card only for delivery)

Big Oyster Brewery 4-packs To Go will continue to be available for take-out & curb side pick up for those 21 and older with valid identification present

BIG OYSTER BREWERY 1007 KINGS HWY LEWES DE 302-644-2621



BIG OYSTER BREWERY
1007 KINGS HIGHWAY LEWES, DELAWARE
WWW.BIGOYSTERBREWERY.COM 302-644-2621
A FINS HOSPITALITY GROUP CONCEPT



STEAM POT COMBO \$26		RAW BAR	
SHRIMP, MUSSELS, CLAMS, BRATWURST, CORN ON THE COB		RAW CLAMS 1/2 DOZEN \$8 DOZEN \$14	
STEAMERS MUSSELS \$10 DOZEN CLAMS \$11 SHRIMP 1/2 LB \$11 FULL LB \$20 OYSTERS 1/2 DOZEN \$14 DOZEN \$28		RAW OYSTERS 1/2 DOZEN \$14 DOZEN \$28	
STEAMER SAUCES WHITE WINE, GARLIC, BUTTER OLD BAY, BUTTER MAYONNAISE COCONUT RED CURRY		CHINCOTEAGUE VA HOG ISLAND VA BLUE POINTS CT	
		OYSTER SHOOTERS BEER \$4 CHAMPAGNE \$5 VODKA \$6	

APPETIZERS	
CRAB DIP	\$14
FINS' famous recipe, cheese blend, old bay crusty chips	
CALAMARI	\$12
Battered, flash fried, Thai chili sauce	
OYSTER SLIDERS	\$14
House battered, flash fried, baked beignets, melted bae, remoulade	
LOBSTER WONTONS	\$13
Fried wontons, lobster salad, guacamole, mango	
B.O.B.'s PRETZEL	\$11
Bavarian style soft pretzel, served with beer mustard, queso blanco, honey mustard	
CHEESAPEAKE FLATBREAD	\$13
Lump crab, mushrooms, onions, basil pesto, mozzarella cheese	
DIABLO FLATBREAD	\$11
Spicy chorizo, jalapenos, green chile queso blanco, mozzarella	
BIG OYSTER WINGS	\$12
Baked & fried, choice of sauce, celery, carrots	
SPICY CHICKEN SLIDERS	\$10
Buttermilk fried chicken breast, bread & butter pickles, hot sauce, herb aioli	
BAKED OYSTERS	\$14
Bacon, pappasou paoulo lazoakoulo, butter	
CHEESESTEAK EGG ROLLS	\$10
Sautéed basket, onions, bell peppers, cheddar cheese, ranch dressing	
B.O.B.'s NACHOS	\$11
Corn chips, queso blanco, lettuce, pico de gallo, jalapenos	
ADD: Chorizo \$5, Pulled Pork \$7, Chicken \$8, Shrimp \$10	

SOUPS & SALADS	
OYSTER STEW	\$8
One of Baltimore's oldest recipes. Heavy cream, tobacco sauce topped with oyster	
CREAM OF CRAB	MARKET
Blended with smoked roasted red peppers	
TOMATO BASIL	\$8
Served with a mini grilled cheese crostini	
WEDGE	\$10
Baby iceberg, applewood smoked bacon, pickled red onions, cherry tomatoes, hard-boiled egg, blue cheese crumbles, peppery blue cheese dressing	
ASPARAGUS & ARTICHOKE	\$10
Grilled asparagus, artichoke hearts, spring mix, shaved fennel, blue cheese crumbles, citrus vinaigrette	
B.O.B.'s HOUSE	\$8
Spring mix, red onion, bell pepper, cherry tomato, avocado, house vinaigrette	
GRILLED CAESAR	\$9
Romaine, applewood smoked bacon, parmesan, herb crostini, lemon caesar dressing	
BURRATA CAPRESE	\$14
Burnts mozzarella, heirloom cherry tomatoes, fresh basil pesto, pickled red onions, balsamic glaze	
CITRUS SPINACH	\$9
Baby spinach, cranial pecans, orange segments, goat cheese, red wine citrus vinaigrette	
AVOCADO KALE	\$9
Strawberries, toasted almonds, diel cranberries, shaved parmesan, balsamic vinaigrette	

Turn any of our salads into an entrée
Salmon +16 Chicken Breast +9 Pulled Pork +7
Crab Cake + MARKET Fried Oysters +13
Chicken Salad +9 Shrimp +10 Calamari +10

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.

