

APPETIZERS

- SNOW CRAB LEGS** – One pound of crab leg clusters served with drawn butter \$19
- COCONUT SHRIMP** - Six lightly battered shrimp served with a sweet & sour dipping sauce \$11
- STEAMED LITTLENECKS** - Fresh from Narragansett Bay, steamed in broth, served with ciabatta bread \$10
- FINN'S STYLE LITTLENECKS** - Steamed with chopped garlic, extra virgin olive oil, crushed red pepper & fresh parsley, served with ciabatta bread \$12
- SCALLOPS WRAPPED IN BACON** - Six jumbo scallops wrapped with applewood bacon, deep fried to perfection \$13
- STUFFED QUAHOGS** - Two house made stuffies loaded with clams & chorizo \$10
- FINN'S CALAMARI** - Deep-fried in a light batter, served RI style with peppers & black olives & a side of marinara sauce \$11
- MOZZARELLA STICKS** - Six lightly breaded sticks with a side of marinara sauce \$7
- CAPRESE SKEWERS** - Five fresh mozzarella, cherry tomatoes & prosciutto skewers with a balsamic glaze \$8
- ONION RING BOAT** – Lightly beer battered onion rings served with a kickin' bayou sauce \$7
- SMOKED CHICKEN WINGS** – Eight applewood smoked chicken wings lightly deep-fried and glazed with a house made BBQ \$11
- FRIED CHICKEN WINGS** - Eight wings tossed in your choice of house made Jack Daniel's buffalo sauce, sesame garlic, garlic parmesan, teriyaki or BBQ sauce \$10
- CHEESE & CRACKER BOARD** - Assorted crackers, sliced pepperoni, pepper jack, cheddar cheese & grapes
• For Two \$8 or Four \$12
- CLAM CAKES & CHOWDER**
• Cup of chowder with 3 clam cakes \$7
• Bowl of chowder with 3 clam cakes \$9
• Bowl of chowder with 6 clam cakes \$11
• Just clam cakes \$5 / half dozen \$10 / dozen

RAW BAR

3 PIECE MINIMUM

- LITTLENECKS ON THE HALF SHELL**
Per Piece \$1.75 \$9 / 1/2 Dozen \$16 / Dozen
- OYSTERS ON THE HALF SHELL**
Per Piece \$2.75 \$15 / 1/2 Dozen \$25 / Dozen
- SHRIMP COCKTAIL**
Per Piece \$2.75 \$16 / 1/2 Dozen \$31 / Dozen
- PEEL & EAT SHRIMP**
\$12 / 1/2 Pound \$20 / Pound

CHOWDERS

- NEW ENGLAND CLAM CHOWDER** - Our favorite, loaded with clams in a creamy broth Cup \$5 Bowl \$7
- RHODE ISLAND CLAM CHOWDER** - RI classic, loaded with clams in a clear broth Cup \$5 Bowl \$7
- MANHATTAN CLAM CHOWDER** – The classic, loaded with clams in a red tomato broth Cup \$5 Bowl \$7

SALADS

- ADD GRILLED CHICKEN BREAST TO ANY SALAD \$4
ADD CHILLED SHRIMP TO ANY SALAD \$8
ADD GRILLED SWORDFISH TO ANY SALAD \$13
ADD TUNA SALAD TO ANY SALAD \$6

- HOUSE MIXED GREENS** - Fresh mixed greens topped with tomatoes, cucumber, olives & onions \$9
- CAESAR SALAD** - Fresh Romaine lettuce, tossed with traditional Caesar dressing, fresh croutons & a three cheese blend \$9
- THE WEDGE** - Crisp Iceberg lettuce with chunky blue cheese, bacon & crumbled gorgonzola \$9
- LOBSTER SALAD PLATE** - 100% Claw & knuckle lobster meat with mayonnaise & celery served with crisp lettuce, tomato, Bermuda onion, cucumber, pepperoncini, sliced pickled beets, hard boiled eggs & black olives \$27
- AHI TUNA SALAD** - Field mix green salad with pickled ginger served with pan seared Ahi tua & wasabi honey mustard \$16

