

WHITE WINE

CHAMPAGNE & SPARKLING WINE

B&G, Blanc de Blancs, France	8	30
La Marca, Prosecco, Italy	9	34
	split	13
	split	11
Codorniu, Cava Brut, Spain		80
Louis Roederer, Reims, FR		99
Billecart-Salmon, Brut NV, Champagne, FR		120
Veuve Clicquot, Champagne, France		

FRANCE

Fleur du Cap, Stellenbosch, S. Africa	7	26
Kenwood, Yalupa, CA	9	34
Louis Jadot, Macon Village, France	10	38
La Crema, Monterey, CA	12	42
Chablis, Domaine Simonnet-Febure, France	14	48
Paul Hobbs, Crossbarn, Sonoma Coast, CA		45
Sonoma-Cutrer, Russian River Valley		Half 24
Kendall-Jackson Grand Reserve, Central Coast, CA		40
Ramey, Russian River Valley		65
Cakebread, Napa Valley		75

NEW ZEALAND

Clifford Bay, Marlborough, NZ	8	30
New Harbour, Marlborough, NZ	9	32
Sterling, Napa Valley	10	38
Roger Champ Sancerre, Roger Loire	14	49
*La Doucette Comte Lafond, Loire, France		Half 32
Kim Crawford, New Zealand		Half 24
Whitehaven, Marlborough, NZ		39
Cakebread, Napa Valley		54

OTHER COUNTRIES

Spasso, Delle Venezie, IT	7	26
Zonin, Delle Venezie, IT	9	34
King Estate Pinot Gris, Lorane Valley	Half 20	38
Maso Canali, Italy		33
Elk Cove Pinot Gris, Willamette Valley		42
Santa Margherita Pinot Grigio, Italy		55

OTHER WHITE WINE

Riesling, Kreuztacher, Spätlese GER	9	34
*Youvray, La Forcine, Loire, FR	11	40
*Albarino, Martin Codax, Rias Baixas SP	10	38
Grüner Veltliner, Landhaus, AU	11	40
Pleropan, Soave Classico DOC, IT	11	40
Vioignier, Two Arrow, Paso Robles	11	40

RED WINE

MERLOT

Drumheller, British Columbia, Canada	10	38
Francis Coppola, Napa Valley, CA	11	40
Rodney Strong, Napa Valley, CA	11	40
Oberon, Napa Valley, CA	11	40

CABERNET SAUVIGNON

Darkhorse, Napa Valley, CA	11	40
Silver Palm, Napa Valley, CA	11	40
Chateau St. Jean, Napa Valley, CA	11	40
Perez Cruz by Paul Hobbs, Napa Valley, CA	11	40
Kenwood "Jack London", Napa Valley, CA	11	40
Murphy Goode, Alexander Valley, CA	11	40
Sebastiani, Alexander Valley	11	40

PINOT NOIR

Murphy Goode, Napa Valley, CA	11	40
Erath, Willits, CA	11	40
Louis Latour, Napa Valley, CA	11	40
King Estate, Willits, CA	11	40
Joseph Faiveley, Healdsburg, CA	11	40
MacMurray, Napa Valley, CA	11	40
Hitching Post, Napa Valley, CA	11	40
Elk Cove, Willits, CA	11	40
The Calling "Dutton Ranch", Healdsburg, CA	11	40

OTHER REDS

Tempranillo, Napa Valley, CA	11	40
Nero D'Avola, Napa Valley, CA	11	40
Malbec, Napa Valley, CA	11	40
Cotes Du Rhone, Napa Valley, CA	11	40
Meritage, Napa Valley, CA	11	40
Aligoté, Napa Valley, CA	11	40
Zinfandel, Napa Valley, CA	11	40

FINZ

SEAFOOD & WINE

finz.eat.rapp.com

THE FLAVOR OF FINZ

Innovative and inspired menus, raw bar, carefully chosen wine list all lead to an extraordinary dining experience. Our menu emphasizes creatively prepared fresh seasonal seafood. Our raw bar offers the freshest local oysters, clams, chilled lobster, colossal crab and jumbo shrimp.

For those feeling a little more land-based, we offer an incredible filet mignon, Stutler chicken and daily specials from the kitchen and bar, all prepared to reflect the flavors of the season.

GET HOOKED



SUNSET

**Denotes a great value and seafood wine.*

TRAIL MIX SELECTIONS

Atlantic Oysters*

Each 2.75
FINZ Wasabi-Stoll Oysters*
 oysters topped with wasabi caviar
 and a splash of Stoll "Raz" vodka
 Each 3.00

Gin and Tonic Oysters*

Deacon Giles "Original Sin" gin, shallots,
 black pepper, tonic
 Each 3.00

Littleneck Clams*

(8) cocktail sauce and horseradish 10

The Platter*

(6) oysters, (6) littlenecks, (5) shrimp cocktail
 and a half lobster 40

The Sampler*

(6) oysters, (6) littlenecks, (5) shrimp cocktail
 (1) chick lobster and colossal crab 60

The Tower*

(6) oysters, (6) littlenecks, (5) shrimp cocktail
 (1) chick lobster, (1/2lb) King Crab legs,
 seaweed salad 80

Jumbo Shrimp Cocktail

house made cocktail sauce 13

Colossal Blue Crab Martini

lemon caper mustard aioli 18

Wakame Salad Bowl

sesame seaweed, cucumber, carrot 5

King Crab Legs

your choice 1/2 lb or 1 lb served steamed or
 chilled with old bay aioli - Market price

