

## APPETIZERS

### SHRIMP COCKTAIL (2 PC MIN)

Chilled & served with our own special cocktail sauce \$2.75 ea

**COCONUT SHRIMP** - Six lightly battered jumbo 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** - With chopped garlic, extra virgin olive oil, crushed red pepper & fresh parsley, served with ciabatta bread \$12

**SOUTHWESTERN EGGROLLS** - Delightfully spicy eggrolls served with a kickin' bayou sauce \$8

**SCALLOPS WRAPPED IN BACON** - Six jumbo scallops wrapped with applewood bacon \$13

**AUDREY'S ESCARGOT** - Tender escargot baked in a shallot, parsley & butter sauce served with toast points \$8

**BUFFALO CHICKEN SALAD CONE** - Mixed greens, gorgonzola crumbles, chicken tenders & buffalo sauce served in a sugar ice cream cone \$7

**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 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 then deep fried wings served with a BBQ drizzle \$10

**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, a garlic & herb spread & 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

## 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

**SOUP OF THE DAY** - Cup \$3 Bowl \$5

## SALADS

ADD GRILLED CHICKEN BREAST TO ANY SALAD \$4  
ADD (5) GRILLED SHRIMP TO ANY SALAD \$8  
ADD GRILLED SWORDFISH TO ANY SALAD \$13

**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 (\$Mkt)

**CAPRESE SALAD** - Mixed greens with fresh mozzarella, roasted red peppers, prosciutto & cherry tomatoes with a balsamic glaze \$12

**SALAD OF THE DAY** - Ask your server for details

## PIZZA

**GRILLED MARGHERITA PIZZA** - \$10

**GRILLED PIZZA OF THE DAY** - Ask your server for details

## EXTRAS

<b>HAND CUT FRENCH FRIES</b> - \$3	<b>SAUTÉED MUSHROOMS</b> - \$1
<b>SWEET POTATO FRIES</b> - \$3.50	<b>SAUTÉED ONIONS</b> - \$1
<b>ONION RINGS</b> - \$3	<b>CHEESE</b> - \$1
<b>COLESLAW</b> - \$2	<b>BACON</b> - \$1.25
<b>MIXED GREEN SALAD (SIDE)</b> - \$4	<b>STARCH OF THE DAY</b> - \$2
<b>CAESAR SALAD (SIDE)</b> - \$4.5	<b>VEGETABLE OF THE DAY</b> - \$2
<b>LETTUCE &amp; TOMATO</b> - \$1	<b>RISOTTO OF THE DAY</b> - \$6

## 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 (\$Mkt)

**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 & cole slaw \$16

**SCALLOP ROLL** - Lightly battered & deep-fried on a grilled torpedo roll with lettuce and a side of tartar sauce \$14

**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

**CAROLE'S REUBEN SANDWICH** - Grilled thinly sliced corned beef, sauerkraut, thousand island dressing & Swiss cheese served on marble rye \$10

**\*SHAVED STEAK SANDWICH** - Shaved sirloin grilled to your liking served on a grilled torpedo roll \$Mkt

**\*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

**MARK'S CUBAN SANDWICH** - thinly sliced smoked pork tenderloin, pickles, Swiss cheese and a house made mustard sauce 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 (\$Mkt)

## WRAPS

WRAPS AVAILABLE ON: WHEAT, WHITE, OR GLUTEN FREE

**OUR FAMOUS LOBSTER SALAD WRAP** - 100% Claw & knuckle lobster meat with lettuce, tomato, bacon & mayonnaise (\$Mkt)

**\*HAMBURGER WRAP** - 8 oz burger with lettuce, tomato, bacon & mayonnaise \$12

**GRILLED CHICKEN WRAP** - 8 oz skinless breast of chicken with lettuce, tomato, bacon & mayonnaise \$12

**TURKEY WRAP** - Sliced roasted turkey, with lettuce, tomato, bacon & mayonnaise \$12

**CHICKEN CAESAR WRAP** - Caesar salad mixture with grilled chicken \$11

**BUFFALO CHICKEN WRAP** - Fried chicken tenders tossed in a Jack Daniel's buffalo sauce with lettuce, tomato & blue cheese dressing \$11

**FRESH GRILLED VEGETABLE WRAP** - 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, deep-fried, served with lemon & tartar sauce \$15

**BOILED LOBSTER** - Friday through Sunday Only - Steamed & served with drawn butter & lemon (\$Mkt)

**FINN'S BAKED STUFFED LOBSTER** - Friday through Sunday Only - Our own seafood stuffing with white wine & cracker crumbs, served with drawn butter & lemon (\$Mkt)

**PAN SEARED SEA SCALLOPS** - Served over risotto of the day \$24

**LOBSTER SAUTÉ (6OZ)** - Lobster meat sautéed in scampi butter & a cracker crumb topping \$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

**FRIED SCALLOPS (7OZ)** - Lightly battered, deep-fried, served with lemon & tartar sauce \$22

**GRILLED SWORDFISH (8OZ)** - Served with a beurre blanc sauce with capers or blackened \$17

**\*N.Y. SIRLOIN (10OZ)** - Choice N.Y. Sirloin grilled to your liking \$Mkt

**SEAFOOD FRA DIAVOLO** - Fresh littlenecks, shrimp, sea scallops sautéed in banana peppers, garlic, olives, roasted red peppers & a spicy marinara served over linguini \$20

**SMOKED PORK TENDERLOIN** - Served with crumbled gorgonzola & mushroom sauce \$15

**FULL RACK OF RIBS** - Full rack of tender smoked baby back ribs \$22

**HALF RACK OF RIBS** - Half rack of tender smoked baby back ribs \$14

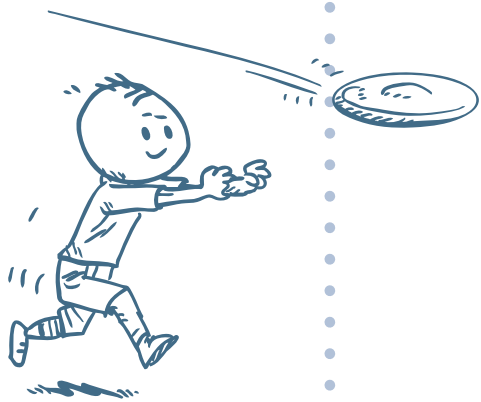
**SHRIMP SCAMPI** - Five jumbo shrimp in a white wine, fresh parsley & lemon garlic butter sauce served over pasta \$15

**SHRIMP, CHICKEN TERIYAKI STIR FRY** - With fresh vegetables served over jasmine rice \$16

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.

MARCH, APRIL, MAY 2017



## CHILDREN'S MENU (12 & UNDER)

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

- CHICKEN FINGERS (3) & FRIES - \$8
- HOT DOG & FRIES - \$8
- MAC & CHEESE - \$8
- BURGER (4OZ) & FRIES (WELL DONE ONLY) - \$8
- GRILLED CHEESE & FRIES - \$8
- FISH & CHIPS - \$8

## 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
COPPER RIDGE CABERNET SAUVIGNON (House Wine).....	California	\$7	
BERINGER WHITE ZINFANDEL (House Wine) .....	California	\$7	
R. H. PHILLIPS CHARDONNAY (House Wine).....	California	\$7	
TRAVIATA PINOT GRIGIO (House Wine) .....	Slovenia	\$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  
NARRAGANSETT LAGER 16<sup>OZ</sup> CANS

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

### DRAFT BEER

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

### BEVERAGES

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



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