

# APPETIZERS

- 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
- BUFFALO JUMBO SHRIMP** - four jumbo shrimp lightly battered and deep fried served with Buffalo sauce, blue cheese dressing & gorgonzola crumbles \$15
- 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
- ROASTED GARLIC HUMMUS PLATE** - House made hummus served with pita bread, celery sticks & baby carrots \$10
- CLAM CAKES & CHOWDER**
- Cup of chowder with 3 clam cakes \$7
  - Bowl of chowder with 6 clam cakes \$11
  - Bowl of chowder with 3 clam cakes \$9
  - 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 \$5  
ADD CHILLED SHRIMP TO ANY SALAD \$8  
ADD PAN-SEARED TUNA TO ANY SALAD \$13  
ADD TUNA SALAD TO ANY SALAD \$6

- 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
- 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
- AHI TUNA SALAD** - Field mix green salad with pickled ginger served with pan seared Ahi tuna & 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** - 6oz marinated choice steak, grilled to perfection & topped with American cheese served on a ciabatta roll \$13
- \*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 VEGETABLE & HOUSE MADE HUMMUS** - Served with roasted garlic, red pepper hummus and seasonal vegetables

## ENTREES

ALL ENTREES ARE SERVED WITH POTATO AND VEGETABLE OF THE DAY.

ALL PASTA DISHES ARE SERVED WITH A SIDE SALAD.

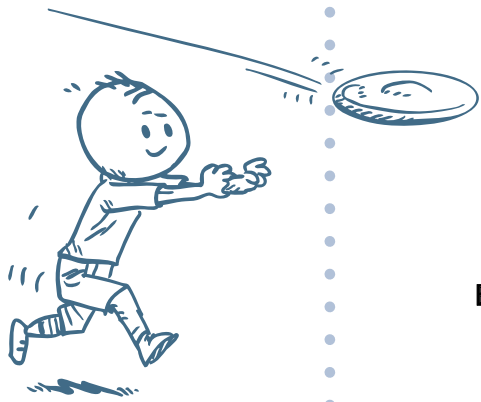
SUBSTITUTE SWEET POTATO FRIES, ONION RINGS OR A SIDE SALAD ADD \$1.50

- 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 scallop & shrimp 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 SHRIMP PLATTER** - Lightly battered tender shrimp deep fried & served with lemon & tartar sauce \$21
- 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
- PAN-SEARED AHI TUNA (8oz)** - Ahi tuna pan seared to perfection & topped with a mango salsa (\$Mkt)
- \*SURF & TURF** - N.Y. Sirloin (12 oz) & Two Baked Stuffed Shrimp - choice sirloin steak cooked to your liking with two baked stuffed shrimp \$30
- BAKED STUFFED SHRIMP** - Three shrimp stuffed with a light seafood stuffing \$24
- \*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 rice. 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 & SEPTEMBER 2018



## 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

GLASS    BOTTLE

## WINES BY THE GLASS/BOTTLE

|  |            |      |       |
|--|------------|------|-------|
| KENDALL-JACKSON "VR" CHARDONNAY .....              | California | \$10 | \$35  |
| J. LOHR CHARDONNAY .....                           | California | \$9  | \$30  |
| WALNUT CREST CHARDONNAY (House Wine) .....         | California | \$7  |       |
| TORRESELLA PINOT GRIGIO .....                      | Italy      | \$9  | \$30  |
| BOLLINI PINOT GRIGIO .....                         | Italy      | \$9  | \$30  |
| GIONELLI PINOT GRIGIO (House Wine) .....           | Italy      | \$7  |       |
| LEYDEN'S RIESLING .....                            | RI         | \$8  | \$28  |
| GEYSER PEAK SAUVIGNON BLANC .....                  | California | \$9  | \$30  |
| KENDALL-JACKSON "VR" CABERNET SAUVIGNON .....      | California | \$10 | \$35  |
| J. LOHR "SEVEN OAKS" CABERNET SAUVIGNON .....      | California | \$9  | \$30  |
| COPPER RIDGE CABERNET SAUVIGNON (House Wine) ..... | California | \$7  |       |
| LEYDEN'S MERLOT .....                              | RI         | \$8  | \$28  |
| FETZER MERLOT .....                                | California | \$8  | \$23  |
| WOODBIDGE BY ROBERT MONDAVI PINOT NOIR .....       | California | \$8  | \$28  |
| ALTA VISTA MALBEC .....                            | Argentina  | \$8  | \$28  |
| BAREFOOT MOSCATO .....                             | California | \$8  | \$28  |
| CUPCAKE ROSE .....                                 | California | \$8  | \$28  |
| BERINGER WHITE ZINFANDEL (House Wine) .....        | California | \$7  | \$24  |
| DOM PERIGNON .....                                 | France     |      | \$190 |
| MOËT CHANDON WHITE STAR .....                      | France     |      | \$105 |
| KORBEL BRUT (187 ML) .....                         | California | \$8  | \$32  |
| MARTINI & ROSSI ASTI SPUMANTE .....                | Italy      |      | \$25  |
| PROSECCO .....                                     | Italy      | \$7  | \$24  |

### 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  
NARRAGANSETT LAGER 16OZ CANS  
HENRY'S HARD ORANGE SODA  
HENRY'S HARD GRAPE SODA

SMIRNOFF ICE  
TWISTED TEA  
TRULY BLOOD ORANGE SPIKED SPARKLING  
WATER  
TRULY MIXED BERRY SPIKED SPARKLING WATER  
O'DOUL'S LAGER (N/A)

### DRAFT BEER

|   |       |
|---|-------|
| SAM ADAMS SEASONAL ALE . . . . .          | \$5   |
| HARPOON IPA . . . . .                     | \$5   |
| ANGRY ORCHARD CRISP APPLE CIDER . . . . . | \$5   |
| UFO WHITE . . . . .                       | \$5   |
| WHALERS THE RISE . . . . .                | \$5   |
| MILLER LITE . . . . .                     | \$4.5 |
| BLUE MOON . . . . .                       | \$5   |

|   |       |
|---|-------|
| DOGFISH HEAD 60 MINUTE IPA . . . . .    | \$5   |
| COORS LIGHT. . . . .                    | \$4.5 |
| FOOLPROOF BARSTOOL GOLDEN ALE . . . . . | \$5   |
| BUD LIGHT . . . . .                     | \$4.5 |
| YUENGLING TRADITIONAL LAGER . . . . .   | \$5   |
| NEW BELGIUM FAT TIRE ALE . . . . .      | \$5   |



@FINN'S HARBORSIDE



@FINNS\_HARBORSIDE