

# 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

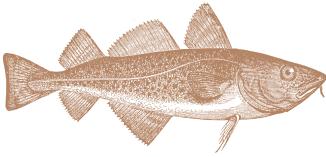
### 3RD COURSE

#### **PECAN TARTLET**

BUTTERSCOTCH, WHIPPED CREAM, SHORTBREAD CRUST

#### **SEASONAL SORBET**

DAILY SELECTION



# THE MOORING

SAYER'S WHARF • NEWPORT

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## 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