SOUPS & SALADS

Soup Du Jour 6

FINZ Clam Chowder 7

House Salad

cucumbers, tomatoes, crispy carrots,
 balsamic vinaigrette 7

Caesar Salad

Choice of Romaine hearts or baby kale,
 red pepper croutons, creamy caesar dressing 7

Vanilla Bean

arugula, boursin cheese, raspberries, almonds,
 vanilla bean vinaigrette 8

Finz Wedge

tomatoes, applewood smoked bacon,
 blue cheese dressing, crispy onions rings 8

Roasted Beet Salad

fresh mozzarella, crispy parsnips and pesto
 vinaigrette 8

Winter Salad

baby kale and arugula tossed in a fig vinaigrette
 goat cheese, crispy pancetta, pine nuts, and
 pomegranate seeds 9

STARTERS

FINZ Crispy Calamari

served with the House Lemon Aioli 12

FINZ Buffalo Calamari

signature spicy style 13

Steamed Edamame

tossed in a sweet and spicy house dressing 11

"Far East" Shrimp

lightly fried shrimp, spicy Thai sauce 14

Fried Atlantic Oysters

spicy house made dipping sauce 16

Crab Cake

lemon-jugly aioli, old bay aioli 12

Crispy Chicken Brochettes

tossed in a sweet chili glaze 9

Buffalo Wings

blue cheese dipping sauce 9

Kimchee Wings

roasted chicken wings, tossed in
 kimchee sauce and cucumber chow chow 9

Mediterranean Hummus Plate

roasted garlic hummus, artichoke heart, bean
 puree, feta cheese, olive, roasted red peppers,
 warm pita bread 11

Mussels Provencal

white wine, garlic, tomato 12

Yellowfin Tuna Tartare*

marinade, avocado, sea salt,
 cucumber dressing, warm pita bread 11

Goat Cheese

roasted chicken wings, house made
 dipping sauce 11

Sesame Seared Tuna

green tea soba noodles, ginger, sesame, yuzu sauce 14

Fried Brussels Sprouts

roasted chicken wings, house made
 dipping sauce 11

Crab Irish Nachos

crab, cheddar, jalapeno, queso, house
 made dipping sauce 11

Fried Buffalo Cauliflower

buffalo sauce, house made dipping
 sauce 11

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FRESH FISH OF THE DAY

CHOOSE YOUR FISH:

CHOOSE YOUR SPICE:

ENTRÉES

Atlantic Salmon

sesame crusted over ramen noodles, stir fry vegetables,
 pickled ginger, crushed avocado, wasabi and Sriracha 22

North Atlantic Haddock

lump crab meat, mashed potatoes,
 seasonal vegetables, seafood sherry cream sauce 24

Grilled Swordfish

lobster cream sauce, truffled fingerling potatoes,
 topped with roasted beet bruschetta,
 balsamic reduction 25

Yellowfin Black and White Sesame Tuna*

served rare, cucumber ocean salad,
 warm sushi rice cake, crab dynamite, sesame,
 avocado, wasabi cream 26

Lobster Ravioli

lobster meat, seafood sherry cream sauce, asparagus 27

Seafood Hot Pot

southeast asian inspired lobster
 broth with mixed fish and shellfish, finished with
 fresh julienne vegetables, squid ink noodles 24

Sea Scallops

gnocchi, wild mushrooms, tomatoes, truffle vinaigrette,
 bacon beurre blanc 25

FINZ Seafood Paella

seafood and shellfish over saffron, sweet pea
 and chorizo rice, crispy calamari, lemon garlic aioli 23

Roasted Half Chicken

roasted corn and poblano cream sauce, seasonal
 vegetables, mashed potatoes 20

LOBSTERS

NEW ENGLAND

served with littleneck clams,
 mussels and chorizo

STUFFED

overstuffed with crab, scallop, shrimp,
 peppers and onions

STEAMED

served traditional
 New England style

all of our local lobsters are served with seasonal vegetables, roasted red bliss potatoes and drawn butter

MARKET PRICE

SALMON • SWORDFISH • YELLOWFIN TUNA • JUMBO SHRIMP
 NORTH ATLANTIC SEA SCALLOPS • DAILY MARKET FISH

CAJUN • CARRIBEAN JERK • LEMON HERB • BROWN SUGAR CHILI

served with grain and sauce of the day

Commeal Crusted Sole
 Pomegranate risotto and sautéed spinach, red wine
 pomegranate butter sauce 20

Filet Mignon*

bacon crusted filet, Au Gratin Potatoes en Croute sautéed
 winter greens with bacon 28

Sirloin Tips*

mashed potatoes, seasonal vegetables, demi glace 19

Fried Haddock or Sole

the New England way with fries, cole slaw and
 tartar sauce **haddock 19 or sole 18**

Lobster Roll

a New England favorite served with celery and mayo on
 a brioche hot dog roll, potato chips or smothered in
 warm butter on a brioche hot dog roll - Market price

Lobster Mac and Cheese

truffled asiago bread crumbs 23

Baja Fish Tacos

lightly fried haddock, shredded lettuce,
 tomato avocado salsa, cotija cheese,
 cilantro crème fraîche 18

"Old School" Clams or Shrimp Linguine
 chopped and whole clams or sautéed shrimp, garlic,
 red pepper chili flakes, spinach, braised onions,
 lemon-white wine butter **clams 21 or shrimp 22**

Fall Harvest Crab Enchilada

pumpkin-chili cream sauce, cranberries,
 maple-bourbon creme fraiche 17

Pork Milanese

ricotta mashed potatoes, broccoli,
 lemon parmesan butter 19