MasterCard, Visa, Discover and American Express Credit Cards and Cash are Accepted for Payment
A Quantity of 10% May be Added to Large Orders 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
Always Drink Responsibly Upon Request
All equipment is used as food preparation, your consumption cannot be guaranteed

B.O.B.'s MAC & CHEESE BAKES	
ALL MADE WITH PENNE PASTA & TOPPED WITH PANKO BREADCRUMBS	
THE WHOLE PIG	\$15
Mac & cheese with pulled pork, pork belly, bacon, cheddar, BBQ sauce	
ONE IF BY LAND	\$17
Mac & cheese with beer braised short rib, mushrooms, onions, parmesan	
TWO IF BY SEA	\$27
Mac & cheese with lobster, jumbo lump crab meat, cheddar	
POLLO FUOGO	\$15
Mac & cheese with buffalo chicken, mozzarella, blue cheese crumbles	
DAS MAC	\$14
Mac & cheese with bratwurst and white cheddar fused cheese crudités	

SANDWICHES	
Served with a choice of one side	
DRUNKEN CHICKEN SANDWICH	\$13
All natural grilled chicken breast, applewood smoked bacon, provolone cheese, lettuce, tomato, honey bourbon sauce, brioche bun	
B.O.B.'s PULLED PORK SANDWICH	\$12
House smoked, pickled onion, house slaw, BBQ sauce, brioche bun	
BRISKEET SANDWICH	\$15
Beer-braised brisket, softened brie cheese, caramelized onion jam on focaccia bread, choice of one side	
CHEESAPEAKE BURGER	\$17
Fresh beef patty, lump crabmeat, sautéed onions, mushrooms, provolone, brioche bun	
CRAB CAKE SANDWICH	MARKET
Breaded, tartar sauce, lettuce, tomato, brioche bun	

ENTREES	
ENCRUSTED SALMON	\$28
Baked, pappasou, lemon, roasted green beans, malibu carrots, asparagus, cherry tomatoes, beer & mango demi-glace	
FISH & CHIPS	\$20
Beer battered cod, flash fried, steak fries, cabbage slaw	
SHORT RIB	\$24
Slow roasted, vegetable blend, mashed potatoes, demi-glace	
CHICKEN & GNOCCHI	\$21
Pulled chicken, ricotta gnocci, peas, carrots, chicken gravy	
BACON WRAPPED MEATLOAF	\$20
Fresh ground beef, wrapped in applewood smoked bacon, Big Oyster BBQ sauce, mashed potatoes, sautéed green beans	
B.O.B.'s FRIED OYSTERS	\$24
Hand battered, flash fried, tartar sauce, choice of two sides	
STEAK FRITES	\$28
8oz hanger steak, grilled to temperature, steak fries, béarnaise compound butter, herbs & pickled shallot salad	
JUMBO LUMP CRAB CAKES	MARKET
Breaded, tartar sauce, choice of two sides	
SHRIMP PASTA	\$24
Penne pasta, mushrooms, spinach, cherry tomatoes, creamy basil pesto	

THE BIG BOY BURGER	
Fresh beef patty, pulled pork, bacon, jalapenos, queso blanco, brioche bun	\$13
VEGGIE BURGER	\$12
Organic black bean & corn patty, guacamole, mixed greens, onion, tomato, cheddar jack, brioche bun	
ROASTED PORK	\$12
Slow roasted pork shoulder, provolone, sautéed kale, garlic aioli, calmaria bread	
FAMOUS FRIED OYSTER PO'BOY	\$16
Hand battered, citrus tartar sauce, spring mix, tomatoes, served on a milano roll	
LOBSTER ROLL	MARKET
Lobster salad, lettuce, tomato, milano roll	
BEYOND BURGER	\$16
100% plant based patty, sautéed onions & poblano peppers, pickled cucumbers, tomato jam, brioche bun	
SHORT RIB CHEESESTEAK	\$16
Slow braised short rib, sautéed onions, American cheese, mushroom onion demi-glace, milano roll	
B.O.B.'s BURGER	\$12
Fresh beef patty, applewood smoked bacon, sautéed mushrooms, fried onion rings, provolone cheese, lettuce, tomato, BBQ sauce, brioche bun	
CHICKEN SALAD WRAP	\$11
B.O.B.'s chicken salad, bacon, lettuce, tomato, flour tortilla	

SIDE DISHES	
Individual Sides \$4 Each	
Broccoli	Green Beans in Garlic Aioli
Mashed Potatoes	Steak Fries
Tater Tots	Buffalo Blue Cheese Tots
Bacon Mac n' Cheese	Spicy Cucumber Salad
Grilled Asparagus	Balsamic Glazed Brussels Sprouts & Prosciutto

Find Big Oyster Beer on Tap at all Fins Hospitality Group Locations



FINS ALE HOUSE & RAW BAR 19269 COASTAL HIGHWAY REHOBOTH BEACH DE 302-227-3467



Fins Ale House & Raw Bar
19269 Coastal Highway Rehoboth Beach DE 19971
302-227-3467 www.FinsRawBar.com
A Fins Hospitality Group Concept



ON THE HALFSHELL

RAW CLAMS	8/14
Mahlerack, cocktail, housemade, 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, rum, cocktail & horseradish	
CHAMPAGNE OYSTER SHOOTER	5
Raw oyster, prosecco, cocktail & horseradish	
TEQUILA OYSTER SHOOTER	5
Raw oyster, infused jalapeno tequila, cocktail & horseradish	

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 topnocks, bacon, peppers, herbs, spices, cheese blend	
OYSTERS ASIAGO	15
Half dozen, asiago cheese, fennel, spinach, panko breadcrumb	
OYSTERS ROCKEFELLER	15
Half dozen, spinach, celery, onions, hollandaise	
BAKED OYSTER SAMPLER	15
Three oysters Asiago & three oysters Rockefeller	

APPETIZERS

FRIED GREEN TOMATOES	9
Encrusted, house bread crumbs 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, housemade sour cream & aioli sauce	
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 <i>Sub French Baguette +\$1.00</i>	
CHICKEN QUESADILLA	12
Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, Queso Pasa sauce	
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	
CORNED BEEF EGG ROLLS	11
House cured, coleslaw, Swiss cheese, thousand island dipping sauce	

SOLPS & 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, sliced 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 Filet Mignon +16
Fried Oysters +13 Shrimp +11 Calamari +10

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
 Taxes are subject to change without notice.

