



NEWPORT GRILL
seafood • steaks • cocktails

lunch menu

soups & salads

- wedge** iceberg lettuce, maytag bleu cheese dressing, avocado, onion, crispy bacon 8*
with chicken 12 shrimp 13, salmon 16
- caesar** romaine lettuce, caesar vinaigrette, parmesan, sweet pepper juice, brioche crouton 7
with chicken 11 shrimp 12, salmon 16
- arugula** fennel, celery, cherries, goat cheese, apple, sherry vinaigrette 7*
with chicken 11 shrimp 12, salmon 16
- tuscan kale** curried cashews, parmesan cheese, turkish apricot vinaigrette 8*
- bartlett pear & bleu cheese** avocado, field greens bacon dijon vinaigrette 8*
- lobster cobb** maine lobster, bacon, avocado, egg, green goddess dressing 20*
- cory's coconut chicken** avocado, tomato, artichoke, honey mustard dressing 14
- salmon salad** pine nut, goat cheese, balsamic vinaigrette, roasted red pepper 16*
- manhattan clam chowder** clams, potato, tomato, celery, crispy bacon 7*
- chef's soup of the day** a fun daily selection using seasonal ingredients 6
- soup & salad combo** a bowl of one of our house-made soups and a small salad 12
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sandwiches & entrees

- sandwiches served with pomme frites, substitute a small salad for 3
salad choices, wedge, caesar, arugula
- crab cake sandwich** avocado, spinach, toasted brioche bun 16
- newport cheeseburger** ground shortrib, cheddar cheese, lettuce, tomato, brioche bun 10
- baja fish tacos** blackened mahi mahi, melon, cabbage, cilantro, pepperoncini 14*
- oyster po' boy** sourdough hoagie, lemon aioli, tomato, buttercrunch lettuce 12
- grilled chicken club** cheddar cheese, bacon, roasted garlic aioli, ciabatta bun 10
- turkey avocado club** cheddar, tomato, bacon, "seeds & grains galore" bibb lettuce 10
substitute a spinach wrap
- lobster roll** maine lobster claw & knuckle, celery salad, toasted brioche 14
- fish & chips** hand-battered cod, pomme frites, cabbage slaw, house tartar sauce 12
- bistro steak** grilled 8 oz flat iron, asparagus, pomme frites, maitre d' butter 26*
- fettuccini alfredo** hand-cut fresh pasta, parmesan cream sauce, egg, parsley 12
with shrimp 20 with chicken 17
- filet mignon** 8 oz filet, whipped potatoes, green beans, zinfandel demi-glace 37*
add a 9 oz maine lobster tail to any entree for an additional 42

* indicates gluten free dishes, other items may be modified to be gluten free, please ask your server
consuming raw or undercooked product can lead to food borne illness

small plates

coconut crab & spinach dip parmesan, mozzarella, corn tortillas, & baguette 14

belgian style mussels wheat beer, garlic, cream, pomme frites 13

fresh ricotta house-made ricotta, olive oil, marinated olives, focaccia 11

calamari sage scallion aioli, roasted red pepper marmalade, micro greens 13

crab cake quinoa, avocado emulsion, shaved fennel arugula salad, oranges 16*

jumbo shrimp cocktail house-made cocktail sauce, avocado, cilantro 16*

ceviche a daily creation of citrus-cured seafood 10

rock shrimp cigares melted leeks, pineapple mostarda, fresno chili, daikon radish 14

ahi tuna poke avocado, sesame seed, macadamia nut, red onion 13

steak tartare hand-cut beef tenderloin, egg yolk, capers, red onion, crostini 11

oysters

east coast or west coast selections change daily, please ask your server

cocktail sauce, lemon & red wine mignonette ½ dz. 19 / dz 34

today's fresh catch

featuring freshly caught, sustainable and wild seafood delivered from the docks to our door & simply prepared.

scottish salmon 21

hawaiian mahi mahi 27

alaskan cod 24

georges bank scallops 19

idaho rainbow trout 23

hawaiian ahi tuna 34

choose two sides:

whipped potatoes
quinoa

asparagus
zucchini & squash

green beans
pomme frites

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dinner items available upon request, just ask your server

chef: kevin derks general manager: noah ranovich

Sunday Buffet Brunch
10AM - 2PM
Adults 21.95
Children 5-12 7.95
4 & Under Are Complimentary