EXTRAS

- HAND CUT FRENCH FRIES - \$3
SWEET POTATO FRIES - \$3.50
ONION RINGS - \$3
COLESLAW - \$2
- MIXED GREEN SALAD (SIDE) - \$4
STARCH OF THE DAY - \$2
CAESAR SALAD (SIDE) - \$4.5
VEGETABLE OF THE DAY - \$2

SANDWICHES

All Sandwiches & Wraps are served with Hand-Cut Fries, Starch of the Day or Coleslaw.
Substitute Sweet Potato Fries, Onion Rings or a Side Salad Add \$1.50

- OUR FAMOUS LOBSTER SALAD ROLL** - 100% Claw & knuckle lobster meat with mayonnaise & celery on a grilled torpedo roll with lettuce \$25
- MINI LOBSTER ROLL, CHOWDER & CLAM CAKES** - The smaller version of our famous lobster roll, a cup of chowder & two clam cakes \$20
- HALF LOBSTER ROLL** - One half our regular sized lobster roll on a grilled bun with fries \$16
- AHI TUNA SANDWICH** - A 6oz sesame coated ahi tuna steak, topped with pickled ginger, wasabi honey mustard & lettuce served medium rare on a grilled brioche roll \$15
- SCALLOP ROLL** - Lightly battered & deep-fried on a grilled torpedo roll with lettuce and a side of tartar sauce \$14
- FRIED CLAM ROLL** – Fresh whole belly clams, lightly battered & deep-fried on a grilled torpedo roll with lettuce and a side of tartar sauce (\$Mkt)
- FRIED FISH SANDWICH** - Lightly battered sole, deep fried, served with melted American cheese & lettuce on a grilled brioche roll with a side of tartar sauce \$10
- *STEAK SANDWICH** - A 6oz marinated medallion steak, grilled to perfection & topped with American cheese served on a bulkie roll \$15
- *FINN'S SIRLOIN BURGER** - 8oz Burger with American cheese, sautéed mushrooms & onions, lettuce & tomato served on a grilled brioche roll \$11
- GRILLED CHICKEN** - 8oz Skinless breast of chicken served with lettuce & tomato on a grilled brioche roll. Choice of: Buffalo, BBQ, Honey Mustard, Teriyaki or Italian dressing \$10
- TUNA SALAD ROLL** – 100% Albacore chunk white tuna with mayonnaise and celery served on a grilled torpedo roll \$10

FINN'S ULTIMATE LOBSTER ROLL - A two foot lobster roll with over two pounds of lobster salad on a loaf of fresh ciabatta bread \$125

WRAPS

Wraps Available on Wheat, White, Tomato & Basil, Spinach or Gluten Free

- OUR FAMOUS LOBSTER SALAD** - 100% Claw & knuckle lobster meat with lettuce, tomato, bacon & mayonnaise \$27
- *HAMBURGER** - A 8 oz burger with lettuce, tomato, bacon & mayonnaise \$12
- GRILLED CHICKEN** - A 8 oz skinless breast of chicken with lettuce, tomato, bacon & mayonnaise \$12
- TURKEY** - Sliced roasted turkey, with lettuce, tomato, bacon & mayonnaise \$12
- TUNA SALAD** - 100% White tuna with lettuce, tomato, bacon & mayonnaise \$12
- CHICKEN CAESAR** - Caesar salad mixture with grilled chicken \$11
- BUFFALO CHICKEN** - Fried chicken tenders tossed in a Jack Daniel's buffalo sauce with lettuce, tomato & blue cheese dressing \$11
- FRESH GRILLED VEGETABLE** – Served hot with seasonal vegetables \$11

