

SALT water

NEWPORT RESTAURANT WEEK
APRIL 5TH - 14TH, 2019

LUNCH

20.

APPETIZER

PLEASE SELECT

BUFFALO CAULIFLOWER

TEMPURA FRIED, CELERY LEAF, BLUE CHEESE

SKIPJACK TUNA CEVICHE

LIME, PICKLED FRESNO PEPPER, CILANTRO
CRISPY RICE PAPER

THE BEGINNINGS

PLEASE SELECT

AWARD WINNING NEW ENGLAND CLAM CHOWDER

RED POTATOES, LITTLE NECK
CLAMS, CRISPY PANCETTA

ARUGULA SALAD

BABY ARUGULA, MARCONA
ALMONDS, STRAWBERRIES,
MAPLE VINAIGRETTE

HANDHELDS

PLEASE SELECT

PORK BURGER

PORK BURGER, LOCAL APPLE-HONEY AND
CINNAMON COMPOUND, PORK BELLY,
BABY ARUGULA, SMOKED BACON AIOLI, BRIOCHE BUN

CHICKEN & APPLE

GRILLED CHICKEN BREAST, BACON, APPLE AIOLI,
SLICED APPLES, ARUGULA, AGED CHEDDAR CHEESE, CIABATTA

SALTWATER BURGER

½ LB. BURGER, LETTUCE,
TOMATO, ONION, AGED CHEDDAR
CHEESE, PICKLES, BRIOCHE
BUN

SALT water

NEWPORT RESTAURANT WEEK

APRIL 5TH - 14TH, 2019

DINNER

50.

APPETIZER

PLEASE SELECT

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TEMPURA FRIED, CELERY LEAF, BLUE CHEESE

SKIPJACK TUNA CEVICHE

LIME, PICKLED FRESNO PEPPER, CILANTRO
CRISPY RICE PAPER

THE BEGINNINGS

PLEASE SELECT

AWARD WINNING NEW ENGLAND CLAM CHOWDER

RED POTATOES, LITTLE NECK
CLAMS, CRISPY PANCETTA

ARUGULA SALAD

BABY ARUGULA, MARCONA
ALMONDS, STRAWBERRIES,
MAPLE VINAIGRETTE

SOLOS

PLEASE SELECT

FILET MIGNON

7 OZ. CERTIFIED BLACK
ANGUS BEEF, TRI-COLOR FINGERLING POTATOES,
GRILLED ASPARAGUS, COMPOUND BUTTER,
PORT WINE DEMI

NEWPORT SEAFOOD PASTA

LOCAL SHRIMP, CALAMARI, SCALLOPS, ROASTED CHERRY TOMATOES
LEMON OIL, HERB BREAD CRUMBS

WASABI PEA CRUSTED TUNA

CARROT GINGER SLAW, YUZU AIOLI

SWEETS

PLEASE SELECT

SALTWATER CHOCOLATE NUTTY

NEWPORT BLUEBERRY TART