Allergy Menu Available Upon Request
 All equipment, including fryers, is used to prepare food items. We cannot guarantee cross contamination has not occurred.
 Please alert the staff immediately of any food allergies.
 Containing Raw or Undercooked Meat, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness

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 • Blackened • Grilled • Stuffed with Crab Imperial (add \$10)
3. SELECT A SAUCE
 • Lobster Sauce • Dill Cream Sauce • Lemon Shallot Cream
 • Mango Pineapple Salsa • Crawfish & Tasso Creole Sauce (add \$1)
 • Peppercorn demi-glace • Fire Roasted Corn & Black Bean Salsa
 • 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, gait, bacon, crawfish & tasso Creole cream	
FRIED SHRIMP DINNER	22
Lightly battered, cocktail sauce, choice of two sides	
FRIED OYSTER DINNER	27
Hand-battered, lightly fried, Cajun tartar, choice of two sides	
BALSAMIC GLAZED SALMON	26
Oven roasted fingerling potatoes, root vegetables, sautéed pancetta & bussell's sprouts	
BLUEFIN TUNA TATAKI	30
Rare, sesame encrusted, pad Thai rice noodles, carrots, snow peas, scallions, chili soy sauce	
JUMBO LUMP CRAB CAKES	MARKET
Breaded, tartar sauce, choice of two sides	
LOCAL FLOUNDER	29
Breaded, lump crab imperial, citrus hollandaise, asparagus, sweet potato puree	
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
Mix crab cakes, shrimp, scallops, stuffed flounder, casino butter, white wine, choice of 2 sides	
FINS' CIOPPINO	20
Clams, mussels, shrimp, scallops, crabmeat, fish, garlic saffron white wine tomato sauce Add Linguini \$3.00	
FISH AND CHIPS	22
House beer-battered cod loins, fries, coleslaw	

MEAT & POULTRY

CHICKEN CHESAPEAKE	26
Oven roasted, lump crab imperial, mashed potatoes, carrots, asparagus, garlic breadcrumb	
6OZ CENTER CUT FILET MIGNON	24
Grilled to temperature, choice of two sides	
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

<i>Served with a choice of one side (w/ exception of tuna)</i>	
HONEY BOURBON CHICKEN SANDWICH	14
All natural chicken breast, grilled, apple wood smoked bacon, provolone cheese, honey bourbon sauce, biotiche bun	
BUFFALO SHRIMP PO' BOY	15
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasté Milano roll	
FRIED OYSTER PO' BOY	15
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasté Milano roll	
THE PEACEMAKER	16
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasté Milano roll	
1/2LB CERTIFIED ANGUS CHEESE BURGER	14
Fresh, never frozen hand made patty, lettuce, tomato, choice of cheese, biotiche bun Add bacon \$1.50	
BEYOND BURGER	16
100% plant based patty, pickled cucumber, red onion, biotiche bun Add Cheese \$1.00	
CRAB CAKE SANDWICH	MARKET
Breaded, lettuce, tomato, biotiche bun, tartar sauce	
FISH TACOS	13
Spiced & pickled slaw, chipotle sour cream, Bone tortilla Your choice of grilled, blackened or fried Sub Shrimp \$2	
FINS' LOBSTER ROLL	MARKET
Lolesite salad, lettuce, tomato, toasté Milano roll	

SIDE DISHES

Alli Carte 4.00 Each
 ~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~
 Saffron Rice ~ Shrimp & Grits ~ Tater Tot ~
 Sweet Potato Fries ~ Biscuits ~ Citrus Apple Sauce ~ Asparagus ~
 Green Beans ~ Sweet Potato Puree

PLEASE ASK ABOUT OUR DESSERT SELECTIONS



During this time, our locations in Berlin MD, Bethany Beach, & Rehoboth Avenue will REMAINED closed. We will keep you posted on hopeful re-opening timelines as they become available

Nightly Discount Specials & Happy Hour items are not available for this period of time

Gift Cards can still be purchased online by
visiting our online store

www.FinsHospitality.com

Updates on Delaware's continued policies as they relate to the
COVID-19 outbreak can be found [here](#)

"We thank you for your continued support and patience during
what may prove to be one of the most difficult challenges for
Delaware's Restaurant industry. Please do all you can to help
us manage at this time."- Jeff Hamer, Owner

Fins Hospitality Group | 19269 Coastal Highway, Rehoboth Beach, DE 19971

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