ENTREES

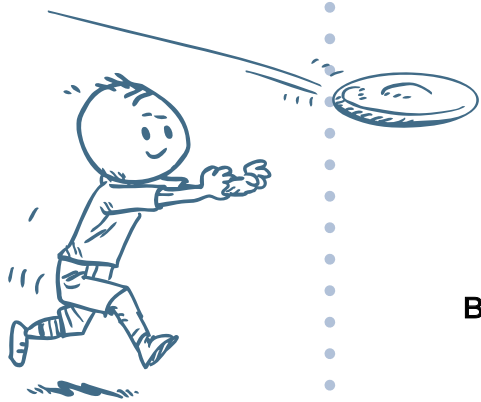
All Entrees are served with Hand-Cut Fries, Starch of the Day, Cole Slaw or Vegetable of the Day
Substitute Sweet Potato Fries, Onion Rings or a side Salad Add \$1.50

- FINN'S FISH & CHIPS** - Beer battered flounder, deep-fried, served with lemon & tartar sauce \$15
- BOILED LOBSTER** - 1 ¼ Lb. steamed lobster served with drawn butter & lemon (\$Mkt)
- FINN'S BAKED STUFFED LOBSTER** - Our own seafood stuffing with white wine & cracker crumbs, served with drawn butter & lemon (\$Mkt)
- PAN SEARED SEA SCALLOPS** - Served over a fresh seaweed salad. (Option of traditional or blackened) \$24
- LOBSTER SAUTÉ (5oz)** - 100 % claw and knuckle lobster meat sautéed in scampi butter & topped with cracker crumbs \$20
- LOBSTER MAC & CHEESE (4oz)** - Lobster meat baked in a creamy cheese sauce with pasta & a cracker crumb topping \$17
- SHRIMP & SCALLOP PENNE** - Five jumbo shrimp & sea scallops in a house made pink vodka sauce served over penne \$18
- LINGUINI & CLAM SAUCE** - Fresh Narragansett Bay clams served in our house made white or red sauce served over linguini \$16
- BAKED SCROD** - Baked with sherry butter & seasoned cracker crumb topping \$14
- BAKED SCALLOPS (7oz)** - Baked with seasoned cracker crumb topping \$22
- BAKED SEAFOOD PLATTER**- One baked stuffed shrimp, 4 oz of cod and 4 oz of scallops topped with a light cracker crumb cooked with a sherry butter. \$26
- FRIED SCALLOPS (7oz)** - Lightly battered, deep-fried, served with lemon & tartar sauce \$22
- FRIED CLAM DINNER**- 6oz of fresh lightly fried whole belly clams. \$Mkt
- GRILLED SWORDFISH (8oz)** – Fresh swordfish grilled to perfection & topped with a mango salsa (\$Mkt)
- *N.Y. SIRLOIN (10oz)** - Choice N.Y. Strip Sirloin grilled to your liking \$Mkt
- BAKED STUFFED SHRIMP** – Three shrimp stuffed with a light seafood stuffing \$24
- SEAFOOD FRA DIAVOLO** - Fresh littlenecks, shrimp, sea scallops sautéed in banana peppers, garlic, olives, roasted red peppers & a spicy marinara served over linguini \$20
- SHRIMP SCAMPI** – Five jumbo shrimp in a white wine, fresh parsley & lemon garlic butter sauce served over pasta \$15
- SHRIMP, CHICKEN TERIYAKI STIR FRY** – With fresh vegetables served over jasmine rice \$16
- SHRIMP KABOBS** - 6 Cajun shrimp skewered with peppers, red onions, grilled and served over jasmine rise. Topped with fresh house made mango salsa. \$16

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. *THIS ITEM IS RAW OR PARTIALLY COOKED & WILL INCREASE YOUR RISK OF FOOD BORNE ILLNESS. CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT SEAFOOD & OTHER FOOD FROM ANIMALS THOROUGHLY COOKED.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

