



RAW BAR

Week Ending April 24, 2011

Cold Seafood Appetizers

Colossal Shrimp Cocktail	16
½ Dozen Middleneck Clams	7.50
½ Dozen Oysters	16
½ Maine Lobster	20
Colossal Lump Blue Crabmeat	18
½ Dozen Alaskan King Crab Legs	24
Tasting of Crab	28
<i>Blue Colossal Lump, Snow and Alaskan King</i>	

*Served with Fin's Housemade Cocktail Sauces,
Fresh Horseradish & Lemon*

Shellfish Towers

Two Tier	48
<i>Clams, Oysters, Shrimp, Colossal Lump Crabmeat, Alaskan King Crab, Serves 2</i>	
Three Tier	96
<i>Clams, Oysters, Shrimp, Colossal Lump Crabmeat, Alaskan King & Snow Crab, Whole Main Lobster, Serves 4</i>	
Crab & Shrimp	52
<i>Colossal Shrimp, Blue Crab, Alaskan King Crab & Snow Crab, Serves 4</i>	

Oyster Selection

Freshly Shucked, Selections may change due to availability

\$2.75 each

Chesapeake, Eastern Shore, Virginia
plump and sweet

Saint Simon, New Brunswick, Canada
delicate and dainty

Wellfleet, Cape Cod, Massachusetts

distinctively good balance of creamy sweetness and brine

Bluepoint, Long Island Sound, Great South Bay, New York

distinctive, mild flavor and meaty texture

**Middleneck Clams freshly shucked \$1.75 each, Colossal Shrimp \$4.25 each,
Alaskan King Crab Legs \$4.50 each, Snow Crab Claws 3.00 each**

SUSHI BAR

Sushi & Sashimi

Sushi 2 pieces on top of rice/Sashimi 3 pieces sliced

Ahi Tuna/Maguro	8
Scottish King Salmon/Sake	7
Yellowtail/Hamachi	10
Pacific White Shrimp/Ebi	9
Freshwater Eel/Unagi	8
Salmon Roe/Ikura	6
White Tuna/Walu	7
Octopus/Tako	7

Chef's Platters

Sushi 28
*2 each King Salmon, Ahi Tuna, Yellowtail,
Pacific White Shrimp, 1 King Crab
California Roll*

Sashimi 38
*3 each Ahi Tuna, White Tuna, Yellowtail Snapper,
Octopus, 1 Spicy Tuna Roll*

Sushi & Sashimi 44
*2 each Ahi Tuna, Scottish Salmon, Yellowtail
& Pacific White Shrimp Sushi, 3 each Ahi Tuna,
White Tuna, Salmon, Yellowtail Sashimi & 1 Spicy Tuna Roll*

Maki Rolls

Nori Seaweed or Soy Wrapper

Spicy Tuna	10
Yellow Tail & Scallion	9
King Crab California	11
Spicy Blue Crab	12
Eel & Cucumber	9
Tuna & Avocado	10
Salmon & Asparagus	9
Garden	7

Specialty Rolls

Fin's Almond Tempura Roll	12
<i>Crab, Masago, Tomago, Cucumber & Avocado Tempura with Sliced Almonds</i>	
Green Dragon	15
<i>Blue Crab & Cucumber topped with Avocado</i>	
Dragon	15
<i>California Roll topped with Freshwater Eel</i>	
Rainbow Roll	18
<i>California Roll topped with Tuna, Salmon, Yellow Tail & White Tuna</i>	
Crunchy King Crab	15
<i>King Crab, Tempura Flakes, Cucumber, Masago, Scallions, Japanese Mayo</i>	

Extras

Edamame	6
Seaweed Salad	6

Small Plates

Maine Lobster Bisque

8

Snapper Soup

7

Cape May Clam Chowder

7

Traditional Caesar Salad

10

With Blue Crab

16

Fin's House Salad

Local Greens, Boston Bibb, Heirloom Tomatoes,
English Cucumbers, Red Onions, Sweet & Sour
Roasted Garlic Balsamic Vinaigrette

9

Jersey Little Neck Clams

Steamed in their Own Juices, Heirloom Garlic,
Oak Grove Andouille Sausage, Plum Tomatoes,
White Wine Butter

14

Crispy Point Judith Calamari

Roasted Garlic Scented Black Pepper, Meyer
Lemon Caper Aioli, Spicy Plum Tomato Sauce

12

Clams Casino

Topneck Clams oven baked with Peppers,
Onions and Garlic,

Topped with Extra Sharp White Cheddar and
Black Pepper Bacon

12

White Cheddar Truffle Fin Fries

6

Large Plates

Panko Crusted Shrimp

Housemade Cocktail Sauce, Lemon, Fin Fries

17

Blue Crab & Maine Lobster Roll

With Plum Tomatoes, Red Onion, Cucumber,
Avocado,

Traditional Toasted New England Roll, Fin Fries

20

Jersey Flounder Po Boy Sandwich

Cajun Remoulade, Romaine Lettuce, Tomato,
Toasted Roll, Fin Fries

15

Sauteed Jumbo Lump Crab Cakes

Cajun Remoulade, House Made Coleslaw, Fin
Fries

21

Prime Filet Mignon Sliders

Roasted Plum Tomatoes, Caramelized
Onions, Boursin, Horseradish Sauce, Toasted
Brioche, Fin Fries

19

Chicken Strata Sliders

Grilled Chicken Scallopini, Roasted Tomatoes,
Smoked Fresh Mozzarella, Green Tomato
Cream, Toasted Brioche, Fin Fries

12

Ahi Tuna, White Tuna & Yellow Tail Sashimi

Sushi Rice, Seaweed Salad, Scallion, Wasabi,
Ponzu Sauce

18