

Signature Cocktails

- The Augie** 13.
broken shed vodka, muddled watermelon, juiced lemon
- Sailor's Delight** 12.
kettle citron, pink lemonade, fresh mint, served on the rocks
- Top O' The Morning** 13.
absolut peppar, house bloody mary mix, fresh lime, stella floater
- Lucy Goosey** 12.
grey goose, st. germaine, pineapple juice, lime juice, shaken and served up
- Bouregard's Lemonade** 13.
blueberry preserves, bully boy vodka, del's lemonade
- Blue-Cumber** 13.
hendricks gin, cucumber water, blueberries
- Summer Berry Caphirinia** 13.
muddled summer berries, simple, lime, leblon cachaça and veev acai, club soda
- Tall Dark and Stormy** 13.
gosling black seal rum, ginger beer, squeeze of lime
- Here's Tew the View!!!!!!** 13.
thomas tew newport rum, orange curacao, amaretto, pineapple juice, soda, squeeze of lime
- Bermuda Rum Swizzle** 13.
gosling's black seal and gosling's gold bermuda rum, orange juice, pineapple juice, splash of grenadine, dash of bitters
- Viking Margarita** 13.
jose cuervo, cointreau, simple syrup, lemon and lime juice, splash of lemon lime soda
- Uncle Pete's Manhattan** 13.
makers mark, sweet vermouht, dash of bitters
- Classic Old Fashioned** 13.
maker's mark, house made old fashioned simple, splash of soda
- Top of Newport Sangria** 11ea /40 pitcher
brandy, peachtree schnapps, red or white wine. pineapple and orange juice, ginger ale, fresh fruit

Wines by the Glass

- Mionetto Prosecco, Split, Veneto 13.
- Cuvee Jean-Louis Blanc de Blanc Brut, France 9.
- Beringer White Zinfandel, Napa 8.
- Babe Rose with Bubbles, California 10.
- Babes in a Bucket (4 babes), California 32.
- Jean-Luc Columbo Cape Bleu Rose, France 10.
- Barone Fini Pinot Grigio, Trentino Alto-Adige 9.
- Silverado Sauvignon Blanc, Napa 13.
- Kim Crawford Sauvignon Blanc, Marlborough 10.
- Chateau Ste Michelle Reisling, Columbia Valley 10.
- Hawk Crest Chardonnay, Napa 11.
- Mark West Pinot Noir, Central Coast 10.
- Erath Pinot Noir, Oregon 14.
- 14 Hands Merlot, Columbia Valley 12.
- Rodney Strong Cabernet Sauvignon, Sonoma 14.
- Justin Cabernet Sauvignon, Paso Robles 15.
- Frog's Leap Zinfandel, Napa 15.
- Ravenswood Old Vine Zinfandel, Lodi 11.
- Suzanna Balbo Malbec, Mendoza 15.

Draught Beer

- Stella, BE 7.
- Newport Storm Amber Ale RI 6.
- Goose Island Summertime Kolsch, IL 7.
- Hoegaarden, BE 7.
- Long Trail Limbo IPA, VT 8.

Bottled Beer

- Budweiser, MO 5.
- Bud Light, MO 5.
- Miller Lite, MO 5.
- Michelob Ultra, MO 5.
- Coors Light, CO 5.
- Sam Adams, MA 6.
- Heineken, HLD 6.
- Corona, MEX 6.
- Corona Light, MEX 6.
- Amstel Light, AM 6.
- Harpoon, IPA, MA 6.
- Revival Night Swimmah' Wheat Ale, RI 9.

Raw Bar

*Local Oysters (6) /18

local oysters served with cocktail sauce and horseradish

Chilled Shrimp (5) /15

marinated cucumbers with cocktail sauce

Rhode Island Cherry Stone Clams (5) / 14

marinated cucumbers with cocktail sauce

Shared

Edamame and Corn Salsa /8

house-made tortilla chips

The Tomato and the Goat /13

baked heirloom tomato, narragansett goat cheese, basil and grilled pita

Chicken Quesadilla /14

roasted corn, pico de gallo, avocado, chipotle cream

Lobster Nachos /19

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

Newport Wings (8) /13

sweet chili and lime glaze

Asian Dipper /13

bell peppers, broccoli, celery, carrots, cherry tomatoes, cucumbers, and
snow peas with a sesame yogurt dipping sauce

Daily Flatbread /13

chef's daily inspiration

Greens

Baby Wedge Salad /10 add chicken/12 or shrimp /14

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

Caesar Salad /10 add chicken/12 or shrimp /14

traditional dressing, herbed croutons

Large Plates

Served with house made BBQ chips and sliced pickles

Top of Newport Burger /15

local grass fed beef, bacon, american or cheddar with beer braised onion on a pretzel roll

Gourmet Skyline Dog /13

foot long, house made red pepper relish, sauerkraut, brown mustard on a brioche roll

Chicken Caprese /13

free range chicken, mozzarella, heirloom tomato, pesto mayo on a sunflower roll

Pulled Pork Sliders /13

(2) jack daniels bbq pulled pork, on mini brioche rolls

Veggie Wrap /12

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

Butter Poached or Chilled Lobster Roll /23

on a brioche roll

*Consumption of raw or under cooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked. 2017