

Spring 2017 Newport Restaurant Week Lunch Menu

March 27 – April 7, 2017

\$16.00 or \$21.00 with your choice of

Saltwater Sunset

Ketel One Citron, Pamma Liqueur, Simple Syrup, Grapefruit Juice

Glass of Newport Vineyard Wine

The Beginnings

N.E. Clam Chowder*

Red Potatoes, Little Neck Clams, Crispy Pancetta

Arugula Salad

Baby Arugula, Marcona Almonds, Strawberries, Maple Vinaigrette

Bella Stacker

Roasted Portabellas, Peppers, Onions, Squash, and Balsamic Glaze

Handhelds

Handhelds are served with house made chips seasoned with our signature salt blend

Pork Burger*

Pork Burger, Apple-Local Honey and Cinnamon Compound, Pork Belly, Baby Arugula, Smokey Bacon Aioli, Brioche Bun

Chicken & Apple*

Grilled Chicken Breast, Bacon, Apple Aioli, Arugula, Aged Cheddar, Ciabatta

Oyster BLT*

Fried Local Oysters, Bacon, Lettuce, Tomato, Local Sweet Bread

Sweets

Featuring Locally Prepared Exclusively for Saltwater



Saltwater Chocolate Nutty

Chocolate Ganache, Caramel Mousse, Sea-salted Candied Five Nuts & Chocolate Cake

Newport Blueberry Tart

Spring 2017 Newport Restaurant Week Dinner Menu

March 27 – April 7, 2017

\$34.00 or \$39.00 with your choice of

Saltwater Sunset

Ketel One Citron, Pamma Liquor, Simple Syrup, Grapefruit Juice

Glass of Newport Vineyard Wine

The Beginnings

N.E. Clam Chowder*

Red Potatoes, Little Neck Clams, Crispy Pancetta

Arugula Salad

Baby Arugula, Marcona Almonds, Strawberries, Maple Vinaigrette

Bella Stacker

Roasted Portabellas, Peppers, Onions, Squash, and Balsamic Glaze

Lobster Deck

Flatbread, Ricotta, Roasted Garlic, Lobster, Clams, Basil, Mozzarella

Solos

Filet Mignon *

7 oz Certified Black Angus Beef, Tri-Color Fingerling Potatoes, Grilled Asparagus, Compound Butter Port Wine Demi

Salmon Scampi

Grilled Salmon, Jumbo Shrimp Garlic Butter, White Wine, Wild Rice, Seasonal Vegetables

Oyster BLT*

Fried Local Oysters, Bacon, Lettuce, Tomato, Local Sweet Bread

Sweets

Featuring Locally Prepared Exclusively for Saltwater



Saltwater Chocolate Nutty

Chocolate Ganache, Caramel Mousse, Sea-salted Candied Five Nuts & Chocolate Cake

Newport Blueberry Tart

Spring 2017 Newport Restaurant Week Breakfast Menu
March 27 – April 7, 2017
\$10.00 or \$13.00 with Juice and Coffee

"May the first blush of the morning set your sail
with the wind and guide you through your day"

~Anonymous

Egg White Frittata

Open Face Plain Egg White Omelet
Topped with Cherry Tomatoes, Basil
Toasted in Virgin Olive Oil, Salt
and Pepper.

Saltwater Chest

Grilled Flatbread, Boursin Cheese, Heirloom Tomatoes, Fresh Clams,
Lobster Meat, Bacon Bites,
2 Eggs Scrambled

Saltwater Pancakes

Three Buttermilk Pancakes, Salted Maple Caramel, Candied Bacon