

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

BUFFALO JUMBO SHRIMP - Four jumbo shrimp lightly battered & deep fried served with Buffalo sauce, blue cheese dressing & gorgonzola crumbles \$12

STEAMED LITTLENECKS - Fresh from Narragansett Bay, steamed in broth, served with ciabatta bread \$12

FINN'S STYLE LITTLENECKS - With chopped garlic, extra virgin olive oil, crushed red pepper & fresh parsley, served with ciabatta bread \$14

CHEESE & CRACKER BOARD - Pepper Jack & Cheddar cheese, sliced pepperoni, grapes & assorted crackers 2 for \$8 or 4 for \$12

SCALLOPS WRAPPED IN BACON - Four jumbo scallops wrapped with applewood bacon \$12

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

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 \$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

ROASTED GARLIC HUMMUS PLATE - House made hummus served with pita bread & assorted fresh vegetables \$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 \$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

MANHATTAN CLAM CHOWDER - The classic, loaded with clams in a red tomato broth Cup \$5 Bowl \$7

CHOWDER FLIGHT - Three small portions of New England, Rhode Island & Manhattan with three clam cakes \$12

SALADS

ADD GRILLED CHICKEN BREAST TO ANY SALAD \$5

ADD CHILLED SHRIMP TO ANY SALAD \$8

ADD SESAME ENCRUSTED PAN SEARED AHI TUNA STEAK TO ANY SALAD \$13

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 \$7

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

PIZZA

GRILLED MARGHERITA PIZZA - \$10

BUFFALO CHICKEN PIZZA - \$10

PEPPERONI & CHEESE PIZZA - \$10

EXTRAS

HAND CUT FRENCH FRIES - \$3 **ONION RINGS** - \$3

SWEET POTATO FRIES - \$3.50 **COLESLAW** - \$2

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

CAESAR SALAD (SIDE) - \$4.50 **VEGETABLE OF THE DAY** - \$2

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.

OCTOBER, NOVEMBER, DECEMBER 2018

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 roll with lettuce \$27

MINI LOBSTER ROLL, CHOWDER & CLAM CAKES - The smaller version of our famous lobster roll, a cup of chowder & two clam cakes \$20

LOBSTER GRILLED CHEESE - Grilled Texas toast with lobster, herb butter, cheddar & Swiss cheese topped with mixed greens \$20

SCALLOP ROLL - Lightly battered & deep-fried on a grilled 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 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

***FINN'S STEAK SANDWICH** - 6oz of shaved steak on a grilled roll loaded with sautéed mushrooms, onions & peppers & American cheese \$13

***FINN'S SIRLOIN BURGER** - 8oz Burger with American Cheese, sautéed mushrooms & onions, lettuce & tomato served on a grilled roll \$11

GRILLED CHICKEN - 8oz Skinless breast of chicken served with lettuce & tomato on a grilled roll Choice of: Buffalo, BBQ, Honey Mustard, Teriyaki or Italian Dressing \$10

FINN'S VEGGIE BURGER - Vegetable burger served on a grilled roll with lettuce & tomato \$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 - \$27

***HAMBURGER WRAP** - \$12

GRILLED CHICKEN WRAP - \$12

TURKEY WRAP - \$12

CHICKEN CAESAR WRAP - \$11

BUFFALO CHICKEN WRAP - \$11

FRESH VEGETABLE & HOUSE MADE HUMMUS WRAP - \$11

ENTREES

ALL ENTREES, ARE SERVED WITH POTATO & 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

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

BOILED LOBSTER - 1 1/4 lb. steamed lobster served with drawn butter & lemon (\$mkt)
AVAILABLE ONLY FRIDAY THROUGH SUNDAY OR WITH ADVANCED NOTICE ONLY
WHILE SUPPLIES LAST

FINN'S BAKED STUFFED LOBSTER - Friday through Sunday Only - Our own scallop & shrimp stuffing with white wine & cracker crumbs, served with drawn butter & lemon (\$mkt)
AVAILABLE ONLY FRIDAY THROUGH SUNDAY OR WITH ADVANCED NOTICE ONLY
WHILE SUPPLIES LAST

LOBSTER SAUTÉ (5OZ) - 100% claw & knuckle lobster meat sautéed in scampi butter & topped with cracker crumbs \$20

LOBSTER MAC & CHEESE (4OZ) - 100% claw & knuckle lobster meat baked in a creamy cheese sauce with pasta & a cracker crumb topping \$17

LINGUINI & CLAM SAUCE - Fresh Narragansett Bay clams served in our house made white or red sauce served over linguini \$18

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

PAN SEARED SEA SCALLOPS - Served over fresh seaweed salad (Option of traditional or blackened) \$24

PAN SEARED AHI TUNA (8OZ) - Sesame encrusted Ahi tuna pan seared to your liking & topped with a mango salsa \$20

BAKED SEAFOOD PLATTER - One baked stuffed shrimp, 4oz of fresh cod & 4oz of sea scallops with a light cracker crumb topping & finished with a sherry butter \$26

BAKED STUFFED SHRIMP - Three shrimp stuffed with a light cracker crumb stuffing \$24

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

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

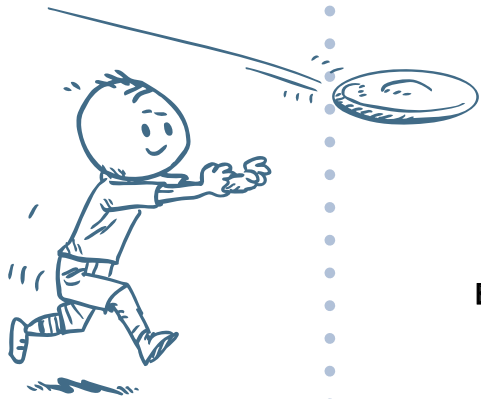
SHRIMP KABOBS - Six grilled Cajun shrimp skewered with peppers & red onions served over jasmine rice & topped with a house made mango salsa \$16

SHRIMP & SCALLOP PENNE - Five jumbo shrimp & sea scallops in a house made pink vodka sauce served over penne \$21

MUSHROOM RAVIOLI - Tasty mushroom ravioli finished with a gorgonzola cream sauce \$16

***SURF & TURF** - N.Y. sirloin (12oz) & two baked stuffed shrimp \$30

***N. Y. SIRLOIN (12OZ)** - N.Y. sirloin grilled to your liking \$20



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
BARENTINI 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
MICHELOB ULTRA

BUDWEISER
BUD LIGHT
BUD LIGHT LIME

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