

# 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** - Four jumbo scallops wrapped with applewood bacon \$12

**BUFFALO CHICKEN EMPANADAS** - Delightfully spicy empanadas served with ranch or blue cheese sauce \$8

**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

**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 3 clam cakes \$9

• Bowl of chowder with 6 clam cakes \$11

• Just clam cakes \$5 / half dozen \$9 / 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

# SALADS

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

**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

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

# PIZZA

**GRILLED MARGHERITA PIZZA** - \$10

**BUFFALO CHICKEN PIZZA** - \$10

**PEPPERONI & CHEESE PIZZA** - \$10

# EXTRAS

HAND CUT FRENCH FRIES - \$3 SAUTÉED MUSHROOMS - \$1

SWEET POTATO FRIES - \$3.50 SAUTÉED ONIONS- \$1

ONION RINGS - \$3 CHEESE - \$1

COLESLAW - \$2 BACON - \$1.25

MIXED GREEN SALAD (SIDE) - \$4 STARCH OF THE DAY - \$2

CAESAR SALAD (SIDE) - \$4.5 VEGETABLE OF THE DAY - \$2

LETTUCE & TOMATO - \$1 RISOTTO - \$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 \$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 & 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 or turkey, sauerkraut, thousand island dressing & Swiss cheese served on marble rye \$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

**MARK'S CUBAN SANDWICH** - Thinly sliced smoked pork loin, 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 \$125

# WRAPS

WRAPS AVAILABLE ON: WHEAT, WHITE, OR GLUTEN FREE

**OUR FAMOUS LOBSTER SALAD** - 100% Claw & knuckle lobster meat with lettuce, tomato, bacon & mayonnaise \$27

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

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

**TURKEY** - Sliced roasted turkey, 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

# 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, deep-fried, served with lemon & tartar sauce \$15

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

Available only Friday through Sunday or with advance notice, while supplies last

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

Available only Friday through Sunday or with advance notice, while supplies last

**PAN SEARED SEA SCALLOPS** - Served over risotto \$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

**FRIED SHRIMP PLATTER** - Lightly battered tender shrimp deep fried & served with lemon & tartar sauce \$21

**SHRIMP SCAMPI** - Five jumbo shrimp in a white wine, fresh parsley & lemon garlic butter sauce served over pasta \$18

**BAKED SCROD** - Baked with sherry butter & seasoned cracker crumb topping \$15

**BAKED SCALLOPS (7OZ)** - Baked with seasoned cracker crumb topping \$23

**FRIED SCALLOPS (7OZ)** - Lightly battered, deep-fried, served with lemon & tartar sauce \$23

**LINGUINI & CLAM SAUCE** - Fresh Narragansett Bay clams served in our house made white or red sauce served over linguini \$17

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

**RACK OF RIBS** - Tender smoked baby back ribs Full Rack \$22 Half Rack \$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.

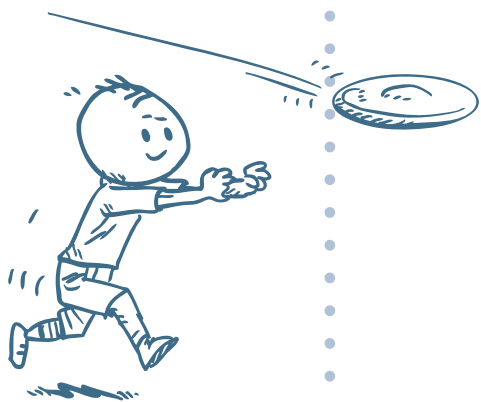
\* THIS ITEM IS RAW OR PARTIALLY COOKED & WILL INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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 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 16<sup>OZ</sup> 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



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