

FINZ DINNER MENU

Raw Bar Selections

Oysters

Each 1.90 Half Dozen 10.99 Dozen 20.99

FINZ Wasabi-Stoli Oysters

(6) Oysters topped with wasabi caviar and a splash of Stoli "Raz" vodka 13.99

Littleneck Clams

(8) With cocktail sauce and horseradish 9.99

Finz Grand Shellfish Tower

Served with Four Oysters, Two Wasabi Stoli Oysters, Eight Littleneck Clams, Three Jumbo Shrimp and One Lobster Tail 34.99

Grill Fish Menu

Your choice of:

Salmon

Tuna

Swordfish

Local Choice

Served with roasted potatoes, green beans and mixed greens

All Market Prices

Soups and Salads

Soup of the Day 4.99

FINZ Clam Chowder 4.99

FINZ House Salad 4.99

Baby mixed greens, carrot ribbons and balsamic vinaigrette

Classic Caesar Salad 6.99

Crisp romaine and herbed garlic croutons

Baby Arugula Salad 7.99

Arugula, , strawberries, shaved parmesan cheese, spicy pecans tossed in a balsamic vinaigrette

Tomato Basil Mozzarella 8.99

Fresh and simple with E.V.O.O. and aged balsamic

Iceberg Wedge 6.99

Tomato, cucumbers, apple smoked bacon and bleu cheese

Add grilled chicken 3.00

Add jumbo shrimp ea. 2.50

Add scallops ea. 3.00

Starters

FINZ Buffalo Calamari 8.99

Served in our signature spicy style sauce

Crispy Calamari 8.99

Cherry peppers, marinara and garlic parsley butter

New England Crab Cakes 11.99

Served over mixed baby greens, roasted pepper jalapeño aioli

Cape Cod Stuffed Quahog 7.99

Chopped clams, chorizo, roasted red peppers and buttered bread crumbs

FINZ Jerk Chicken Wings 7.99

Trio of sauces – buffalo, barbeque and grilled jalapeno salsa

Tuna Tartare 11.99

Wasabi crème fresh, sweet ginger soy dressing

Black and White Seared "Rare" Tuna 11.99

Mixed greens, cucumbers, fried rice noodles, wasabi and sweet soy drizzle

Steamed P.E.I. Mussels 10.99

Traditional style with white wine, butter and garlic

Jumbo Shrimp Cocktail 12.99

House-made horseradish cocktail sauce

Fried Oysters 10.99

Spicy remoulade dipping sauce, served in a paper bag

Blackened Catfish Tostada 9.99

Served with two crispy white corn tortillas, lettuce, Manchego cheese, tomato guacamole and cilantro crème fraiche

If you have specific dietary requirements, allergies or preferences, please inform your server.

Consuming raw or undercooked foods may increase the risk of food borne illness.

18% gratuity will be added to parties of 6 or more.

Entrees

Roasted Atlantic Salmon 18.99

Potato anna, sautéed spinach and raspberry port sauce

Jonah Crab Crusted Local Haddock 20.99

Lemon chive mashed, haricot vert and sherry cream sauce

Shrimp Scampi 19.99

Sautéed shrimp, tomatoes and spinach in a white wine garlic butter sauce

Grilled Ahi Tuna 23.99

Cold sticky rice salad, nori salata

Lobster Ravioli 22.99

Fresh lobster meat, asparagus tips and sherry cream sauce

Seared Swordfish 24.99

With lemon polenta cake and cherry tomato watercress salad

Seafood Bouillabaisse 22.99

Shrimp, scallop, fish, littlenecks, calamari, tomato broth and lemon garlic aioli

Rustic Grilled 8oz. Filet Mignon 25.99

Mushroom demi, and sweet potato laytke

Grilled 14oz. Ribeye 26.99

Mashed potatoes, asparagus and demi glaze

Brined Roasted Half Chicken 18.99

Warm kalamata olive and arugula salad, onion potato cake and rosemary chardonnay sauce

New England Fish and Chips 17.99

Beer battered haddock served with French fries and tartar sauce

Clam Linguini 18.99

"Old school" with chopped clams and littlenecks

Chef's Vegetarian Ravioli 15.99

A seasonal ravioli prepared to the chef's choosing

Lobsters

All of our 1.5lb local lobsters are served with corn on the cob, roasted red bliss potatoes, drawn butter and lemon.

All are Market Price

New England Clambake

Served with clams, mussels and chorizo

Baked Stuffed

Overstuffed with crab, scallop and shrimp

Steamed

Served traditional New England style

Executive Chefs: Joe Bartel

Sous Chefs: Kareem Michael