



THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

NEWPORT RESTAURANT WEEK

THREE-COURSE LUNCH MENU | \$16 PER PERSON

1ST COURSE

LOBSTER BISQUE

FALL BRUSCHETTA

TOASTED BAGUETTE, CLAM & TOMATO GINGER COMPOTE,
PUMPKIN SEEDS

BIBB & BLUE SALAD

BIBB LETTUCE, BLUE CHEESE VINAIGRETTE,
ROASTED FUJI APPLES, BEETS & WALNUTS

2ND COURSE

BRISKET SANDWICH

BRIE, CARAMELIZED ONIONS, ARUGULA, BRIOCHE BUN

FISH & CHIPS

FRIED ATLANTIC HADDOCK, GUINNESS BATTER, FRIES,
RED PEPPER SLAW, MOORING TARTAR SAUCE

SEAFOOD RAMEN

SCALLOPS, CLAMS, COD, MUSHROOM DASHI,
SOFT BOILED EGG, VEGETABLES

3RD COURSE

PECAN TARTLET

BUTTERSCOTCH, WHIPPED CREAM, SHORTBREAD CRUST

SEASONAL SORBET

DAILY SELECTION



THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

NEWPORT RESTAURANT WEEK

THREE-COURSE DINNER MENU | \$35 PER PERSON

1ST COURSE

LOBSTER BISQUE

SEAFOOD ARANCINI

SHRIMP, CLAMS, COD, SPICY TOMATO SAUCE

GIN & CITRUS CURED SALMON CREPE

GARLIC & HERB CHEESE, SPINACH, EVERYTHING BAGEL DUST

BIBB & BLUE SALAD

BIBB LETTUCE, BLUE CHEESE VINAIGRETTE,
ROASTED FUJI APPLES, BEETS & WALNUTS

2ND COURSE

PAN SEARED SKATE

BUTTERNUT SQUASH RAVIOLI, PUMPKIN SEEDS,
MADEIRA SAGE BUTTER SAUCE, KALE

ACADIAN RED FISH

CLAM CAKE STUFFING, ROASTED CIPOLLINI ONION,
SWISS CHARD, SAFFRON SAUCE

SEAFOOD RAMEN

SCALLOPS, CLAMS, COD, LOBSTER, MUSHROOM DASHI,
SOFT BOILED EGG, VEGETABLES

SLOW BRAISED PORK RISOTTO

MUSHROOM RAGU, SAUTEED GREENS

3RD COURSE

PECAN TARTLET

BUTTERSCOTCH, WHIPPED CREAM, SHORTBREAD CRUST

CHOCOLATE CHIP BREAD PUDDING

PORTUGUESE SWEET BREAD, VANILLA ANGLAISE