

APPETIZERS

COCONUT SHRIMP - Served with a sweet & sour dipping sauce \$11

MONSTAH PRETZEL - Seasoned with salt & served with beer cheese \$10

CHICKEN TENDERS - Served plain or tossed in your choice of buffalo or BBQ sauce \$10

FRIED MOZZARELLA - Served with marinara sauce \$8

BACON WRAPPED SCALLOPS - Served with horseradish cream sauce \$15

SMOKED CHICKEN WINGS - Applewood smoked with a BBQ drizzle \$11

CHEESE & CRACKERS - Sliced pepper jack & cheddar, pepperoni, grapes & garlic cheese spread (serves 2-4) \$12

CALAMARI - RI style with peppers & black olives, served with marinara sauce \$11

STUFFED QUAHOGS - Two house made stuffies loaded with clams & chorizo \$10

LITTLENECKS OR MUSSELS - Steamed with garlic, red pepper & parsley served with toast points \$14 (Plain in broth) \$12

CHOWDER

• CUP \$5 • BOWL \$7

NEW ENGLAND - CREAMY BROTH

RHODE ISLAND - CLEAR BROTH

MANHATTAN - TOMATO BROTH

• ADD THREE CLAM CAKES TO ANY CHOWDER \$2

• ADD SIX CLAM CAKES TO ANY CHOWDER \$4

CLAM CAKES

• 1/2 DOZEN \$6 • DOZEN \$10

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

SALADS

Add to any Salad:

FINN'S LOBSTER SALAD \$15

GRILLED OR CHILLED SHRIMP \$8

PAN-SEARED AHI TUNA \$13

PAN-SEARED SEA SCALLOPS \$8

GRILLED CHICKEN \$5

MIXED GREENS - Seasonal mixed greens, grape tomatoes red onions, cucumbers, black olives \$8

CAESAR SALAD - Romaine, croutons & shaved parmesan \$9

THE WEDGE - Iceberg, gorgonzola crumbles & bacon \$9

EXTRAS

HAND CUT FRIES - \$3

SWEET POTATO FRIES - \$4

ONION RINGS - \$4

COLESLAW - \$3

GARLIC MASHED - \$3

SEASONAL VEGETABLES - \$3

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.



SANDWICHES

SERVED WITH COLESLAW OR HAND-CUT FRIES
SWEET POTATO FRIES \$2.00 ONION RINGS \$2.00
AVAILABLE ON WHEAT OR WHITE WRAPS

FINN'S LOBSTER ROLL - Chilled claw-knuckle lobster meat lightly dressed in mayo & mixed with chopped celery, served over lettuce on a grilled roll \$24

FINN'S ULTIMATE LOBSTER ROLL - 2 pounds of chilled claw-knuckle lobster meat lightly dressed in mayo & mixed with chopped celery, served over lettuce on a fresh loaf ciabatta bread \$125

MINI LOBSTER ROLL, CHOWDER & CLAM CAKES - Miniature version Finn's lobster roll, a cup of chowder & two clam cakes \$20

FRIED SCALLOP ROLL - Sea scallops over lettuce on a grilled roll served with a side of tartar sauce \$14

FRIED CLAM ROLL - Whole belly clams, over lettuce on a grilled roll served with a side of tartar sauce \$14

AHI TUNA SANDWICH - A 6oz sesame encrusted ahi tuna steak, topped with pickled ginger, wasabi honey mustard & lettuce served medium rare on a grilled roll \$15

FRIED FISH SANDWICH - Fresh cod, American cheese & lettuce on a grilled roll served with a side of tartar sauce \$12

TURKEY SANDWICH - Roasted turkey, lettuce, tomato & mayo on a grilled brioche \$12

CHICKEN CAPRESE SANDWICH - Grilled chicken, tomato, fresh mozzarella & lettuce with a balsamic reduction, on a grilled roll \$13

*** SIRLOIN BURGER** - 8oz Angus burger with served with American cheese, lettuce & tomato on a grilled roll \$10

FINN'S BLACK BEAN BURGER - 4oz Black bean burger with lettuce & tomato on a grilled roll \$10

