

APPETIZERS

SHRIMP COCKTAIL (2 PIECE MIN.) - Chilled & served with our own special cocktail sauce \$2.75 each

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

FRIED CHICKEN WINGS - Eight wings tossed in your choice of house made Buffalo sauce, sesame garlic, garlic parmesan, teriyaki or BBQ sauce \$10

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

CHEESE & CRACKER BOARD - Pepper jack & cheddar cheese, sliced pepperoni, grapes & assorted crackers
(For 2 - \$10 or For 4 - \$14)

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

CLAMS CASINO - Six littleneck clams baked with our house made stuffing topped with bacon \$12

CRAB CAKES - Made in house with crab meat, roasted corn, red pepper & red onion topped with a spicy aioli \$15

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

PIZZA

GRILLED MARGHERITA - \$12

BUFFALO CHICKEN - \$12

PEPPERONI & CHEESE - \$12

SALADS

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

Add to any Salad:

FINN'S LOBSTER SALAD ADD \$15

GRILLED OR CHILLED SHRIMP ADD \$8

PAN-SEARED AHI TUNA ADD \$13

PAN-SEARED SEA SCALLOPS ADD \$10

GRILLED CHICKEN ADD \$6

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.

MARCH, APRIL AND MAY 2020

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

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

* **STEAK SANDWICH** - 6oz marinated tenderloin tips, onions, peppers & American cheese \$14

CAROLE'S RUEBEN SANDWICH - Grilled, thinly sliced corned beef or turkey, sauerkraut, thousand Island dressing & Swiss cheese served on marble rye \$12

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

CHICKEN CAESAR WRAP - \$12

BUFFALO CHICKEN WRAP - \$12

* **SURF & TURF BURGER** - 8oz Angus burger topped with 3 oz of lobster served with lettuce & tomato on a grilled roll \$17

* **SIRLOIN BURGER** - 8oz Angus burger served with 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 PASTA DISHES ARE SERVED WITH A SIDE SALAD.
ALL OTHER ENTREES ARE SERVED WITH STARCH OF THE DAY & VEGETABLE.
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS, ADD \$2
ADD A SIDE SALAD TO ANY ENTREE, ADD \$2

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

BOILED LOBSTER - (\$Mkt) Available only Friday through Sunday or with advanced notice only while supplies last

FINN'S BAKED STUFFED LOBSTER - Stuffed with our signature seafood stuffing (\$Mkt) Available only Friday through Sunday or with advanced notice only while supplies last

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

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 SHRIMP PLATTER - Lightly battered tender shrimp deep fried & served with lemon & tartar sauce \$22

* **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 \$18

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
DOM PERIGNON.....	FRANCE	\$250
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 AMERICAN BEAUTY PALE ALE	\$5
COORS LIGHT.	\$4.5
FOOLPROOF OCEAN STATE LAGER.	\$5
BUD LIGHT	\$4.5
YUENGLING TRADITIONAL LAGER	\$5
NEW BELGIUM FAT TIRE ALE	\$5



@FINN'S HARBORSIDE



@FINNS_HARBORSIDE