

# Top of NEWPORT

## Signature Cocktails

- Peachy Keen** \$8  
Stoli Peach, Peach Schnapps, Club Soda, Orange Wheel Garnish
- Sur le Toit** \$10  
Grey Goose, St. Germaine, Pineapple Juice, Lime Juice, Shaken and served Up
- Sailor's Delight** \$9  
Kettle Citron, Pink Lemonade, Fresh Mint Chiffonade, Served on the Rocks
- Top O' The Morning** \$12  
Absolut Cilantro, House Bloody Mary Mix, Fresh Lime, Corona Floater with a Salt and Pepper Rim
- The Absolute Best View** \$9  
Absolut Mango, Splash of Sour Mix, Splash of Cranberry, Splash of Soda
- Widows Walk** \$11  
Hendricks Gin, Grey Goose Citron, St. Germaine, Peach Tree Schnapps, Splash of Sour Mix, Club Soda, Fresh Mint
- Berried Treasure** \$10  
Muddled Summer Berries, Bombay Sapphire, Chambord, Peach Tree Schnapps, Club Soda
- Tall Dark and Stormy** \$10  
Gosling Black Seal Rum, Ginger Beer, Squeeze of Lime
- Arrrrrrrr!!!!!!** \$10  
Thomas Tew Newport Pirate Rum, Orange Curacao, Amaretto, Pineapple Juice, Soda, Squeeze of Lime and Cherry Garnish
- Walk the Plank** \$10  
Captain Morgan's Silver Rum, Orange Juice, Sprite, Club Soda, Splash of Grenadine, Fresh Nutmeg
- Bermuda Rum Swizzle** \$10  
Gosling's Black Seal and Gosling's Gold Bermuda Rum, Orange Juice, Pineapple Juice, Splash of Grenadine, Dash of Bitters
- A la Parte Superior** \$11  
Herradura Anejo, Triple Sec, Grand Marnier, Splash of Sweet and Sour, Fresh Lime
- Viking Margarita** \$10  
Tequila, Cointreau, Simple Syrup, Lemon and Lime Juice splash of lemon lime soda
- Norweigen Wood** \$10  
Woodford Reserve, Dash of Orange Bitters, Blood Orange Garnish
- Guided Age Old Fashioned** \$10  
Muddled Orange, Cherry and Sugar, Maker's Mark, Orange Bitters, Splash of Soda

**Top of Newport Sangria** \$8ea /\$33 pitcher  
Brandy, Peachtree Schnapps, Red or White Wine, Pineapple and Orange Juice and Ginger Ale Garnished with Fresh Cubed Fruit

## RAW

- \*Local Oysters (4)** \$12  
Local Oysters Served with Cocktail Sauce and Horseradish
- Chilled Shrimp (5)** \$14  
Marinated Cucumbers and with Cocktail Sauce
- Cherrystone Clams (4)** \$9  
Marinated Cucumbers with Cocktail Sauce
- \*Sesame Tuna Taco** \$13  
Ahi Tuna, Sesame and Ginger Soy, Chipotle Cream, Pico de gallo
- Vegan Dipper** \$12  
Bell Peppers, Broccoli, Celery, Carrots, Cherry Tomatoes, Cucumbers Served with Chef's Daily Hummus

## SALADS

- Field Green Salad** \$8  
Cherry Tomatoes, Cucumbers, Carrots and White Balsamic Vinaigrette  
With Chilled Chicken \$10  
With 3 Chilled Shrimp \$13
- Caesar Salad** \$9  
With Chilled Chicken \$11  
With 3 Chilled Shrimp \$14

## COLD SANDWICHES

- Chicken and Spice Wrap** \$12  
Spinach Wrap, Asian Marinated Chicken, Spicy Udon Noodles, Edamame Beans
- Veggie Wrap** \$12  
Sundried Tomato Wrap, Grilled Portobello Mushroom, Roasted Peppers, Grilled Asparagus, Pesto Mayo
- Orange Apple Chicken Salad** \$12  
Chopped Chicken, Apples, Celery, Toasted Almonds, Orange Mayo
- Lobster Roll** \$21  
Fresh Lobster Salad, Crisp Lettuce on Brioche

**"START AT THE TOP FRIDAYS" every Friday from 2pm to 6pm HALF PRICE RAW BAR, RAFFLES AND PRIZES!!!**

**Join Us Every Wednesday Evening from 6PM to 8PM For "Spirits & Stogies Night"**



*\*Consumption of raw or under cooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked. 2015*