

# THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

## The Raw Bar

OYSTERS\* - UP TO SIX VARIETIES 2.75 PER

LITTLENECKS\* 1.75 PER

CHERRYSTONES\* 1.75 PER

CHILLED WHITE MEXICAN SHRIMP 3.50 PER

LOBSTER CLAW 6.00 PER

WHOLE CHILLED LOBSTER 25.00

OYSTER SHOOTER\* 4.95 PER

ONE OYSTER WITH COCKTAIL SAUCE,  
OUTERBRIDGES®, & TRINITY I.P.A.

RAW BAR PLATTER\* 35.00

3 LOBSTER CLAWS, 3 SHRIMP, 3 LITTLENECKS, 3 OYSTERS

GRAND SHELLFISH PLATTER\* 65.00

6 SHRIMP, 6 LITTLENECKS, 6 OYSTERS,  
WHOLE CHILLED LOBSTER, FRESH MAINE CRAB

OYSTERS & DOM PERIGNON\* 75.00

6 OYSTERS & 2 GLASSES OF MÖET & CHANDON "DOM PERIGNON"

\* RAW MEAT AND SHELLFISH, OR PRODUCTS NOT COOKED TO RECOMMENDED INTERNAL TEMPERATURES, CAN INCREASE YOUR RISK OF ILLNESS. CONSUMERS WHO ARE SENSITIVE TO FOOD RELATED REACTIONS OR ILLNESS SHOULD EAT ONLY THOROUGHLY COOKED MEATS, POULTRY & SEAFOOD.

## SOUPS & SALADS

CLASSIC MOORING CLAM CHOWDER CUP...5 BOWL...7

NATIVE SCALLOP CHOWDER CUP...6 BOWL...9

AWARD WINNING

CHOPPED SALAD

ROMAINE LETTUCE, TOMATOES, CUCUMBERS, BACON, RADISHES,  
FETA CHEESE, AVOCADO, HARD BOILED EGG, VERJUS-HONEY VINAIGRETTE 8

