



Appetizers

Steamed New England Mussels *GF*
In garlic & wine.

Steamers *GF*

Soft shell clams with butter & broth pint / quart

Clams Casino

Six Rhode Island little necks on the half shell, broiled with buttery garlic bread crumb and bacon topping.

Two Stuffed Quahogs

With Melted Jack Cheese And Bacon.

Point Judith Calamari

Served with sliced banana peppers and our house-made lemon aioli.

Ahi Tuna Seaweed Salad

Wakame salad topped with ginger seared ahi tuna.

Hot Spinach Artichoke Dip *GF*

Raw Bar

Raw Bar Sampler* *GF*

2 Oysters, 2 littlenecks, 2 shrimp & 1/2 portion each of smoked fish and bluefish paté.

Assorted Smoked Fish *GF*

Smoked Bluefish Paté *GF*

Cooked Shrimp In The Shell *GF*

Littlenecks*

Block Island Grown Oysters From Sun Farm* *GF*

Soups & Salads

French Onion Soup

New England Clam Chowder

cup or bowl

Finn's Summer Salad *GF*

A blend of lettuce with red grapes, crumbled gorgonzola cheese and toasted walnuts.

Greek Salad *GF*

A blend of lettuce, tomato, crumbled feta cheese, pepperoncini and kalamata olives, served with greek dressing.

Large Salad *GF*

A blend of lettuce, tomato, cucumber, shredded red cabbage and red onion.

Lobster Salad Plate

Served with tomato wedges, cucumber slices, hard-boiled egg, cole slaw and french fries.

Soup 'N Salad

Choice of any of the above salads (excluding lobster salad plate) with a bowl of chowder or french onion soup.

Salad Add - On's

Lobster claw meat | grilled Ahi tuna steak* | grilled shrimp | grilled marinated salmon | grilled chicken breast | avocado | tuna salad | smoked turkey breast

Sandwiches & Burgers

Sandwiches and burgers include potato chips & pickle spear unless otherwise specified. Lettuce, tomato, onion added upon request.

Add: cheese (american or cheddar) | bacon | avocado Ciabatta roll | gluten free white bread

GF these sandwiches are gluten free when served on a bed of lettuce with tomato slices instead of bread

Seafood

Fish Sandwich

Broiled or fried.

Fish Tacos (2)

Fresh fish of the day served with sriracha aioli, and purple asian slaw in a flour tortilla.

Fried Scallop Roll

Fried Clam Strip Roll

Fried Whole Clam Roll

Lobster Salad Roll *GF*

Hot Lobster Roll *GF*

Lobster Salad Club

Crab Salad Roll *GF*

Tuna Fish Salad *GF*

Other Favorites

6 Oz. Steak Sandwich* *GF*

Broiled rib eye steak on toast with tomato.

Smoked Turkey Club *GF*

Grilled Portobello Mushroom *GF*

With red peppers & goat cheese, served on ciabatta bread.

Grilled Marinated Chicken Sandwich

Barbecued pulled pork

Bacon, Lettuce & Tomato *GF*

Hot Dog *GF*

Egg Salad *GF*

Burgers

6 Oz. handmade certified black angus

Hamburger* *GF*

Garden Burger

Cheeseburger* *GF*

Bacon Cheeseburger* *GF*

Workman's Special*

Served with cole slaw & french fries

Sides

Fried Fish

Fried Clam Strips

Fried Chicken Fingers

Baked Potato *GF*

Vegetables *GF*

Corn On The Cob *GF*

Fried Whole Clams

Fried Shrimp

French Fries *GF*

Side Salad *GF*

House Made Cole Slaw

For the most
current prices and
menu items please visit
www.finnseafood.com

"*Consumption of raw or undercooked seafood, poultry, eggs or meat may increase your risk of food borne illness, especially if you have certain medical conditions. Please advise your server at the time of order if anyone in your party has a food allergy."

Entrées

Entrées/Dinners/Lobsters Served With A Choice Of Two:

Fresh In Season Vegetables, Corn On The Cob, House Made Cole Slaw, French Fries Or Baked Potato, Unless

Otherwise Specified. Sub A Side Salad For One Entrée Side 6 Oz. Petit Filet Mignon with Sherried

Mushrooms*

15 Oz. Rib-Eye Steak*

Teriyaki Mixed Grill*

Skewers of steak, chicken & shrimp served over rice pilaf with a choice of vegetables

Seafood Dinners

Surf & Turf* *GF*

6 Oz. Filet mignon with sherried mushrooms and a steamed 1 1/4 lb. Lobster.

Grilled Fresh Swordfish *GF*

Served broiled with lemon or with Dave's mango chutney.

Fresh Sesame Seared Yellowfin Tuna* *GF*

Topped with wakame salad and ginger wasabi aioli.

Grilled Fresh Salmon *GF*

Prepared with a triple citrus marinade & served with rice pilaf & a choice of vegetables.

Baked Flounder with Crabmeat Stuffing

Made with fresh herbs & served with white wine cream sauce.

Little Neck Clams With Linguini

Rhode Island little necks, garlic, white wine, extra virgin olive oil and fresh herbs served over linguini with a choice of vegetables. Add sautéed fresh tomatoes & mushrooms.

Baked Shrimp With Lobster Stuffing

Lobster Sauté *GF*

Lobster claw meat sautéed in butter with wine & lemon served over linguini with choice of vegetables.

Lobster Mac N Cheese

Lobster claw meat, campanelle pasta with a three cheese cream sauce topped with golden panko, served with a choice of vegetables

Steamed Twin 1 1/4 Lb. Lobsters *GF*

Steamed Twin Culls *GF*

All broiled seafood items are available low carb style, baked in a light mixture of olive oil, herbs & fresh lemon juice.

Lobsters

Steamed or Baked Stuffed

Various Sizes: Small cull up to 3 Lbs

Butter & Lemon (No Sides) or with Entrée Sides

(Baked stuffed lobster, stuffing prepared

With fresh local scallops, lobster claw meat)

All sizes not always available. Larger lobsters usually

available with 24 hours notice.

Specialties

All broiled seafood dinners are broiled in butter with a bread crumb topping and can be served gluten free.

Broiled Fisherman's Platter

3 1/2 Oz. Each of codfish, shrimp & scallops

Fried Fisherman's Platter

3 1/2 Oz. Each of flounder, sea scallops, whole belly clams & shrimp.

Fried Whole Clams

Fried Clam Strips

Broiled Or Fried Sea Scallops

Fried Shrimp

Broiled Or Fried Fish Dinner

Broiled Or Fried Fish & Chips