ENTREES

ALL ENTREES, ARE SERVED WITH GARLIC MASHED POTATO * SEASONAL VEGETABLE.
PASTA DISHES ARE SERVED WITH A SIDE SALAD
SUBSTITUTE SWEET POTATO FRIES, ONION RINGS OR A SIDE SALAD ADD \$2.00

FINN'S FISH & CHIPS - Narragansett beer battered cod, hand cut fries, cole slaw & tartar sauce \$15

BOILED LOBSTER - (\$Mkt)

FINN'S BAKED STUFFED LOBSTER - Stuffed with our signature seafood stuffing (\$Mkt)

LOBSTER SAUTÉ - Claw-knuckle lobster meat sautéed in scampi butter & topped with breadcrumbs \$20

***LOBSTER MAC & CHEESE** - Claw-knuckle lobster meat baked in a creamy cheese blend, baked with breadcrumbs \$18

BAKED STUFFED SHRIMP - Baked with our house made cracker crumb stuffing \$24

BAKED SCROD - Baked in white wine, butter & topped with breadcrumbs \$15

BAKED SEA SCALLOPS - Baked in white wine, butter & topped with breadcrumbs \$23

PAN SEARED SCALLOPS - Served over fresh seaweed salad (served traditional or blackened with Cajun seasoning) \$24

FRIED SEA SCALLOPS - Served with hand cut fries, cole slaw & tartar sauce \$22

FRIED WHOLE BELLY CLAMS - Served with hand cut fries, cole slaw & tartar sauce \$18

*** NEW YORK SIRLOIN** - Grilled to your preference \$22

Add 2 Baked stuffed shrimp \$10

***AHI TUNA** - Pan seared with your choice of Sesame or Cajun seasoning \$20

LINGUINI & LITTLENECKS - Narragansett Bay littlenecks sautéed in your choice of white wine or red tomato sauce \$18

SHRIMP & SCALLOP PENNE - Jumbo shrimp & sea scallops in a pink vodka sauce \$21

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

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

JUNE, JULY, AUGUST & SEPTEMBER 2019

WINES BY THE GLASS/BOTTLE

	GLASS	BOTTLE
DOM PERIGNON.....	FRANCE	\$190
MOET CHANDON WHITE STAR.....	FRANCE	\$105
KORBEL BRUT (187 ML).....	CALIFORNIA	\$8. \$32
MARTINI & ROSSI ASTI SPUMANTE.....	ITALY	\$25
PROSECCO.....	ITALY	\$7. \$24
FERRARI-CARANO CHARDONNAY.....	CALIFORNIA	\$14. \$50
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
MEZZACORONA PINOT GRIGIO (HOUSE WINE).....	ITALY	\$7
LEYDEN'S RIESLING.....	RI	\$8. \$28
GEYSER PEAK SAUVIGNON BLANC.....	CALIFORNIA	\$9. \$30
KIM CRAWFORD SAUVIGNON BLANC.....	NEW ZEALAND	\$10. \$35
M. MONDAVI OBERON CABERNET SAUVIGNON.....	NAPA	\$15. \$54
KENDALL-JACKSON "VR" CABERNET SAUVIGNON.....	CALIFORNIA	\$10. \$35
J. LOHR "SEVEN OAKS" CABERNET SAUVIGNON.....	CALIFORNIA	\$10. \$35
COPPER RIDGE CABERNET SAUVIGNON (HOUSE WINE).....	CALIFORNIA	\$7
LEYDEN'S MERLOT.....	RI	\$8. \$28
FETZER MERLOT.....	CALIFORNIA	\$8. \$28
WOODBIDGE BY ROBERT MONDAVI PINOT NOIR.....	CALIFORNIA	\$8. \$28
ALTA VISTA MALBEC.....	ARGENTINA	\$8. \$28
BAREFOOT MOSCATO.....	CALIFORNIA	\$8. \$28
CUPCAKE ROSÉ.....	CALIFORNIA	\$8. \$28
BERINGER WHITE ZINFANDEL (HOUSE WINE).....	CALIFORNIA	\$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 16^{oz} 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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