



38 WATER ST, EAST
GREENWICH, RI
401-884-6363
WED-SUN 12PM - 10PM

After nearly two years of hard work, we are thrilled to finally invite you back inside. As we settle in, our menu will continue to grow and change — we're trying new dishes, bringing back favorites, and we'd love to hear what you want to see, so feel free to tell your server. Our event space is still under renovation and there is ongoing progress out on the deck, but every day we're getting closer. Thanks for being here with us as we keep moving forward.

-The Finn Family

Weekly Happenings
Appy Hour: Wed-Fri 3-6PM
select apps \$8
Thursday: Trivia @ 7PM

GF Gluten Free Available



Finn's Favorites

STARTERS

CLAM CAKES

3 for \$4 6 for \$6 12 for \$10

CHOWDER

NEW ENGLAND, RHODE ISLAND,
MANHATTAN

cup \$5 bowl \$7

STUFFED QUAHOGS \$10.00

Two house made stuffies loaded with clams and chorizo

CALAMARI \$13.00

RI Style with marinated peppers, served with side of marinara

STEAMED LITTLENECKS GF \$17.00

Red or white broth with chopped garlic, extra virgin olive oil, crushed red pepper & fresh parsley, served with toast points

DRUNKEN MUSSELS GF \$15.00

Red or white broth with white wine, cherry tomatoes, chopped garlic, crushed red pepper & parsley, served with toast points

BACON WRAPPED SCALLOPS \$17.50

Tender scallops wrapped in crispy bacon, served with a creamy horseradish sauce.

ROSEMARY PARMESAN FRIES \$7.00

Hand cut fries topped with rosemary and parmesan served with roasted garlic aioli

*APPY HOUR

SELECT APPS \$8
WED-FRI 3-6PM

*NACHOS \$14.00

Tortilla chips baked with a melted jack cheese blend and finished with fresh pico de gallo, house guacamole, and cilantro crema.
Add Grilled Chicken \$4, Tenderloin tips \$6

*SMOKED WINGS GF \$13.00

House smoked & marinated chicken wings served with blue cheese

*WINGS: \$11.00 BONE-IN OR BONELESS

Choice of sauce:
buffalo, bbq, garlic parm, teriyaki, honey mustard
Served with side of ranch or blue cheese

*POPCORN SHRIMP \$13.00

Fried baby shrimp served with spicy remoulade

*BUFFALO CHICKEN DIP \$14.00

House made, served with tortilla chips

*COD BITES \$12.00

Bite-sized cod fried and served with tartar sauce & boom boom

*COCONUT SHRIMP \$14.00

Coconut crusted shrimp served with sweet & sour

*PRETZEL BITES \$10.00

Warm bite-sized soft pretzel served with beer cheese

*FLATBREAD \$15.00

Buffalo Chicken: topped with blue cheese crumbles, mozzarella

Barbecue Chicken: loaded with BBQ sauce, chicken, melted mozzarella, and red onion

Hot Honey & Bacon: olive oil and roasted garlic base topped with mozzarella, caramelized onion and sliced jalapeno

HANDHELDS

GLUTEN FREE ROLLS AVAILABLE +\$2

- STEAK TACOS (2)** \$14.00
Marinated tenderloin, roasted garlic aioli, arugula, red onion, shredded parmesan
Add an additional taco + \$6
- FRIED COD TACOS (2)** \$12.00
Fried bite-sized cod, iceberg, cilantro crema, pico de gallo
Add an additional taco + \$5
- FISH SANDWICH** \$14.00
Lightly battered fresh cod, deep fried, served with lettuce & American cheese with a side of tartar sauce and hand cut fries
- LOBSTER ROLL**  MKT
Your choice of New England or Connecticut style, served with hand cut fries
- *CLASSIC ANGUS BURGER** \$15.00
8 oz Angus Beef, grilled to your liking with lettuce & tomato on a toasted brioche bun served with hand cut fries
- REUBEN** \$17.00
Our classic Reuben stacked with corned beef, melted Swiss, and sauerkraut on grilled rye with hand cut fries. Served cut into thirds with Thousand Island on the side for dipping.
- CRISPY CHICKEN GRINDER** \$16.00
Breaded chicken breast with red onion, tomato, lettuce, and avocado aioli on ciabatta. Served with side of hand cut fries.

MAINS

- CHICKEN PARMESAN** \$22.00
Breaded chicken breast with marinara & mozzarella over penne
- BAKED COD** GF \$24.00
Baked with white wine and butter topped with seasoned bread crumbs, served with mashed potatoes and seasonal vegetables
- BAKED SCALLOP** GF \$31.00
Baked with white wine & butter topped with seasoned bread crumbs, served with mashed potatoes and seasonal vegetables
- *STEAK FRITES** GF \$25.00
8 oz steak tips charbroiled to your liking with Bordeaux demi-glace, served with side of rosemary parmesan fries and garlic aioli
- FISH & CHIPS**  \$18.00
Fresh cod beer battered and fried, served with hand cut fries & coleslaw
- SHORT RIBS** GF  \$26.00
Braised short rib in Bordeaux demi-glace served with side of mashed potatoes and seasonal vegetables

SIDES

- Hand Cut Fries
Rosemary Parmesan Fries
Caesar Salad
Cole Slaw
Mashed Potatoes
Seasonal Vegetables

PASTA

- BOLOGNESE**  \$22.00
Lamb, veal and beef slow-roasted with red wine and tomato tossed with fresh wagon wheel pasta and topped with shaved parmesan
- LINGUINE & CLAMS** \$24.00
Local steamed littlenecks in a buttery white or red clam sauce & tossed with fresh linguine
- MAC & CHEESE** \$16.00
A creamy cheese blend with fresh radiatore pasta & baked with seasoned bread crumbs
Add lobster \$20, short rib \$12, chicken \$6, bacon \$4

SALAD

ADD GRILLED TENDERLOIN \$14, GRILLED CHICKEN \$6,
CRISPY CHICKEN \$6, LOBSTER SALAD \$20

- CAESAR SALAD** \$12.00
Fresh romaine lettuce, tossed with traditional caesar dressing, croutons and parmesan cheese
- ARUGULA SALAD** GF \$14.00
Fresh arugula topped with shaved red onion & apple slices dressed with olive oil, lemon juice, and parmesan

Please inform your server of any allergies or dietary needs.
*Consuming undercooked ingredients may increase the risk of foodborne illness.

