

TOP OF NEWPORT

SEA

LOCAL OYSTERS (6) \$19

Ask our servers about our daily selections

Our Fresh oysters are served with house cocktail sauce, seaweed salad and your choice of mignonette: Sour cherry- champagne or macerated mint and lime or Apple-ginger mignonette

CHILLED TIGER SHRIMP (5) \$18

Marinated shaved cucumbers, lemon, house cocktail sauce

CRAB AND LOBSTER CLAWS \$25

Chilled local crab and lobster claws served with herbed butter and spicy horseradish sauce

CAVIAR BOARD \$75

Beluga Caviar, Chilled Crab salad, smoked trout, lemon crème fraiche

VIKING ROYAL \$120

Oysters, tiger shrimp, crab claws, lobster claws, caviar, cocktail sauce, lemons, seaweed salad and assortment of mignonettes M.K.

APPETIZERS

HOUSE MADE OLIVE HUMMUS \$13

Fresh seasonal vegetables, sea salt crunchy pita bread, aged feta

CHEF'S ROOTS \$15

Burrata cheese, tomato compote, hazelnut, smoked honey on toasted house focaccia

POACHED LOBSTER SALAD 2.0 \$22

Fresh lobster salad, Avocado spread, pico de gallo, housemade herbed chips

LOCAL CRAB BON BONS \$17

Fresh crab, Dijon and fine herbs croquettes, dill sour crème, micro basil

SANDWICHES

Served with house chips or field green salad

GRASS FED BURGER \$15

Sunset farm grass fed beef, bacon, smoked aioli, tomato and house pickle on brioche bun

CHILLED LOBSTER ROLL \$22

Fresh lobster salad, field greens on a toasted brioche roll

SMOKED HOUSE ROSEMARY HAM TOAST \$14

House cured and smoked ham, Swiss, fried egg, on toasted rye

AIR CHILLED CHICKEN \$14

Herbed chicken breast, tomato, smoke bacon, Gouda cheese on French baguette, organic greens

RI FARMER \$13

House made quinoa and black bean burger, Scamorza cheese, tomato relish, Peppergrass on Brioche bun

SMOKED SALMON FARE \$16

Toasted marble bread, Scottish smoked salmon, capers relish, crème fraiche, arugula, heirloom tomato

AVOCADO WRAP \$13

Avocado, tomato, baby spinach, roasted caramelized onions, fried sweet pepper, turmeric aioli on organic tortilla wrap
G.F. available

SANDWICH ADD ONS:	FRIED EGG	\$3
	CHICKEN	\$6
	HAM	\$6

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SALADS

FIELD GREENS \$11
Organic young lettuce, pickled Radishes, rainbow cherry tomatoes, balsamic vinaigrette

STONE FRUIT \$12
Wild baby arugula, grilled peaches, sliced almonds, plum vinaigrette

GRAIN SALAD \$14
Farro, Rye berries and barley salad with pickled organic peppers, Smoked Salmon, dill citronette

SPANISH OCTOPUS \$17
Mini potatoes, pickled pearl onion, "Taggiasca" olives, Lime cucumber relish

VEGAN BOWL \$13
Organic quinoa, avocado, baby spinach, orange salad, walnut oil vinaigrette

SALAD ADD ONS:	SHRIMP	\$3
	CHICKEN	\$6
	LOBSTER	
	SALAD	\$6

CREATE YOUR OWN BOARD

with House crostini and house savory jams

MEAT

PROSCIUTTO DI PARMA 24 MONTHS \$8
Consorzio parma

SPICY PORK N'DUJA \$4
Made in House

BAROLO WINE SALAMI \$5
Ollie salumeria, Virginia

BEEF BRESAOLA \$5
Citterio, Italy

JIBERICO "PATA NEGRA" 28 MONTHS \$18
Spain

CHEESE

FRESH TOMA \$5
Goat&Sheep-L. Guffanti-Italy

TARTUFELLO \$5
Cow- Perdozo dairy - California

BLU DE AVERGNE \$7
Cow- Auvergne - France

BONNE BOUCHE \$5
Goat- Creamery - Vermont

PECORINO VECCHIO \$6
Sheep- Fattoria Piana-Italy

OLIVES

Marinated in house

ARBEQUINA \$4
Spain

CASTELVETRANO OLIVES \$6
Italy

MANZANILLO \$4
California

LECCINO \$5
Italy