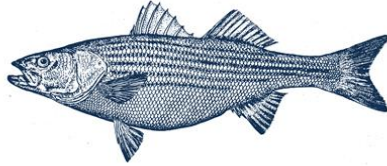


# FINLEY'S SEAFOOD



## Appetizers

### **East/ West Oysters 16**

oyster bay bluepoints, Washington kumamotos  
sriracha cocktail sauce  
tangerine rice wine mignonette

### **Shrimp Ceviche Tostada 14**

tomato, lime, jalapeno, crisp tortilla

### **Crab Cake 16**

lump crabmeat, pickled pepper remoulade,  
roasted corn salad

### **Seafood Chowder 9**

shrimp, crab, hake, potatoes, corn, parsley

### **Hearts of Romaine Salad 9**

house made croutons, grana cheese,  
Caesar dressing

### **Chopped Salad 15**

shrimp, avocado, yellow tomatoes, cucumber,  
sherry tomato vinaigrette

### **Prince Edward Island Mussels 13**

Narragansett lager, confit tomatoes, chorizo

### **Buttermilk Fried Calamari 14**

green goddess aioli

## Entrees

### **Local John Dory 24**

yellow finn potatoes, baby spring onion, edamame, tomato broth

### **Florida Gulf Red Snapper 25**

fried plantain, cara cara orange, mizuna, vanilla rum butter

### **Steelhead Salmon a la Plancha 21**

asparagus, oyster mushrooms, Riesling mustard

### **Argentinian Style Steak Frites 25**

skirt steak, yucca fries, cherry tomato salsa, chimichurri

### **North Atlantic Fish and Chips 18**

tempura batter, French fries, tartar sauce

### **Shrimp and Grits 22**

white corn grits, tomato, green onions, crystal hot sauce

### **Lobster Roll 22**

Lemon mayo, celery, old bay potato chips

### **Crab Cake Sandwich 19**

pretzel bun, pickled pepper remoulade, old bay potato chips

### **Wasabi Pea Crusted Rare Seared Tuna 28**

red pepper hummus, pea shoots, piquillo pepper coulis

### **Ocean Crab Linguini 21**

heirloom cherry tomatoes, basil, lemon oil

*Chef Michael Meehan*

## **FEATURED COCKTAILS**

**\$12.00**

### **Raspberry Cosmo**

Raspberry vodka, triple sec, lime, cranberry juice

### **Pineapple Martini**

House infused pineapple vodka

### **Spring Fling**

Elderflower liqueur, champagne, cranberry

### **Sailor's Mule**

Choice of vodka, tequila or whiskey, ginger beer, lime

### **Orange Blackberry Old Fashioned**

Bourbon, simple syrup, bitters, fresh blackberries

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## **WHITE WINES**

Invivo, Sauvignon Blanc, 2017 \$10/\$30

Viaggio, Pinot Grigio, 2015 \$9/\$25

Chardonnay, Caliterra, 2016 \$9/\$25

Chardonnay, Harken, Barrel Fermented, 2015, California \$25

Reisling, Summit Reserve, Washington Hills, 2008, \$30

White Blend, Bonpas Luberon, 2014, Rhone Valley, France \$25

Brut Cuvee. Grandin, France \$15

## **RED WINES**

Pinot Noir, Butterfield Station, 2014, Sonoma, California \$10/\$30

Cabernet, Barossa Valley Estates, 2014, Australia \$9/\$25

Malbec, Navarro Correas, 2012, Argentina \$10/\$30

Santa Carolina, Pinot Nior, 2014 \$25

Angeline, Pinot Noir, 2015, \$25

Merlot, Stone Cap, 2013, Columbia Valley, Washington State \$25

Cabernet Sauvignon, Heavyweight, 2013, Lodi California \$30

Cabernet Sauvignon, Cono Sur, Bicicleta, 2013, Central Valley Chili \$30

Shiraz, Red Diamond, 2012, Washington State \$30

Garnacha, Honoro Vera, 2014, \$25

Tempranillo, El Navegante, 2013, Spain \$25

Chianti Classico, Vendemmia, Single Estate, 2010, Italy \$30

Montepulciano d'Abruzzo, Cantina Zaccagnini, 2011 \$40

Cotes Du Roussillon Villages, Les Vignes De Bila-Haut, 2012 \$35

Sangiovese, Le Focaie, Rocca di Montemassi , DDOC, 2012, Italy \$30

Shiraz-Grenache Blend, Barossa Valley, 2013, \$30

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## **B E E R L I S T**

### **DRAFT**

Angry Orchard Cider

Arrogant Bastard

Blue Moon

Blue Point Toasted Lager

Brew Free or Die IPA

Bud Light

Dogfish 60 Min IPA

Fat Tire Amber Ale

Guinness

Lagunitas IPA

Narragansett Lager

Pabst Blue Ribbon

Sierra Nevada

Paulner Hefeweizen

Sierra Nevada Pale Ale

Stone IPA

Yuengling Lager

### **BOTTLE**

Abita Amber

Abita Andygator

Abita Turbo Dog

Becks

Buckler

Bud Light

Budweiser

Coors Light

Corona Extra

Corona Light

Dos Equis Amber

Heineken

Heineken Light

Lagunitas Little Sumpin'

Michelob Ultra Light

Miller Light

Molson Canadian

Molson Golden

Modelo Negro

Omission Lager *gluten free*

Sam Adams Boston Lager

Stella Artois

Truly Lime

*Ask about our seasonal beers*