JUNE, JULY, AUGUST 2017



CHILDREN'S MENU

\$8 (12 & UNDER)

*Includes Finn's Souvenir Frisbee & One Drink
(Milk, Chocolate Milk, Soda or Apple Juice)*

- CHICKEN FINGERS (3) & FRIES
- HOT DOG & FRIES
- MAC & CHEESE
- BURGER (4oz) & FRIES (Well Done Only)
- GRILLED CHEESE & FRIES
- FISH & CHIPS

WINES BY THE GLASS/BOTTLE

		GLASS	BOTTLE
KENDALL-JACKSON "VR" CHARDONNAY	California.....	\$10	\$34
J. LOHR CHARDONNAY	California.....	\$9	\$28
TORRESELLA PINOT GRIGIO	Italy.....	\$9	\$24
BOLLINI PINOT GRIGIO	Italy	\$9	\$24
LEYDEN'S RIESLING	Ri.....	\$8	\$25
GEYSER PEAK SAUVIGNON BLANC	California	\$9	\$24
BAREFOOT MOSCATO.....	California	\$8	\$23
J. LOHR "SEVEN OAKS" CABERNET SAUVIGNON	California	\$9	\$35
LEYDEN'S MERLOT	Ri.....	\$8	\$25
FETZER MERLOT	California	\$8	\$23
WOODBIDGE BY ROBERT MONDAVI PINOT NOIR	California	\$8	\$24
PROSECCO	Italy.....	\$7	\$24
CABERNET SAUVIGNON (House Wine)		\$7	
BERINGER WHITE ZINFANDEL (House Wine)	California	\$7	
WALNUT CREST CHARDONNAY (House Wine).....	California	\$7	
PINOT GRIGIO (House Wine)		\$7	
ROSE (House Wine)		\$7	
KORBEL (187 ML)	California	\$8	

16 OZ. ALUMINUM BOTTLE BEER \$4.50

MILLER LITE
COORS LIGHT

BUDWEISER
BUD LIGHT

MICHELOB ULTRA

PREMIUM BEER \$4.00

CORONA EXTRA
CORONA LIGHT
NEWCASTLE BROWN

SAMUEL ADAMS BOSTON LAGER
SAM ADAMS LIGHT
AMSTEL LIGHT

GUINNESS STOUT
HEINEKEN
HEINEKEN LIGHT ALE

DOMESTIC BEER \$3.50

MILLER HIGH LIFE
SMIRNOFF ICE

O'DOUL'S LAGER (N/A)
BUSCH (N/A)

HENRY'S HARD ORANGE SODA
HENRY'S HARD GRAPE SODA

NARRAGANSETT LAGER 16OZ CANS

DRAFT BEER

SAM ADAMS SEASONAL ALE	\$5	BLUE MOON	\$5
HARPOON IPA	\$5	DOGFISH HEAD 60 MINUTE IPA	\$5
ANGRY ORCHARD CRISP APPLE CIDER	\$5	COORS LIGHT	\$4.5
UFO WHITE	\$5	FOOLPROOF BARSTOOL GOLDEN ALE	\$5
LEINENKUGEL'S SEASONAL	\$5	YUENGLING TRADITIONAL LAGER.	\$5
MILLER LITE	\$4.5	NARRAGANSETT DEL'S SHANDY	\$5
BUD LIGHT	\$4.5		

BEVERAGES

ESPRESSO	\$4	SPRING WATER (16oz)	\$3
COFFEE (Hot or Iced)	\$3	SODA (Coke, Diet Coke, Orange, Ginger Ale & Sprite)	\$3
TEA (hot)	\$3	JUICE (Orange, Cranberry, Pineapple, Grapefruit ,Tomato) . . .	\$3
ICED TEA (Unsweetened)	\$3	LEMONADE	\$3
MILK / CHOCOLATE MILK	\$3		



@FINN'S HARBORSIDE



@FINNS_HARBORSIDE