

CHILLED ON ICE

NATIVE OYSTERS \$ 2.60 EACH / \$ 26. PER DOZEN

WHITE SHRIMP COCKTAIL \$ 2.60 EACH / \$ 26. PER DOZEN

NATIVE LITTLENECKS \$1.60 EACH / \$ 16. PER DOZEN

RAW BAR PLATTER; 4 OF EACH \$ 22.

**SERVED WITH COCKTAIL SAUCE, WASABI-HONEYDEW MELON PUREE,
LEMON & LIME**

SOUPS & SALADS



HALL OF FAME CHOWDER; BABY MAINE SHRIMP,
CHOURICO, CORN \$6.

CREAMY CLAM CHOWDER; OYSTER CRACKERS \$5.

MIXED FIELD GREENS; TANGERINE-WHITE PEACH VINAIGRETTE \$6.

CHOPPED SALAD; ROMAINE, ARUGULA, TOMATO, RED ONION, HERB
INFUSED FETA CHEESE, CRISPY PEPPERED BACON, CUCUMBERS,
FRIED CAPERS, ROASTED RED PEPPERS, LEMON-BASIL VINAIGRETTE
\$8.

LOCAL SPINACH SALAD; STRAWBERRY, GORGONZOLA, ALMOND
VINAIGRETTE \$7.

GRILLED SALAD SIDEKICKS

CHICKEN BREAST \$6.

WHITE SHRIMP \$10.

HEREFORD FLAT IRON STEAK \$12.

SCOTTISH SALMON \$12

APPETIZERS

THAI STYLE MUSSELS; STEAMED IN COCONUT CURRY, ASIAN
VEGETABLES, CRISPY SOBA \$10.

LUMP CRAB CAKE; SWEET VIDALIA ONION-ROASTED PEPPER SALAD,
LEMON-PARSLEY RÉMOULADE \$ 10.

CRISPY PT. JUDITH CALAMARI; JALAPENO PEPPERS, LEMON AIOLI,
FRA DIAVOLO \$10.

MAINE LOBSTER-ROASTED NATIVE CORN FRITTERS; CHIPOTLE
CHILI AIOLI \$14.

ARTISAN GRILLED SAUSAGE AND FRIED GOAT CHEESE STUFFED
CAMPARI TOMATO \$12.

MIDDLE EASTERN CHIPS & DIP; ARTICHOKE HUMMUS,
BABA GHANOUSH, FRESH VEGETABLES, TOASTED PITA CHIPS &
RUSTIC OLIVES \$10.

PANINI PRESS

GRILLED TUSCAN; CHICKEN, PROSCIUTTO, FONTINA CHEESE, SUN-
DRIED TOMATO-BASIL PESTO \$12.

MOUNT HOPE HOT CLUB; ROASTED TURKEY, APPLE WOOD SMOKED
BACON, FONTINA CHEESE, TOMATO, GREENS, BLACK PEPPER-
GARLIC MAYO \$12.

CAPRESE; LYDON FARM TOMATO, MOZZARELLA, ARUGULA, BASIL,
BALSAMIC DRIZZLE \$10.

GRILLED CUBAN; ROASTED PORK LOIN, BLACK FOREST HAM,
JARLSBERG, PICKLES, WHOLE GRAIN MUSTARD-CORN RELISH \$12.

PANINI'S ARE SERVED WITH FRESH PASTA SALAD & WILD ARUGULA

EXECUTIVE CHEF: JAMES CAMPAGNA

KITCHEN SUPERVISOR: CHAD SUNDERLAND

SANDWICH SHOP

CRAB CAKE ROLL; LEMON-PARSLEY RÉMOULADE, PEPPERS,
ONIONS, GRILLED SWEETBREAD \$12.

PREMIUM HEREFORD BEEF BURGER;
AGED CHEDDAR, ONION STRINGS, SMOKED BACON \$10.

SAKONNET LOBSTER ROLL; TARRAGON SOUR CREAM DRESSING,
GRILLED SWEETBREAD \$22.

CAROLINA STYLE PULLED PORK; SLOW BRAISED PORK, ROASTED
PIQUILLO PEPPERS, COLESLAW, RED CHILI-VINEGAR \$10.

**SERVED WITH SWEET & RUSSET POTATO FRIES &
COLESLAW**

SIGNATURE PLATES

PAN-SEARED GEORGES BANK SCALLOPS; DECONSTRUCTED
SUCCOTASH, CORN, ZUCCHINI, LIMA BEANS, FINGERLING POTATO,
TOMATO JAM \$26.

GRILLED LAMB TOP ROUND;
TRADITIONAL TZATZIKI, GRILLED LOCAL SUMMER VEGETABLES,
TOASTED FLAT BREAD \$ 24.

BAKED STUFFED WHITE SHRIMP;
LUMP CRAB-SWEET CORN FILLING, CHICK PEA POLENTA
CROUTONS, WILD ARUGULA, MANDARIN ORANGE SEGMENTS \$24.

SCOTTISH SALMON; CAST IRON FRITTATA, SUMMER SQUASH,
TOMATO, ONION, STONE FRUIT SALSA \$24.

FISH & CHIPS; GEORGES BANK COD, SWEET POTATO & RUSSET
FRENCH FRIES, TARTAR SAUCE \$18.

PAN-ROASTED BLUE COD; NATIVE LITTLENECKS, TOMATO-LEMON
BROTH, ORZO, GARLIC, SUMMER VEGETABLES \$24.

SOUTHWEST BRINED HALF CHICKEN;
BLACK BEANS, QUINOA, TOMATO, CILANTRO,
ROASTED PIQUILLO PEPPER-LIME CRÈME FRAICHE \$20.

PREMIUM STEAKS

**PREPARED WITH SHAVED FENNEL & PEA SHOOT SALAD, LEMON &
OLIVE OIL.**

PREMIUM HEREFORD BEEF SELECTIONS

8-OZ FILET \$34.
14-OZ NY SIRLOIN \$30.
8-OZ FLAT IRON \$18.
22-OZ DELMONICO \$ 34

SAUCE

DRIED CHERRY DEMI-GLACE
BLUE CHEESE BUTTER
FARM STAND CAPONATA

JUST FOR SIDE-KICKS

HAND-CUT SWEET & RUSSET POTATO FRIES \$5.

GRILLED NATIVE SWEET CORN; ROASTED GARLIC AIOLI,
COTIJA CHEESE \$6.

QUINOA, BLACK BEAN, TOMATO \$6.

NEW ENGLAND LOBSTER BOIL THREE COURSES

CHOICE OF CHOWDERS

MAINE LOBSTER, LITTLENECKS, MUSSELS, ONIONS,
CHOURICO, KNOCKWURST, POTATO, CORN,
RED PEPPER-CLAM BROTH, DRAWN BUTTER

WARM FRESH FRUIT CRUMBLE
WITH VANILLA ICE CREAM

\$ 48

SOUS CHEF: COLEMAN HANOVER

CULINARY ARTS DIRECTOR: CASEY RILEY

THE BOATHOUSE CULINARY STAFF FEELS THE NECESSITY 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.

RAW MEAT AND SHELLFISH, OR PRODUCTS NOT COOKED TO RECOMMENDED INTERNAL TEMPERATURES, CAN INCREASE YOUR RISK OF ILLNESS. 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.