

small plates

| | | |
|--|--|-----|
| Jumbo Shrimp Cocktail* | spicy cocktail sauce | 16 |
| Coconut, Crab & Spinach Dip | hot spinach dip, blue lump crab, crostini, | 14 |
| Beef Rumaki | bacon wrapped tenderloin, jack cheese, pineapple jalapeno glaze, salsa | 15 |
| Ahi Tuna Poke* | soy & sesame marinated tuna, avocado, red onion, tomato, wontons | 15 |
| Calamari Steak | crispy fried & served with lemon sauce & cajun aioli | 11 |
| Crab Cake | jumbo lump blue crab, red curry coconut sauce grilled lime, scallion | 17 |
| Bacon Wrapped Dates | smoked bacon, medjool dates, toasted pecan | 8 |
| Ricotta and Olives | ricotta, sun-dried tomato relish, olive tapenade | 8 |
| Moules Mariniere | white wine cream, garlic parmesan fries | 12 |
| Chef's Social | sundried tomato pesto, fresh ricotta, buttermilk ranch, pita & veggies | 13 |
| Alaskan King Crab | tarragon, clarified butter, crostini | 18 |
| Oyscargot* | baked oysters, spinach pernod butter, parmesan and hot sauce | 10 |
| Oysters on the Half Shell* | check our oyster board daily | mkt |

greens & soups

| | | |
|-------------------------------|---|---------|
| House Salad | field greens with shaved brussels sprouts, radish, feta cheese, toasted almonds, & dried cherries tossed with a lemon maple vinaigrette | 6 9 |
| Wedge | iceberg lettuce, maytag bleu cheese dressing, avocado, red onion, cherry tomatoes, chives, & crispy bacon | 6 9 |
| Caesar | romaine, caesar dressing, parmesan, roasted red peppers, brioche | 6 9 |
| Pear & Avocado | field greens, bosc pears, avocado, candied pecans, maytag bleu cheese, bacon Dijon vinaigrette | 6 12 |
| Fried Oyster Cobb | romaine lettuce, bacon, avocado, red onion, radish, bleu cheese, egg, cucumber, cherry tomatoes, with buttermilk ranch | 12 18 |
| Kale and Quinoa | red and white quinoa, kale, golden raisins, cucumber, artichoke, pepperoncini, curry vinaigrette | 6 9 |
| Cory's Coconut Chicken | iceberg & romaine, tomato, egg, artichoke, avocado, mozzarella, honey mustard dressing | 8 14 |
| Clam Chowder | fresh clams, potato, cream, celery, bacon | 7 |
| Daily Soup | chef's daily creation | 5 |

add protein to any salad:
*steak: 8 chicken: 4 shrimp: 6 *salmon: 4

*these items may contain raw or undercooked ingredients, we strive to use only the freshest ingredients possible, but consuming raw or undercooked products may lead to a higher risk of food borne illness, especially if you have certain medical conditions. Please advise your server if anyone in your party has a food allergy

general manager: Rico Hernandez

sea & air

| | | |
|------------------------------|--|-------------------------|
| Rainbow Trout | green beans, wild rice blend, almond caper butter | 24 |
| Scottish Salmon* | asparagus, peas, pearl onion, edamame, lemon herb gnocchi, jalapeno-spinach pistou | 30 |
| Georges Bank Scallops | Japanese white sweet potato, haricot vert, king oyster mushroom, pork belly, asparagus | 34 |
| Hawaiian Ahi Tuna* | hazelnut brown butter, crispy brussels leaves, quinoa, cherries | 36 |
| Amish Chicken | quinoa, wild rice, spinach, kale, chile de arbol caper sauce | 19 |
| Maine Lobster Tails | two 5oz tails, drawn butter, fingerling potatoes, asparagus | 42 |
| Loup de Mer | baby kale, grape tomato, cured chorizo, mille feuille potato tots, sauce vierge | 24 |
| Alaskan Halibut | fingerling potato, smoked bacon, summer squash, samphire beans, beurre blanc | 36 |
| Shrimp Red Curry | house made coconut curry sauce, roasted pearl onion and red peppers, carrots, jasmine rice | 24 |
| Swordfish | grilled 6oz swordfish steak, orange harissa sofrito, arborio rice risotto | 29 |
| Little Neck Clams* | miso broth, baby kale, king oyster mushroom, rice noodles, pickled fresno chile | 20 |
| Alfredo | pappardelle, parmesan cream sauce, parsley | chicken 17 shrimp 20 |

Newport Grill's signature Bouillabasse – featuring our finest seafood options

Saffron fumet, king crab legs, little neck clams P.E.I. mussels, loup de mer, swordfish, halibut, scallops, tiger shrimp

58

If you prefer a simpler preparation for your fish, ask your server for details

steaks & chops

| | | |
|-------------------------|---|----|
| Duroc Pork Chop* | mille feuille potatoes, spinach, sherry apricot glaze, pickled mustard seed | 28 |
| Filet Mignon* | 8oz filet, bruleed potatoes, green beans, zinfandel demi-glace | 38 |
| K.C. Strip* | whipped potato, asparagus, green peppercorn cognac sauce | 40 |
| Bistro Steak | 8oz grilled flat iron steak, pomme frites, maitre'd butter, asparagus | 25 |

enhance your steak

| | | |
|----------------------|---|---------|
| crab oscar | blue lump crab with bearnaise sauce | add 6* |
| b&b style | black pepper crusted, blue cheese, parmesan ricotta | add 2* |
| maine lobster | 5oz main lobster tail, drawn butter | add 20* |
| scallop oscar | georges bank scallop with bearnaise sauce | add 8* |

*these items may contain raw or undercooked ingredients, we strive to use only the freshest ingredients possible, but consuming raw or undercooked products may lead to a higher risk of food borne illness, especially if you have certain medical conditions. Please advise your server if anyone in your party has a food allergy

general manager: Rico Hernandez