

# Top of NEWPORT

## Signature Cocktails

- Peachy Keen** 8.  
stoli peach, peach schnapps, club soda, orange
- Sur le Toit** 10.  
grey goose, st. germaine, pineapple juice, lime juice, shaken and served up
- Sailor's Delight** 9.  
kettle citron, pink lemonade, fresh mint chiffonade, served on the rocks
- Top O' The Morning** 12.  
absolut cilantro, house bloody mary mix, fresh lime, corona floater with a salt and pepper rim
- The Absolut Best View** 9.  
absolut mango, splash of sour mix, splash of cranberry, splash of soda
- Widows Walk** 11.  
hendricks gin, grey goose citron, st. germaine, peach schnapps, splash of sour mix, club soda, fresh mint
- Berried Treasure** 10.  
muddled summer berries, bombay sapphire, chambord, peach schnapps, club soda
- Tall Dark and Stormy** 10.  
gosling black seal rum, ginger beer, squeeze of lime
- Arrrrrrrr!!!!!!** 10.  
thomas tew newport rum, orange curacao, amaretto, pineapple juice, soda, squeeze of lime and cherry garnish
- Walk the Plank** 10.  
captain morgan silver rum, orange juice, sprite, club soda, splash of grenadine, fresh nutmeg
- Bermuda Rum Swizzle** 10.  
gosling's black seal and gosling's gold bermuda rum, orange juice, pineapple juice, splash of grenadine, dash of bitters
- A La Parte Superior** 11.  
herradura anejo, triple sec, grand marnier, splash of sweet and sour, fresh lime
- Viking Margarita** 10.  
jose cuervo, cointreau, simple syrup, lemon and lime juice splash of lemon lime soda
- Norwegian Wood** 10.  
woodford reserve, dash of orange bitters, orange
- Gilded Age Old Fashioned** 10.  
muddled orange, cherry and sugar, maker's mark, orange bitters, splash of soda
- Top of Newport Sangria** 8 ea /33 pitcher  
brandy, peachtree schnapps, red or white wine. pineapple and orange juice, ginger ale garnished with fresh cubed fruit

## Wines by the Glass

- Mionetto, Prosecco, Split 13.  
Cuvee Jean-Louis, Blanc de Blanc Brut 8.  
Beringer, White Zinfandel 7.  
Riff, Pinot Grigio 8.  
Pomelo, Sauvignon Blanc 8.  
Kim Crawford, Sauvignon Blanc 10.  
Chateau Ste Michelle, Reisling 9.  
Hawk Crest, Chardonnay 10.  
Mark West, Pinot Noir 9.  
Erath, Pinot Noir 14.  
14 Hands, Merlot 12.  
Red Diamond, Cabernet 10.  
Rodney Strong, Cabernet 15.  
Justin, Cabernet 15.  
Terrazzas, Malbec 12.  
Frog's Leap, Zinfandel 15.

## Draught Beer

- Stella, Belgium 7.  
Newport Storm, RI, Amber Ale 6.  
Goose Island, Summer Ale, Chicago 7.  
Hoegaarden, Belgium 7.  
Long Trail, Limbo IPA, Vermont 8.

## Bottled Beer

- Budweiser, MO 5.  
Bud Light, MO 5.  
Miller Lite, MO 5.  
Michelob Ultra 5.  
Coors Light, CO 5.  
Sam Adams, MA 6.  
Heineken, HLD 6.  
Corona 6.  
Corona Light 6.  
Amstel Light 6.  
Long Trail, Mostly Cloudy 7.  
Harpoon, IPA, MA 6.  
Magic Hat #9 7.  
Magic Hat, Circus Boy 7.  
Long Trail, Unearthed Stout 8.

## Raw Bar

### \*Local Oysters (6) /18

local oysters served with cocktail sauce and horseradish

### Chilled Shrimp (5) /14

marinated cucumbers with cocktail sauce

### Rhode Island Littleneck Clams (6) / 14

marinated cucumbers with cocktail sauce

### \*Sesame Tuna /15

ahi tuna, sesame and ginger soy,  
asian greens, edamame, papaya

## Shared

### Lobster Nachos /19

newport lobster salad, guacamole,  
pico de gallo, nacho chips, balsamic

### Newport Wings (8) /13

sweet chili and lime glaze

### Vegan Dipper /13

bell peppers, broccoli, celery, carrots, cherry tomatoes and cucumbers served with chef's daily hummus

## Greens

### Kale Salad /10

cherry tomatoes, avocado, cucumbers, carrots and white balsamic vinaigrette

with chilled chicken /12

With 3 chilled shrimp /14

### Grilled Baby Wedge Salad /10

iceberg, bacon, tomatoes, shallots, gorgonzola, blue cheese dressing

### Caesar Salad /10

with chilled chicken /12

with 3 chilled shrimp /14

## Large Plates

### Top of Newport Burger /15

local grass fed beef, bacon, smoked gouda  
with caramelized onion and brioche bun

### Daily Flatbread /13

chef's daily inspiration

### Chicken Caprese /12

free range chicken, mozzarella, heirloom tomato pesto, mayo, talefera roll

### Veggie Wrap /12

sundried tomato wrap, grilled portobello mushroom, roasted peppers, grilled asparagus, pesto mayo

### Chicken Quesadilla /14

roasted corn, pico de gallo, avocado, chipotle cream

### Blackened Cajun Swordfish /16

swordfish, cajun mayo, lettuce, telefera roll

### Butter Poached or Chilled Lobster Roll /23

butter poached lobster, grilled brioche, drawn butter or traditional lobster roll