



LATITUDE: 41° 38' 46"N
LONGITUDE: 71° 12' 22"W

CHILLED ON ICE

NATIVE OYSTERS* 3. each WHITE SHRIMP COCKTAIL* 3.50 each
NATIVE LITTLENECKS* 2. each RAW BAR SAMPLER* 4 of each 29.

- served with green chile mignonette, cocktail sauce, lemon & lime -

SOUPS & SALADS

HALL OF FAME CHOWDER Baby Maine shrimp, chourico, corn 7.

CREAMY CLAM CHOWDER Oyster crackers 6.

MIXED FIELD GREENS Pickled vegetables, radishes, walnuts, goat cheese, apple cider dressing 8.

ARUGULA & GRAINS Arugula, black quinoa, cucumber, tomato, feta, red onion, tahini vinaigrette 8.

CAESAR SALAD Chopped romaine leaves, anchovy filets, croutons, Parmesan cheese 8.

GRILLED SALAD SIDEKICKS *Chicken Breast 7. | Shrimp 12. | Atlantic Salmon 11. | Georges Bank Scallops 13.*

APPETIZERS

CRAB CAKE Caramelized onion-roasted pepper salad, lemon-parsley remoulade 12.

LOBSTER FRITTERS Sweet corn, chipotle aioli 12.

PORK & CLAMS Native littlenecks, chourico, onions, garlic, tomato, Vinho Verde broth 12.

BRAISED SHORTRIBS Goat cheese-herb polenta cake, pan jus 10.

BAKED OYSTERS Parmesan cream, spinach, smoked bacon, bread crumbs 15.

CRISPY POINT JUDITH CALAMARI Banana peppers, tomato-caper tapenade 11.

STEAMED MUSSELS Tomatoes, onion, garlic, parsley, Sakonnet Vineyards Vidal Blanc nage 11.

ARTISANAL CHEESE TASTING Marcona almonds, honeycomb, fruit preserve, Bristol Bakery bread 16.

SANDWICHES

MAINE LOBSTER ROLL Parsley-chervil mayonnaise, buttered rolls, pea shoots 19.

NATIVE FISH WRAP Pan-fried white fish, mango salsa, avocado, arugula, sweet pepper aioli 14.

HEREFORD BURGER Cheddar, pickled onion, lettuce, tomato, mushroom-bacon aioli 12.

GRILLED CHICKEN Pancetta, frisee, roasted garlic-herb mayonnaise, fontina cheese, country white bread 12.

SHAVED PORK Hot peppers, grilled onions, queijo casteloes, hard roll 12.

STEAK & CHEESE Shaved sirloin, mushrooms, barbecue onions, smoked cheddar, sub roll 14.

- all sandwiches served with russet potato fries & cole slaw -

CULINARY TEAM: JONATHAN CAMBRA, MAX PETERSON

*This item is raw or partially cooked and will increase your risk of foodborne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. Please inquire with your server for details. If you have any food allergies please notify your server.

Newport Restaurant Group is an Employee Owned Company.

We support local farmers and fishermen, especially those who use sustainable practices. Local products and organic ingredients are used whenever possible.

An 18% gratuity will be added to parties of 8 or more.

ENTREES

- ATLANTIC SALMON Pan-roasted, spring greens, salsify, cauliflower puree, red wine-mushroom emulsion 23.
BAKED LOBSTER Maine shrimp, scallops, lemon butter, herb bread crumbs 31.
GEORGES BANK SCALLOPS Pan-roasted, spring pea risotto, Allen Farms pea greens, citrus emulsion 27.
NATIVE FLUKE Pan-roasted, golden potato, spring greens, malt vinegar emulsion, gremolata 25.
CHICKEN & CHOURICO Slow cooked thighs, chourico, onion, fingerling potatoes, tomato, kale, Portuguese olive oil 21.
FISH & CHIPS Native white fish, beer batter, russet potato fries, cole slaw, tartar sauce 16.
FISHERMAN'S STEW Pan roasted native fish, scallops, shrimp, littleneck clams, tomato, fennel, saffron, white wine 25.
GRILLED SWORDFISH Arugula, couscous, sweet peppers, green olive tapenade, smoked tomato-olive oil puree 25.
PORK OSSO BUCO Slow cooked shanks, creamy fontina polenta, piperade, natural jus 23.
LINGUINI & CLAMS Native littleneck clams, onion, garlic, herbs, white wine, butter, garlic bread 22.

PREMIUM HEREFORD BEEF

- 8-OZ FILET 35. 12-OZ SIRLOIN 28. Herb roasted steak fries, mushroom-arugula ragout, Gorgonzola butter, red wine demi
MAKE IT SURF & TURF Grilled scallops, or grilled shrimp plus 9.

SIMPLY SEA

Prepared on the grill and served a la carte.

Choice of Sauce: smoked tomato-olive oil puree, lemon-caper vinaigrette, apple cider emulsion

ATLANTIC SALMON 19.

GEORGES BANK SCALLOPS & SHRIMP 22.

ATLANTIC SWORDFISH 23.

SIDES

*Herb Roasted Potatoes 6. | Beans & Greens 6. | Lobster Mac n' Cheese 12.
Spring Pea Risotto 6. | Broccoli Rabe, Garlic, E.V.O.O 6. | Russet Potato Fries 5.*

3-COURSE SEASONAL MENU

\$19.95 PER PERSON | SUNDAY - THURSDAY
TAX & GRATUITY ADDITIONAL

STARTER

CHOICE OF CHOWDERS Traditional or hall of fame
MIXED FIELD GREENS Tomato, cucumber, pickled red onion, fennel,
white balsamic honey dressing

ENTREE

SEAFOOD PAELLA Poached fish, shrimp, mussels, sausage, saffron rice
CHICKEN & CHOURICO Slow cooked thighs, chourico, potatoes, kale,
tomato, Portuguese olive oil
NEW ENGLAND POT ROAST Braised beef, vegetables,
creamer potatoes

DESSERT

BREAD PUDDING Banana & chocolate, caramel sauce, sweet cream, berries
CREME BRULEE Garnished with fresh berries, sweet cream

FOR WINE LOVERS

add a bottle of Stone Cellars chardonnay or cabernet for 10.95

*Not available on holidays. Seasonal menu cannot be combined with any other promotion or discount.

LOBSTER SPECIAL
SERVED MONDAYS AFTER 4PM | \$19.95

Choice of baked lobster with Maine shrimp,
scallops, lemon butter, herb bread crumbs or the
house special scallop mac 'n cheese stuffed lobster