



STARTERS:

BALTIMORE CRAB DIP Lump crab & cream cheese with green onions. (w/o chips w/ celery & carrots)	\$14
AHI TUNA Sesame seed crusted, seared, served with Wasabi	\$18
TOMATO & MOZZARELLA CAPRESE with red onions, fresh basil, and balsamic glaze	\$11
OYSTERS ON THE HALF SHELL ½ dozen & dozen	\$12 & \$20
SHRIMP COCKTAIL 8 Large shrimp with cocktail sauce	\$12

GREENS:

LOUIE SALAD Shrimp, iceberg lettuce wedge, tomato, avocado with 1000 island	\$15
TABASCO CAESAR SALAD Romaine, parmesan (w/o crouton)	\$9
With chicken or with #1 Tuna	\$13 or \$18
NEWPORTER SALAD Grilled chicken, mixed greens, apple, corn, carrots, mango, bacon, cashews, and egg with sharp white cheddar cheese, parmesan crisps and honey lime vinaigrette	\$15

ENTREES:

CEDAR PLANK SALMON Maple glazed with caramelized onions and horseradish cream sauce	\$23
RAINBOW TROUT Grilled or Blackened (w/o rice)	\$20
SHRIMP PLATTER Grilled or Blackened	\$16
FISH TACO'S Haddock, coleslaw, spicy cucumber salsa and cheddar in white corn tortillas	\$13
BLACKENED TILAPIA with blackened shrimp & scallops (w/o rice w/o sauce)	\$20
PEPPER CRUSTED TUNA (w/o rice, sesame soy glaze & wasabi aioli)	\$32
SIRLOIN	\$22
FILET	\$28

SIDES:

Garlic Mashed Potatoes	
Cole Slaw	
Edamame	\$4
Asparagus (w/o butter)	
Seasonal Vegetables (w/o butter)	
Tomato, Bleu Cheese, Balsamic Glaze	

DESSERTS:

Crème Brulee	\$8
Berries & Cream	\$3

*WE DO NOT SUGGEST ANY FRIED ITEMS; NON GLUTEN FREE ITEMS ARE PREPARED IN OUR FRYERS



BRUNCH MENU

ENTREES

THE GRILL BREAKFAST Three scrambled eggs, bacon or link sausage, served with baked herb hash browns **(w/o biscuit)** \$11

HAM & CHEESE OMELET Three egg omelet with ham and cheddar cheese, served with baked herb hash browns **(w/o biscuit)** \$11

ANDOUILLE OMELET Three egg omelet with andouille sausage and cheddar cheese (w/o andouille sauce) served with baked herb hash browns **(w/o biscuit)** \$11

EGGS BENEDICT Two poached eggs and smoked ham, topped with Hollandaise sauce, served with baked herb hash browns **(w/o biscuit)** \$12

BREAKFAST ENCHILADAS Corn tortillas stuffed with scrambled eggs, roasted peppers, onions, and andouille sausage, topped with our enchilada sauce and melted cheddar cheese, served with baked herb hash browns **(w/o biscuit)** \$11

BRUNCH SIDES: \$3

Baked Herb Hash Browns

Link Sausage

Fresh Fruit

Texas Smoked Bacon

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