

SMOKIN' FINS

SEAFOOD | SUSHI | GRILL



SHARE

° LOBSTER-STUFFED AVOCADO

Tempura fried with surimi lobster-crab salad, Sriracha, spicy aioli, Fins' Atomic Sauce, Fins' Eel Sauce, tobiko, green onion, sesame seeds 9.99

LOBSTER DEVILED EGGS

Surimi lobster-crab salad, bacon bits, chili oil 9.99

EDAMAME (GF)

Original sea salt, Thai-ginger, smoked, or habanero-lime 5.99

KICKIN' SHRIMP

Lightly-breaded crispy shrimp, tossed in our honey chipotle sauce, served with Ranch 10.99

LOBSTER TATER TOTS (GF)

Housemade with smoked Gouda and green onions, served with chipotle aioli and Ranch 9.99

BRUSSEL SPROUTS & CAULIFLOWER (GF)

Bleu cheese crumbles, bacon, smoked sea salt, served with chimi-ranch, charred lemon 10.99

KEY LIME CALAMARI

US-caught Town Dock calamari, served with Fins' Key Lime Aioli 11.99

° OYSTERS ON THE HALF SHELL (GF)

Ask your server for today's fresh options Market Price

SUSHI

° CALIFORNIA

Surimi lobster-crab salad, cucumber, avocado, sesame seeds 8.99

° SPICY TUNA (GF)

Center-cut whole Ahi loin, green onion, spicy aioli, Sriracha, sesame seeds 9.99

° MOJO

Salmon, cream cheese, spicy tuna, avocado, tempura fried, spicy aioli, Fins' Eel Sauce, green onion 13.99

° SLAMMIN' SALMON (GF)

Spicy salmon mix with cucumber, toasted garlic, salmon, fresh cilantro, sesame seeds, Fins' Eel Sauce, Sriracha 13.99

° VEGAS

Surimi lobster-crab salad, habanero cream cheese, tempura fried, spicy tuna, Wasabi Soy sauce, Fins' Eel Sauce, sesame seeds, spicy aioli 12.99

° MANGO TANGO

Tempura shrimp, surimi lobster-crab salad, avocado, mango, Fins' Eel Sauce, spicy aioli, habanero masago 14.99

° DRAGON

Tempura shrimp, cucumber, avocado, Ahi tuna, green onion, habanero masago, Fins' Eel Sauce 13.99

° PLATINUM

Ahi loin, salmon, ebi shrimp, cucumber, surimi lobster-crab salad, spicy aioli, green onions, tobiko 13.99

° EL DIABLO

Spicy tuna, avocado, habanero cream cheese, salmon, spicy aioli, Sriracha, Fins' Eel Sauce, habanero masago, jalapeño, Fins' Atomic Sauce 14.99

SOUP & SALAD

Housemade Dressing Choices: Bleu Cheese, Ranch, Miso Vinaigrette, Miso Caesar, Wasabi Soy, Citrus Vinaigrette
Substitutions: Grilled Chicken or Tofu at no additional charge. Marinated Shoulder Tender for 3.99

HOUSE SALAD (GF)

Mixed greens, romaine, shaved red onions, grape tomatoes, bleu cheese crumbles, pepitas, Citrus Vinaigrette 4.99

CAESAR SALAD

Romaine, Parmesan, Miso Caesar dressing, housemade croutons 4.99

SOUP AND SALAD

Choice of soup paired with our house or Caesar salad
Cup 7.99 Bowl 9.99

MISO SOUP

Wakame, tofu, green onions Cup 2.99 Bowl 4.99

ROASTED POBLANO SOUP (GF)

Packed with great flavor and a little kick, topped with cotija and pico de gallo Cup 5.99 Bowl 7.99

SCRATCH CHOWDER (GF)

Hand-crafted, New England style, topped with bacon bits
Cup 5.99 Bowl 7.99

BAJA CHICKEN (GF)

Nashville or grilled chicken, mixed greens, cheddar jack cheese, roasted corn relish, avocado, Ranch dressing, pico, corn tortilla strips, charred lime 11.99

KEY WEST COBB (GF)

Char-grilled shrimp, mixed greens, avocado, carrots, tomato, cheddar jack, hard-boiled eggs, bacon and choice of dressing 14.99

BLT WEDGE (GF)

Bleu cheese crumbles, tomatoes, bacon, hard-boiled eggs, Bleu Cheese dressing 9.99

° SEARED AHI (GF)

Sesame-crusted Ahi loin, mixed greens, cabbage, red onion, carrot, edamame, pickled hearts of cucumber, tossed in Wasabi Soy dressing 14.99

° TOKYO (GF)

Sushi rice, mixed greens, edamame, avocado, cubed raw salmon, Ahi tuna, ebi shrimp, seaweed salad, Wasabi Soy dressing 15.99

° SALMON CAESAR

Romaine, shaved Parmesan, Miso Caesar dressing, housemade croutons 15.99

MAIN

° CEDAR PLANK STERLING SALMON (GF) ^{SF}

Smoked on Northwest cedar, loaded Yukon Gold mashed potatoes, seasonal vegetables, charred lemon 23.99

48-HOUR NASHVILLE CHICKEN ^{SF}

Marinated and handbreaded in Chef's secret blend of spices, smothered Yukon Gold mashed potatoes, mac and cheese. Surprisingly spicy! 14.99

° SIX-SPICE AHI (GF)

