

FIN POINT

OYSTER BAR & GRILLE

RAW BAR

CAPE COD OYSTERS
rosé champagne mignonette,
cocktail sauce, lemon wedge* 4 ea

DAILY HARVEST OYSTERS
rosé champagne mignonette,
cocktail sauce, lemon wedge* 4.5 ea

CEVICHE
yellowfin tuna, tossed w/ citrus, cilantro,
pepper & mint, avocado, espelette chili,
crispy rice crackers* 22

COCKTAIL SHRIMP
cocktail sauce 6 ea

LOBSTER TAIL
chilled, lemon, cocktail sauce 32

FLATBREADS

MARGHERITA
artisan italian tomatoes, fresh mozzarella,
basil pesto, evoo, sea salt 20

SAUSAGE & CHERRY PEPPER
sweet italian sausage, red & green cherry
peppers, mozzarella, flaky parmesan 21

CLAM & BACON
herbed garlic clams, smoked bacon, brie &
mozzarella cheese, grilled lemon, light
garlic breadcrumbs* 22

ROASTED MUSHROOM
roasted mushrooms, caramelized onions,
fontina cheese, micro arugula,
truffle aioli 22

PEPPERONI
red sauce, fresh mozzarella & provolone,
double smoked pepperoni, oregano salt 21

SALADS

ASPARAGUS
grilled asparagus, arugula, burratini cheese,
pesto, cherry tomatoes, herbed focaccia crostini,
white sherry vinaigrette 20

BEETS
roasted beets, herbed goat cheese,
yellow tomato, radicchio & green lettuce,
whole wheat croutons, roasted walnuts,
champagne vinaigrette 20

CAESAR
lemony caesar dressing, jumbo cheesy croutons,
flaky cheese 19

STARTERS

CLAM CHOWDER
classic new england style, smoky bacon,
established in 2016, a fin point original
cup 14 bowl 16

TUNA TACOS
yellowfin tuna, spicy aioli, guacamole,
sriracha dots, crispy wonton shells,
micro cilantro* 22

HUMMUS PLATE
roasted red pepper hummus, olive
tapenade, sunflower seeds,
crisp seasonal veggies 19

CALAMARI
salt & pepper flash fried, cherry peppers,
snap peas, yuzu lemon aioli* 19

BREAD *for the table*
buttery thyme popover, thyme & charred
honey butter, sea salt
5 ea

STEAK SPRING ROLLS
shaved steak, caramelized onions,
bechamel cheese sauce,
spicy aioli* 19

FISH TACOS
crispy beer battered cod, coleslaw,
salt & vinegar aioli,
flour tortilla* 22

ARANCINI
arborio rice, fresh peas, smoky bacon &
parmesan cheese, panko crusted,
pesto aioli 18

MUSSELS
pei mussels, white wine broth w/
snap peas, cherry tomatoes, spanish
chorizo, toasted baby baguette* 19

HOT SEAFOOD 'TOWER'
lobster, shrimp, mussels, clams, scallops,
garlic lobster tomato broth,
grilled lemon* 99

AMBER ROAD



LOBSTER 'TURNOVER'

golden croissant dough shell filled w/ mascarpone cheese &
poached lobster, chives, cape cod seasoning, nh maple drizzle* 28

PLATES

SALMON *atlantic*
pan seared, miso & hoisin glazed,
quinoa fried rice, sautéed baby bok choy w/
ginger, roasted pepper* 34

SCALLOPS
pan seared, spring onion & bacon risotto,
smoked onion jam, asparagus, rosemary
breadcrumbs, lemon beurre blanc* 42

SEAFOOD 'CIOPPINO' PASTA
shrimp, mussels, clams, chorizo,
fresh saffron linguine, san marzano tomato
lobster sauce* 44

LOBSTER RAVIOLI
lobster & ricotta ravioli, cherry tomatoes,
asparagus, snap peas, white wine butter sauce,
shaved pecorino* 36

BURGER
wagyu beef, smoked red onion jam,
truffle aioli, grafton aged cheddar,
sliced tomato, lettuce, brioche bun,
french fries* 26

STEAK FRITES 'AU POIVRE'
8 oz pan seared prime culotte steak,
pepper crusted, rich & creamy au poivre sauce,
hand cut fries* 42

CHICKEN
giannone farm, brick pressed & slow roasted,
root vegetable, buttery mashed potatoes,
pan jus drippings 34

LOBSTER 'SLIDERS'
two 2 oz mini lobster rolls, poached & chilled
lobster, herbed scallion mayo, toasted brioche
rolls, rosemary french fries, coleslaw* MRKT

Before placing your order, please inform your server if a person in your party has an allergy.

*These items are served raw, undercooked or may be cooked to your specifications. Consuming raw or undercooked shellfish, seafood, poultry, eggs, or meat may increase risk of food borne illness.