

# HEMENWAY'S

## SEAFOOD GRILL & OYSTER BAR

### OYSTER BAR

<b>LOCAL OYSTERS *</b>	3 EA
<b>U-12 SHRIMP COCKTAIL</b>	3.50 EA
<b>JUMBO LUMP CRAB</b>	14
<b>LITTLENECK CLAMS, RI*</b>	1.75 EA
<b>CHERRYSTONE CLAMS, RI*</b>	1.75 EA
<b>ALASKAN KING CRAB COCKTAIL</b>	19

#### SHELLFISH PLATTER\*

cold baby lobster, jumbo shrimp cocktail, oysters, littleneck clams (serves 2-4) 49

#### SHELLFISH TOWER\*

a larger version of our Shellfish Platter with Alaskan king crab legs (serves 4-6)\* 89

#### ASSORTED SEAFOOD PLATTER

fried calamari, scallops and bacon, clams casino 33

### APPETIZERS

**SHRIMP & SCALLOP CEVICHE\*** 12  
citrus, onions, garlic, avocado, blue corn tortillas & plantain chips

**TUNA TARTARE\*** 12  
wasabi ginger and soy spiced tuna, wakame salad, lotus chips

**CRAB & LOBSTER CAKES** 15  
smoked tomato, lemon herb aioli

**MAINE STEAMERS** 19  
drawn butter

**BACON & SCALLION WRAPPED SCALLOPS** 14

**PAN-FRIED CALAMARI** 11  
your choice Rhode Island style or Kung Pao

**SESAME SEARED YELLOW FIN TUNA\*** 14

**FOLEY'S COLD SMOKED SALMON\*** 11  
toasted rye, capers, onions, dill mayo

**HEMENWAY'S CLAMS CASINO** 11

**PORTUGUESE GRILLED LITTLENECKS** 11

**STEAMED MUSSELS** 10  
onions, fennel, garlic, thyme

**MACADAMIA SHRIMP** 10  
amaretto dipping sauce

**FRIED OYSTERS** 16  
5 fresh shucked oysters, Sriracha mayo, corn relish

**OYSTERS HEMENWAY'S** 16  
5 fresh shucked oysters, baby spinach, lobster sherry cream, Parmesan crumbs

**ANTIPASTO PLATE** 15  
Parma Prosciutto, Manchego cheese, roasted peppers, olive tapenade, goat cheese stuffed bacon wrapped figs, grilled bread

### SOUPS & CHOWDERS 5/7

**HEMENWAY'S CLAM CHOWDER**    **MANHATTAN CLAM CHOWDER**  
**BAKED FRENCH ONION SOUP**    **LOBSTER CHOWDER +2**

### SIDES 4

<b>RED BLISS SMASHED POTATOES</b>	<b>SEASONAL VEGETABLES</b>
<b>PINE NUT RICE PILAF</b>	<b>ASIAGO POTATOES</b>
<b>ROASTED FINGERLING POTATOES</b>	<b>ASIAN COLE SLAW</b>

### FROM THE SOURCE

*Hemenway's is proud to support local farmers and food artisans including:*

Confreda Farms ~ Poppasquash Oysters ~ Foley Fish ~ Farming Turtles

Andrade's Catch ~ Rhody Fresh Milk ~ Newport Lobster ~ Spice Mill RI

Venda Ravioli ~ Yacht Club Soda ~ Cooks Valley Farm ~ Olga's Cup & Saucer

Narragansett Creamery ~ Shartner Farms ~ Belmont Fruit & Produce ~ Local Catch

For Parties of 8 or more, a 20% gratuity will automatically be added.

\*Some food items are raw or partially cooked and can increase your risk of illness. Consumers who are vulnerable to foodborne illness should only consume food which is thoroughly cooked. 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.

**CHEF SPECIALTIES** include choice of Caesar or house salad.  
There is a \$2 up charge to substitute chowder or soup for a salad.

**MAHI MAHI** 28  
pan roasted, dirty rice, banana aioli, cilantro oil, plantain crisps

**SALMON** 26  
grilled, beluga lentils, anise roasted strawberries, rocket greens, pink peppercorn gastrique

**ARCTIC CHAR** 28  
pan roasted, wild mushroom buckwheat noodle salad, shaved fennel & grapefruit, white soy vinaigrette

**SWORDFISH** 29  
chili lime pan roasted, avocado tomato salad, garlic roasted fingerling potatoes

**HALIBUT** 30  
herb rubbed & pan roasted, oyster & shiitake mushroom, grape tomatoes, roasted garlic beurre blanc, pine nut rice pilaf

**RAINBOW TROUT** 25  
Parma Prosciutto wrapped whole trout, rock shrimp, pine nut rice pilaf stuffed, marinated grilled asparagus

**YELLOW FIN TUNA\*** 31  
sesame seared jasmine rice, wakame salad, Sriracha aioli & soy ginger

**SCALLOPS** 29  
porcini mushroom ravioli, prosciutto, caramelized shallot butter, arugula

**PAELLA** 28  
shrimp, scallops, swordfish, chorizo, clams & mussels with pimentos & saffron rice

**SEAFOOD PASTA** 30  
in the style of Cioppino, with scallops, shrimp, swordfish, clams, mussels, lobster tomato broth, crusty French bread, pasta aglio e olio

**SHRIMP SCAMPI** 25  
sun-dried tomatoes, roasted garlic, butter, white wine, lemon with linguine

**VENDA LOBSTER BASIL RAVIOLI** 27  
lobster & ricotta filled, fresh basil pasta, charred tomato coulis, fresh lobster meat, basil oil

**LOBSTER MAC 'N CHEESE** 30  
whole lobster, cavatappi pasta, Vermont white cheddar béchamel, seasoned crumbs, garlic sauteed spinach

**LOCAL FARM PLATE** 19  
Chef's daily selection of thoughtfully prepared farm fresh vegetables

**MURRAY'S FARM STATLER CHICKEN** 23  
all natural, free range, house rubbed, collard greens, Maine heirloom beans, Serrano-brown sugar BBQ

**PORK TENDERLOIN\*** 25  
grilled, candied onion glaze, Gorgonzola & roasted corn spoonbread, creamed leeks

### NEW ENGLAND TRADITIONS served with choice of salad and side

**SCROD** 20  
baked or fried

**GEORGES BANK SEA SCALLOPS** 26  
baked, fried or grilled

**FRIED WHOLE BELLY CLAMS** 23

**ELLIE'S BAKED STUFFED SHRIMP** 23

**FRIED FISHERMAN'S PLATTER** 25  
scallops, shrimp, haddock, whole belly clams

**SEAFOOD CASSEROLE** 28  
shrimp, scallops, salmon, lobster, Monterey jack cheese, sherry cream, seasoned crumbs

**LIVE MAINE LOBSTERS** 1 - 5 LBS MARKET PRICE  
stuff any lobster with Hemenway's lump crab & scallop stuffing add 8

**ALASKAN KING CRAB LEGS** 40

### PREMIUM CHOPHOUSE SELECTIONS

**20 OZ. BONE-IN CREEKSTONE NATURAL RIBEYE\*** 40  
red onion jam, roasted fingerling potatoes

**10 OZ. FILET MIGNON\*** 34  
Asiago potatoes, bearnaise

**14 OZ. CREEKSTONE NATURAL NEW YORK STRIP\*** 33  
porcini rubbed, Gorgonzola butter, mashed potatoes

**SURF & TURF\*** ask server for combinations MARKET PRICE

