

THE GULF STREAM BAR & GRILLE

NEWPORT RESTAURANT WEEK

MARCH 27–APRIL 7, 2017

LUNCH

\$16 PER PERSON

Appetizer

(choose one)

New England Chowder

Soup of the Moment

House Farm Greens Salad

organic greens with cucumber, roasted tomato and onion
with balsamic thyme vinaigrette

Entrée

(choose one)

The Gulf Stream Jerked Burger

natural raised ground beef mixed with jerk seasonings, Vidalia onion and
grated carrot, topped with Vermont cheddar, pickled red onion and pineapple salsa

Cod Po' Boy

beer-battered cod, fried and served on a sub roll
with remoulade, pickled red onions and greens

Ten-veggie or Quinoa Burger

Pan seared, topped with lettuce and tomato, served with a side of remoulade

Chopped Salad with Grilled Chicken

organic kale tossed with tomato, cucumber, onion, mushroom, black olives
and chick peas with house dressing

Dessert

(choose one)

Bread Pudding with Maple Cream

Chocolate Bourbon Pecan Pie

The Gulf Stream Bar & Grille 1 Lagoon Road, Portsmouth, RI 401-293-0930

Web: www.gulfstreambar.com / Facebook: Gulf Stream Bar & Grille / Instagram: @GulfStreamBar

THE GULF STREAM BAR & GRILLE

NEWPORT RESTAURANT WEEK

MARCH 27–APRIL 7, 2017

DINNER

\$35 PER PERSON

Appetizer

(choose one)

New England Chowder

Soup of the Moment

Calamari

*rings flash fried and tossed in a spicy cherry pepper,
lemon cream sauce with chourico*

Steamed Mussels

in white wine with chourico and garlic

Jamaican Jerked Wings

marinated and fried, tossed in a sweet and spicy jerk sauce

Chopped Salad

*organic kale tossed with tomato, cucumber, onion, mushroom, black olives
and chick peas with house dressing*

Entrée

(choose one)

Shrimp and Grits

grilled shrimp and country ham over grits with traditional red-eye gravy

Bermuda Fish Chowder

*the official soup of Bermuda. Served with Goslings Dark Rum and
Outerbridge's Sherry Pepper Sauce*

Chicken And Waffles

*buttermilk-marinated and fried chicken served over a Belgian waffle
with bourbon maple syrup and vegetable of the day*

House Dry-Rub Flat Iron

grilled to your liking and served with smashed potatoes and vegetable of the day

Pan-Fried Local Hake

with lemon butter sauce served with rice and vegetable of the day

Dessert

(choose one)

Bread Pudding with Maple Cream

Chocolate Bourbon Pecan Pie