

# SALT water

## NEWPORT RESTAURANT WEEK - FALL 2019

Lunch 11 am to 5 pm

\$20.00

### BEGINNING

Please Select

A cup of Clam Chowder

Red skin potatoes, chopped clams

Harbor Salad

Mixed baby kale, crisp garbanzos, grape tomatoes, pickled onion, tarragon vinaigrette



### HANDHELD

Please Select

Served with house-made salt & vinegar chips

Pulled Pork

Fennel slaw, fried pickles, brioche

Sloppy Fish Tacos

Blackened mahi-mahi, fennel slaw, salsa verde, flour tortillas

Grilled Chicken Caprese

Chicken breast, heirloom tomato, basil, mozzarella, pesto mayo, ciabatta



# SALT water

## NEWPORT RESTAURANT WEEK - FALL 2019

Dinner 5 pm to 9 pm

\$50.00

### BEGINNING

Please Select

#### New England Clam Chowder

Red skin potatoes, littleneck clams, crispy pancetta

#### Harbor Salad

Mixed baby kale, crisp garbanzos, grape tomatoes, pickled onion, tarragon vinaigrette

#### Wild Mushroom Flatbread

Heirloom mushrooms, roasted garlic, smoked provolone, arugula, sunflower seeds, truffle oil



### ENTRÉE

Please Select

#### Mussels in White Wine and Garlic

Local black mussels, white wine, shallots, garlic, butter

#### Filet Mignon

7 oz. certified Black Angus Beef, fingerling potatoes, grilled asparagus, port demi



### SWEET

Please Select

#### Cheesecake

#### Molten Lava Chocolate Cake

#### Newport Blueberry Tart