



HARBORSIDE

38 WATER ST, EAST

GREENWICH, RI

401-884-6363

OPEN DAILY AT 12PM

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, Old Bay dry rub, Sriracha BBQ
Served with side of ranch or blue cheese

BUFFALO CHICKEN DIP

House made, topped with bleu cheese
crumbles and served with tortilla chips

FRENCH DIP TRIANGLES

Shave roast Beef and melted Swiss cheese
on grilled white bread served with Au Jus

STUFFED MUSHROOMS

Whole mushroom caps with a cracker
crumb stuffing & topped with Parmesan

COD BITES

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

BACON WRAPPED SCALLOPS GFA

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,
parmesan, and drizzled balsamic glaze
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

\$11

Two house made stuffies loaded with
clams and Portuguese chourico

SIZZLIN' SHRIMP

GFA

\$16

Sautéed shrimp tossed in a spicy garlic
Buffalo butter sauce, served sizzling hot
with toast points

SHRIMP SKEWERS

GFA

\$17

\$12 Grilled shrimp skewers served over
citrus rice topped with a creamy
lemon dill sauce

SMOKED WINGS

GFA

\$14

\$14 House smoked & marinated chicken
wings served with blue cheese

SHAREABLE

STEAMED LITTLENECKS

GFA

\$17

\$12 Red or white broth with chopped garlic,
extra virgin olive oil, crushed red pepper
& fresh parsley, served with toast points

DRUNKEN MUSSELS

GFA

\$15

\$12 Red or white broth with white wine, cherry
tomatoes, chopped garlic, crushed red
pepper & parsley, served with toast points

LOADED CRISPY FINGERLINGS

GFA

\$13

\$13 Roasted fingerling potatoes, bacon, cheddar
jack cheese, scallions, jalapenos & sour cream

NACHOS

\$14

\$10 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, Steak +6, Short Rib +6

SALAD	
ADD STEAK +14, GRILLED CHICKEN +6 , CRISPY CHICKEN +8, LOBSTER SALAD +MKT, GRILLED SHRIMP +10, FOD +MKT	
CAESAR	\$12
Fresh romaine lettuce, tossed with traditional caesar dressing, croutons and parmesan cheese	
COBB GFA	\$16
Romaine lettuce with cherry tomatoes, bleu cheese crumble, bacon, hardboiled egg, and red onion with avocado ranch dressing	
HARVEST APPLE & GOAT CHEESE GFA	\$15
Mixed greens, crisp apples, dried cranberries, goat cheese, candied pecans and red onion tossed with maple Dijon vinaigrette	

HANDHELDS	
GLUTEN FREE ROLL +2	
STEAK TACOS (2)	\$14
Marinated steak, roasted garlic aioli, arugula, red onion, shredded parmesan Add an additional taco +6	
FRIED FISH TACOS (2)	\$12
Fried cod filet, iceberg, cilantro crema, pico de gallo Add an additional taco +5	
GRILLED SHRIMP TACOS (2)	\$16
Seasoned grilled shrimp, shredded cabbage and citrus herb rice finished with a ginger-lime soy sauce Add an additional taco +7	
FISH SANDWICH	\$14
Fresh cod beer battered and 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
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	
REUBEN	\$18
Our classic Reuben stacked with corned beef, melted Swiss, and sauerkraut on grilled marble rye with hand-cut fries. Served cut into thirds with Thousand Island on the side for dipping Substitute Lobster +MKT	
CHICKEN PARMESAN GRINDER	\$18
Hand-breaded and fried chicken breast topped with marinara and melted mozzarella cheese on ciabatta. Served with hand-cut fries	
STEAK SANDWICH	\$23
Grilled flank steak over rustic bread with horseradish cream, arugula, cherry tomatoes and crispy onions. Served with hand-cut fries	
CRISPY HOT HONEY CHICKEN WRAP	\$17
Hand-breaded and fried chicken breast with lettuce, tomato, bacon, cheddar and hot honey ranch, served with hand-cut fries	

SIDES
Hand-Cut Fries
Rosemary Parmesan Fries
Caesar Salad
Coleslaw
Mashed Potatoes
Fingerling Potatoes
Broccolini
Roasted Seasonal Vegetables
Citrus Herb Rice

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.

MAINS	
FISH & CHIPS	\$18
Fresh cod beer battered and fried, served with hand-cut fries & coleslaw	
BAKED COD GFA	\$24
Baked with white wine & butter topped with seasoned bread crumbs, served with mashed potatoes and broccolini	
BAKED SCALLOP GFA	\$32
Baked with white wine & butter topped with seasoned bread crumbs, served with mashed potatoes and broccolini	
MEATLOAF	\$20
House made meatloaf over mashed potatoes & roasted seasonal vegetables with a Sriracha barbecue sauce	
SHORT RIB SHEPHERD’S PIE GFA	\$26
Tender short rib, peas, carrots & corn in a Bourdeaux demi-glace topped with mashed potatoes	
SEAFOOD PAELLA GFA	MKT
Clams, mussels, shrimp, scallops, chourico, and chicken simmered in a seafood broth with saffron rice	
CHICKEN LIMÓN	\$24
Egg-battered chicken breast sautéed until golden in a lemon & caper white wine butter sauce, served over citrus herb rice with broccolini	
LOBSTER SAUTÉ GFA	MKT
Claw & knuckle lobster meat sautéed in butter and baked with seasoned breadcrumbs. Served with mashed potatoes and seasonal vegetables	
*FLANK STEAK FRITES GFA	\$25
Grilled flank steak topped with house-made chimichurri, served with Rosemary Parmesan fries and garlic aioli	
FRESH CATCH OF THE DAY	MKT
Ask your server what’s fresh today!	

PASTA	
GLUTEN FREE PASTA +2	
SPICY CHOURICO BUCATINI	\$21
Fresh Bucatini tossed with Portuguese chourico, sliced mushrooms, broccolini and blistered cherry tomatoes in a spicy tomato, garlic & white wine sauce, finished with Parmesan	
LINGUINE & CLAMS	\$26
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, SHORT RIB +6, CHICKEN +6, BACON +4	

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