



HARBORSIDE

38 WATER ST, EAST

GREENWICH, RI

401-884-6363

OPEN AT 12PM MON-SUN

CLASSIC STARTERS

CLAM CAKES

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

CHOWDER

NEW ENGLAND, RHODE ISLAND, MANHATTAN

cup \$5 bowl \$7

WINGS: BONE-IN OR BONELESS

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

POPCORN SHRIMP

Fried baby shrimp served with spicy
remoulade

COCONUT SHRIMP

Coconut crusted shrimp served
with sweet & sour

PRETZEL BITES

Warm bite-sized soft pretzel served
with beer cheese

COD BITES

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

BACON WRAPPED SCALLOPS

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

CALAMARI

RI Style with marinated peppers, served
with side of marinara

ROSEMARY PARMESAN FRIES

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

At Finn's Harborside, we're proud to be a family-
owned and operated restaurant dedicated to creating
memorable experiences for every guest who walks
through our doors.

Whether you're joining us for a casual lunch, a family
celebration, or a night out with friends, our goal is
simple: to provide genuine hospitality, great food, and
friendly service in a welcoming waterfront
atmosphere.

Thank you for choosing to spend your time with us.
We truly appreciate your support and hope you leave
with a full stomach, great memories, and a reason to
come back soon.

- The Finn Family

FINN'S FAVORITES

STUFFED QUAHOGS

Two house made stuffies loaded with clams
and chorizo

COCKTAIL SHRIMP TRIO

GFA

1/2 pound of fresh shrimp cocktail served with
traditional cocktail sauce, spicy remoulade,
and creamy horseradish sauce

SHRIMP SKEWERS

GFA

Grilled shrimp skewers served over
citrus rice topped with a creamy lemon
dill sauce

SMOKED WINGS

GFA

House smoked & marinated chicken
wings served with blue cheese

SHAREABLE

STEAMED LITTLENECKS

GFA

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

DRUNKEN MUSSELS

GFA

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

CEVICHE

GFA

Fresh shrimp marinated in lime and tomato juice
with red onion, jalapeño, cilantro, Tabasco, and
horseradish served chilled with tortilla chips

NACHOS

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, Pulled Pork +6

GFA Gluten Free Available

All parties of 8 or more will have an automatic 20% gratuity added.

SALAD		MAINS	
ADD GRILLED TENDERLOIN +14, SALMON +16, GRILLED CHICKEN +6, CRISPY CHICKEN +8, LOBSTER SALAD +MKT, GRILLED SHRIMP +10			
CAESAR	\$12	FISH & CHIPS	\$18
Fresh romaine lettuce, tossed with traditional caesar dressing, croutons and parmesan cheese		Fresh cod beer battered and fried, served with hand-cut fries & coleslaw	
SUMMER SALAD	\$15	BAKED COD	\$24
GFA Arugula topped with shaved red onion & fresh watermelon dressed with a balsamic reduction and crumbled feta		GFA Baked with white wine & butter topped with seasoned bread crumbs, served with mashed potatoes and green bean, tomato & corn medley	
COBB	\$16		
GFA Romaine lettuce with cherry tomatoes, bleu cheese crumble, bacon, hardboiled egg, and red onion with avocado ranch dressing		BAKED SCALLOP	\$32
WEDGE	\$16	GFA Baked with white wine & butter topped with seasoned bread crumbs, served with mashed potatoes and green bean, tomato & corn medley	
GFA Iceberg lettuce with gorgonzola cheese, bacon bits and sliced cherry tomatoes tossed in bleu cheese dressing			
HANDHELDS		BAKED STUFFED LOBSTER	MKT
GLUTEN FREE ROLL +2		A pound and a quarter lobster with our Mediterranean stuffing (lump crab meat, shrimp, scallops and panko bread crumbs) served with mashed potatoes and summer squash & zucchini	
STEAK TACOS (2)	\$14	BOILED LOBSTER	MKT
Marinated tenderloin, roasted garlic aioli, arugula, red onion, shredded parmesan		GFA A pound and a quarter lobster with mashed potatoes and summer squash & zucchini	
Add an additional taco +6			
FRIED FISH TACOS (2)	\$12	SEAFOOD PAELLA	\$45
Fried bite-sized cod, iceberg, cilantro crema, pico de gallo		GFA Clams, mussels, shrimp, scallops, and half a lobster simmered in a seafood broth with saffron rice	
Add an additional taco +5			
FISH SANDWICH	\$14	SUMMER SALMON	\$32
Lightly battered fresh cod, deep fried, served with lettuce & American cheese with a side of tartar sauce and hand-cut fries		GFA Grilled Atlantic salmon over a citrus & herb jasmine rice served with a green bean, tomato & corn medley and lemon-dill cream sauce	
LOBSTER ROLL	MKT		
Your choice of New England or Connecticut style, served with hand-cut fries		*STEAK FRITES	\$25
*CLASSIC ANGUS BURGER	\$15	GFA 8 oz steak tips charbroiled to your liking with Bordeaux demi-glace, served with side of rosemary parmesan fries and garlic aioli	
8 oz Angus Beef, grilled to your liking with lettuce & tomato on a toasted brioche bun served with hand-cut fries			
Add Cheese +1 Add Bacon +1			
PULLED PORK SANDWICH	\$17	FRESH CATCH OF THE DAY	MKT
House smoked pulled pork topped with coleslaw on a toasted brioche bun served with hand-cut fries		Ask you server what's fresh today!	
CAJUN SALMON SANDWICH	\$18	PASTA	
Grilled cajun salmon, lettuce and tomato on a toasted brioche bun with our lemon-dill aioli served with hand-cut fries		GLUTEN FREE PENNE PASTA +2	
CRISPY CHICKEN GRINDER	\$16	PESTO BUCATINI	\$16
Breaded chicken breast with red onion, tomato, lettuce, and avocado aioli on ciabatta. Served with side of hand-cut fries		Creamy pesto with cherry tomatoes, basil, garlic, pine nuts and parmesan tossed with fresh bucatini	
Add Cheese +1 Add Bacon +1		ADD LOBSTER +MKT, SALMON +16, CHICKEN +6, SHRIMP +10	
		LINGUINE & CLAMS	\$24
		Local steamed littlenecks in a buttery white or red clam sauce with chopped garlic, crushed red pepper & fresh parsley, tossed with fresh linguine	
		BOLOGNESE	\$22
		Lamb, veal and beef slow-roasted with red wine and tomato tossed with fresh wagon wheel pasta and topped with shaved parmesan	
		MAC & CHEESE	\$16
		A creamy cheese blend with fresh radiatore pasta & baked with seasoned bread crumbs	
		ADD LOBSTER +MKT, PULLED PORK +6, CHICKEN +6, BACON +4	
SIDES			
Hand-Cut Fries			
Rosemary Parmesan Fries			
Green Bean, Tomato, Corn Medley			
Caesar Salad			
Cucumber Salad			
Coleslaw			
Mashed Potatoes			
Summer Squash & Zucchini			
While we may be able to accommodate substitutions and modifications, we cannot guarantee all requests. Please check with your server and we will do our best to accommodate.		Please inform your server of any allergies or dietary needs. *Consuming undercooked ingredients may increase the risk of foodborne illness.	