Ahi loin seasoned with housemade spices, fried rice, sautéed spinach, red peppers, pickled hearts of cucumber, Fins' Spicy Eel sauce 18.99

SHRIMP SCAMPI SUPREME

Garlic, crushed red pepper, herbs, white wine cream sauce, linguine, diced tomato, shaved Parmesan 14.99

BAJA ENCHILADA STACK (GF)

Blackened shrimp, pico, housemade corn tortillas, cheddar jack, grilled jalapeño, poblano cream sauce, bacon ranchero, cilantro lime rice 14.99

° SEARED SCALLOP & AHI (GF) ^{SF}

Sea scallops, Ahi, ancho chile, coffee and cocoa, pan-seared with greens, basil, grape tomatoes, flash-fried cauliflower, chili oil 21.99

BAKED LOBSTER MAC AND CHEESE ^{SF}

Four-cheese cream sauce, cavatappi, bacon, buttered panko, green onions 21.99

SMOKIN' MAC AND CHEESE

Smoked Andouille sausage, blackened shrimp, cavatappi, smoked Gouda, onion, green bell pepper, scallion, Parmesan, cheddar jack 14.99

° HONEY CHIPOTLE SALMON (GF) ^{SF}

Grilled and glazed Sterling Salmon, green onion, smothered Yukon Gold mashed potatoes, seasonal vegetables 21.99

° 14 OZ SMOKIN' RIBEYE (GF) AGED 52 DAYS

Cajun spice, coffee, ancho, fresh grape tomato, lemon juice, basil, bleu cheese, Yukon Gold mashed potatoes, seasonal vegetables 28.99

° PISTACHIO HALIBUT (GF)

Crusted with pistachio cream sauce, Yukon Gold mashed potatoes, seasonal vegetables, charred lemon 27.99

FINS' FAMOUS FISH AND CHIPS ^{SF}

Hand dipped in Fins' beer batter, served with truffle fries, Fuji apple slaw and your choice of fish:
Arctic Cod 13.99, Sterling Salmon 16.99, Halibut 19.99

SIDES

Truffle Fries 5

Seasonal Vegetables (GF) 4

Fuji Apple Slaw (GF) 4

Cilantro Lime Rice (GF) 4

Mac and Cheese 5

Yukon Gold Mashed Potatoes (GF) 4

Smothered or Loaded Mashed Potatoes (GF) 5

CRAB PLATTER (GF)

Arctic snow crab, fries, drawn butter, side house salad or Caesar salad 32.99

ADD A CRAB CLUSTER TO ANY ENTRÉE FOR 8.99

HANDHELDS

Served with truffle fries. Substitutions: a cup of soup, house, or Caesar salad for an additional \$1.49

NASHVILLE CHICKEN

Spicy 48-hour Nashville chicken, toasted bun, spring mix, tomato, red onion, chipotle aioli 10.99

° SMOKIN' BURGER

Half pound of all-natural, never frozen, charbroiled ground beef, smoked Gouda 12.99

° THE PRIME ^{SF}

House-smoked prime rib, smoked Gouda, sautéed mushrooms, onion, garlic-toasted baguette, horseradish cream, mushroom au jus 15.99

TACOS

All Fins' tacos served with creamy cilantro lime rice

° STEAK TACOS (GF)

Iceberg, chimichurri, pico, cotija, on three housemade corn tortillas 13.49

MANGO SHRIMP TACOS (GF) ^{SF}

Cabbage, mango salsa, cotija, Fins' Key Lime Aioli, on three housemade corn tortillas 12.99

MAHI-MAHI TACOS (GF)

Cabbage, cotija, pico, chimichurri, on three housemade corn tortillas 13.49

BLACKENED FISH TACOS

Arctic cod, cheddar jack, cabbage, bacon ranchero sauce, grilled flour tortillas, chipotle aioli 13.99

BOWLS

Substitutions: Grilled Chicken or Tofu at no additional charge; Marinated Shoulder Tender for \$3.99

FINS' NOODLE BOWL ^{SF}

Spinach, carrots, mushrooms, red bell pepper, water chestnuts, fresh ginger, edamame, jalapeño, seared jumbo shrimp 14.99

SHRIMP FRIED RICE BOWL (GF)

Edamame, cabbage, carrots, water chestnuts, mushrooms, red bell pepper, eggs, green onion, sesame seeds 14.99

° SOUTHWEST POKÈ BOWL (GF)

Salmon, Ahi loin, pepitas, avocado, roasted corn relish, edamame, chimichurri, tobiko, served over cilantro lime rice and mixed greens, charred lime 15.99

° POWER POKÈ BOWL (GF)

Salmon, Ahi loin, shrimp, red quinoa, edamame, cucumber, green onion, mango salsa, avocado, shiitake mushrooms, tobiko, pepitas, Wasabi Soy over spring mix, Miso Vinaigrette 15.99



Located on the waterfront in Rhode Island, Town Dock manages the daily process of catching and unloading their fish the way they always have. Town Dock proudly offers the highest-quality wild-caught calamari along with personalized service that's second to none. The Town Dock is proud to be the largest supplier of calamari in the United States.

(GF) GLUTEN FREE

This menu only lists menu items that are Gluten Free without modification. We do not maintain a separate Gluten Free fryer. Please ask us how other dishes can be modified to accommodate your needs.

SMOKINFINS.COM

^{SF} FINS FAVORITE