MOORING CAESAR

WEDGES OF ROMAINE, ROSEMARY CROUTONS, PARMIGIANO-REGGIANO,  
HOUSE MADE DRESSING 8

SPRING GREENS

ASPARAGUS, GRILLED SWEET ONIONS, GRAPE TOMATOES,  
AGED SHERRY VINAIGRETTE 8

SPINACH SALAD

STRAWBERRIES, GOAT CHEESE, CRISPY PANCETTA,  
WHITE BALSAMIC VINAIGRETTE 8

SALAD BUDDIES - GREAT COMPANIONS TO ANY SALAD

SALMON 8

AHI TUNA\* 10

LOBSTER TAIL 15

CHICKEN 7

LOBSTER SALAD 17

SHRIMP (3) 10

SCALLOPS (3) 12

## APPETIZERS

STEAMED MUSSELS

COCONUT-GREEN CURRY BROTH, SCALLIONS, CILANTRO 12

MAINE CRAB BRUSCHETTA

BASIL, TOMATO, ROASTED SHALLOT, ARUGULA, GRILLED FOCACCIA 12

GALILEE SQUID

FLASH-FRIED RINGS & TENTACLES, KALAMATA OLIVES,  
CRISPY PEPPERONCINI PEPPERS, TOASTED CUMIN TOMATO DIP 11

BAG OF DOUGHNUTS

LOBSTER, CRAB & SHRIMP FRITTERS WITH CHIPOTLE-MAPLE AIOLI 12

BAKED OYSTERS

RHODE ISLAND OYSTERS, SPINACH, PANCETTA, PARMESAN BÉCHAMEL 14

TUNA SASHIMI\*

PICKLED RED ONIONS, CARROTS, LEMONGRASS-GINGER GASTRIQUE,  
CRISPY WONTONS 14

ARTISAN CHEESE PLATE

FRUIT MOSTARDA, AQUIDNECK HONEY, BRISTOL BAKERY BREAD 15

LUMP CRAB CAKES

PAN-FRIED, MICRO GREENS, FRIED CAPERS, MOORING TARTAR SAUCE 12

SZECHUAN BEEF SKEWERS\*

ASIAN MARINATED STEAK, KIM CHI, FIERY PEANUT DIP 12

MOORING FISH TACOS

POLENTA ENCRUSTED COD, SOFT CORN TORTILLA, JICAMA-LIME SLAW,  
SPICY CHILE SAUCE, SOUR CREAM 8

## SIGNATURE SANDWICHES

PAN-ROASTED COD

SPICY ROASTED GARLIC AIOLI, GRILLED TOMATO-ONION RELISH 14

FRIED SOLE

AVOCADO, TOMATO, RED ONION, CILANTRO-LIME SOUR CREAM 12

SMOKED TUNA MELT

HOUSE SMOKED YELLOWFIN TUNA, TOMATO, CHEDDAR, ARUGULA,  
COUNTRY BREAD 14

OPEN-FACED TURKEY

SMOKED NORTH COUNTRY TURKEY, MÜNSTER CHEESE, BACON,  
FRIED EGG, BASIL PESTO, TOASTED ARTISAN BREAD 12

LOBSTER CROISSANT

TRADITIONAL STEAMED, CHILLED LOBSTER MEAT,  
TARRAGON-DILL DRESSING 19

DP'S CHICKEN SALAD SANDWICH

APPLE SMOKED BACON, CHEDDAR CHEESE, LETTUCE, TOMATO,  
GRILLED KAISER ROLL 11

CLAM Po' BOY

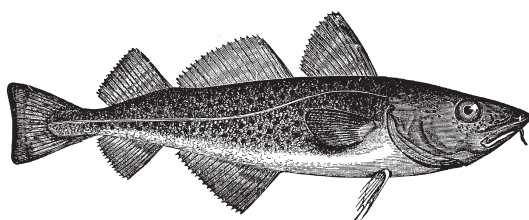
WHOLE BELLY CLAMS, AVOCADO TARTAR SAUCE,  
SPICY NAPA CABBAGE SLAW 17

8OZ. HEREFORD BURGER\*

HEREFORD BEEF, AGED CHEDDAR CHEESE, APPLE SMOKED BACON,  
CRISPY ONION STRINGS, GRILLED KAISER ROLL 12

THE CULINARY STAFF AT THE MOORING FEELS IT NECESSARY TO INFORM OUR GUESTS ON THE ISSUE OF MERCURY IN SEAFOOD. SOME TYPES OF SEAFOOD CAN CONTAIN ELEVATED LEVELS OF MERCURY, WHICH CAN BE DETRIMENTAL TO THE HEALTH OF CERTAIN INDIVIDUALS. PLEASE INQUIRE WITH YOUR SERVER FOR DETAILS.

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# ENTREES

## FROM THE WATER

### NEW ENGLAND SEAFOOD STEW

PAN ROASTED COD, MUSSELS, & MAINE SHRIMP, POTATOES, CHOURICO, KALE, SPICY TOMATO BROTH 27

### SOLE FRANCAISE

LIGHT EGG BATTER, JASMINE RICE, TOMATO-DILL PUREE, LEMON BEURRE BLANC, CAPERS 22

### ATLANTIC SALMON

GRILLED, RICOTTA GNOCCHI, ASPARAGUS, VIDALIA ONIONS, OVEN DRIED GRAPE TOMATOES, RED PEPPER-CHIVE EMULSION 25

### MAINE LOBSTER

STEAMED WITH WARM DRAWN BUTTER & POTATOES 28  
BAKED & STUFFED WITH NATIVE SCALLOPS & SHRIMP 38

### YELLOWFIN TUNA\*

PAN SEARED, STUFFED WITH FETA CHEESE, SCALLIONS, BASIL, SUN DRIED TOMATOES; RED HIMALAYAN RICE, BALSAMIC BUTTER 28

### FISH & CHIPS

FRIED NORTH ATLANTIC COD, GUINNESS BATTER, SPICED FRIES, RED PEPPER SLAW, MOORING TARTAR SAUCE 19

### GEORGES BANK SCALLOPS

SPRING PEA-SWEET ONION PUREE, ARTICHOKE HEARTS, QUINOA, FENNEL SLAW 27

### MOORING SCAMPI

PAN ROASTED LOBSTER, SHRIMP, SEA SCALLOPS, TOMATO, GARLIC-HERB BUTTER, ANGEL HAIR PASTA 36

### NATIVE FLUKE

PAN SEARED, ROASTED ONIONS, FINGERLING POTATOES, ARUGULA, LOBSTER-TARRAGON NAGE 26

### SEAFOOD PIE

BAKED NATIVE FISH, SCALLOPS, SHRIMP, LOBSTER, COGNAC SHELLFISH CREAM, PASTRY CRUST 32

## FROM THE LAND

### MURRAY'S ALL NATURAL CHICKEN

STATLER CHICKEN BREAST, CREAMER POTATOES, GRAPE TOMATOES, ASPARAGUS, BASIL PESTO CREAM 22

### PORK CHOP

14OZ BONE IN CHOP, CHEDDAR-CHIVE MASHED POTATOES, WILTED GREENS, CRISPY BACON, MAPLE-THYME GASTRIQUE 23

### PORTABELLA MILANAISE

CRISPY PORTOBELLA MUSHROOMS, NARRAGANSETT CREAMERY MOZZARELLA, ARUGULA, ROASTED TOMATO-ONION RELISH, BALSAMIC 18

### CERTIFIED HEREFORD BEEF\*

8OZ CENTER CUT FILET 37, WITH 1 1/4LB LOBSTER 59  
16OZ RIBEYE 34, WITH 1 1/4LB LOBSTER 56  
GORGONZOLA POTATO PUFFS, PORTOBELLA MUSHROOMS, RED WINE DEMI GLACE

### ADDITIONAL SURF & TURF OPTIONS

LOBSTER TAIL 15 SCALLOPS 12  
YELLOWFIN TUNA 10 SHRIMP 10  
2# & UP LOBSTERS, WHEN AVAILABLE

## SIDES

EACH PREPARATION... 6

### ROASTED ASPARAGUS

GARLIC-HERB BUTTER

### BOSTON SPICED FRIES

### MASHED YUKON GOLD POTATOES

### RATATOUILLE

### SAUTEED SPINACH

TOASTED GARLIC

### BROCCOLINI

OLIVE OIL

THE MOORING IS COMMITTED TO PURCHASING SUSTAINABLE SEAFOOD WHENEVER POSSIBLE THROUGH A VARIETY OF SOURCES INCLUDING WILD RHODY, SEA TO TABLE, FOLEY FISH, AND NEWPORT LOBSTER. PLEASE INQUIRE WITH YOUR SERVER FOR TODAY'S OPTIONS SERVED WITH CHEF'S PREPARATION

AN AUTOMATIC GRATUITY OF 18% MAY BE ADDED TO PARTIES OF 7 OR MORE AT THE MANAGEMENT'S DISCRETION

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EXECUTIVE CHEF: BOB BANKERT  
EXECUTIVE SOUS CHEF: TEAGUE JOSEPH  
SOUS CHEF: WALTER SLATER

4/27/2012

