

**ON THE PLATE**

**PARKER HOUSE ROLLS** Fresh-baked, sea salt, whipped honey butter, red pepper jam \$5

**NEW ENGLAND CLAM CHOWDER** Creamy broth, full o'clams \$7

**CRISPY BRUSSEL SPROUTS** Smoked bourbon aioli \$8

**CALAMARI** Tossed in garlicky brine, hot peppers, marinara \$12

**TUNA POKE TACOS\*** Tempura fried nori taco, tuna, kimchi, herb rice, cucumber yogurt \$14

**SMOKED** Assorted house pickles, red pepper jelly, marble rye crostini

**FISH DIPS** Blue Fish \$10 Salmon \$10  
Mackerel \$10 Smoked Fish Sampler \$14

**FRY UP****FRIED CLAM SHACK FAVORITES****STEP 1: Choose your protein**

Fish \$12 Shrimp \$14 Oysters \$16  
Clam Strip \$12 Scallop \$16 Whole-Belly Clams \$15  
Vegetarian "Fish" (marinated hearts of palm, crispy batter) \$10

**STEP 2: Choose your style**

**BASKET** Old bay fries, house tartar, slaw  
**SANDWICH** Lettuce, tomato, tartar, potato roll, old bay fries  
**TACO** Pickled vegetable slaw, ginger lime crema, flour tortilla, old bay fries

**GREENS & GRAINS**

**JANE SALAD**<sup>GF</sup> Arugula, spiced and toasted chickpeas, golden raisins, rainbow carrot, balsamic vinaigrette \$10

**JOE SAL AD**<sup>GF</sup> Bibb lettuce, bacon, rainbow carrot, cucumber, tomato, buttermilk dressing \$11

**CAESAR** Chopped romaine, house dressing, rye crostini \$10

**GRAIN BOWL**<sup>GF</sup> Spiced quinoa and brown rice, toasted chickpeas, grilled summer vegetables, pickled onion, cucumber - lime yogurt \$12

**ADD:** Chicken \$5, Shrimp \$8, Salmon \$9, Scallops \$14, Crispy Hearts of Palm \$5, Lobster Salad \$17

kitchen. market. cocktails.



**FINN'S**  
BLOCK ISLAND

**ON THE SHELL**

**OYSTERS**<sup>GF</sup> \$3/ea, \$30/dozen  
Raw. See daily selection. House cocktail, mignonette

**LITTLENECKS**<sup>GF</sup> \$2/ea, \$20/dozen  
Raw. House cocktail and lemon

**OYSTER SHOOTER**<sup>GF</sup> \$10  
Classic bloody. absolut peppar and citron

**PLATTERS**

<b>HOOK</b> <sup>GF</sup> \$22	<b>LINE</b> <sup>GF</sup> \$46	<b>SINKER</b> <sup>GF</sup> \$95
3 Oysters	½ Dozen oysters	Dozen oysters
3 Littlenecks	½ Dozen littlenecks	½ Dozen littlenecks
4 peel & eat shrimp	4 peel & eat shrimp	½ Dozen peel & eat shrimp
	Two lobster claws	Lobster tail
		House-smoked Fish

**STEAMERS**<sup>GF</sup> \$26  
One pound steamed soft shell clams, butter and broth, chorizo, red bliss potato

**PEEL & EAT SHRIMP**<sup>GF</sup> \$12 per ½lb  
Old bay. house cocktail

**OLE MISS OYSTERS**<sup>GF</sup> \$10  
Three local oysters broiled with chef's pimento cheese

**OYSTERS CASINO** \$12  
Three local oysters broiled with bacon, lemon, breadcrumb, pepper

**CLAM LETTUCE WRAPS** \$13  
Crispy whole belly clams, pineapple chutney, bibb lettuce cups

**MUSSELS** \$12  
Chardonnay-Steamed. chorizo. shallot, herb, mini baguette

**ON THE BUN**

**SERVED ON POTATO ROLL WITH OLD BAY FRIES**  
**LOBSTER ROLL** \$22  
HOT Buttered lobster... or... C O L D Lobster salad

**FINN'S BURGER\*** Hand-formed patty, American cheese, shredded iceberg, tomato, THE sauce \$11

Scalawag style: Same thing, but on buttered texas toast

**FRIED CHICKEN** Buttermilk marinated chicken thigh, chef's pimento cheese, slaw, shredded ice berg \$13

**GRILLED CHICKEN** Grilled chicken breast, lettuce, tomato, smoked bourbon aioli \$12

**HAM & CHEESE** Grilled with honey - smoked ham, gruyere, dijonaise, buttered texas toast \$11

**COASTAL CLASSICS**

**MARKET FISH\*** Chef's daily special straight from our market MKT

**SWORDFISH**<sup>GF</sup> Simply grilled with citrus beurre blanc, sauteed green bean, citrus herb rice \$26

**STEAMED LOBSTERS**<sup>GF</sup> Baked potato, corn, drawn butter  
1 ¼lb \$30 1 ½lb \$33 2lb or more \$36

**LOBSTER BOIL**<sup>GF</sup> 1 ¼lb lobster, chorizo, red bliss potatoes, corn, mussels, clams \$42

**FILET**<sup>GF</sup> Grilled with demi. green beans, baked potato \$32

**SURF & TURF**<sup>GF</sup> Petit Filet, 1 ¼lb lobster, baked potato, corn, drawn butter \$44



GF: Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Please inform server of any food allergies