

# SALT water

NEWPORT RESTAURANT WEEK  
APRIL 5TH - 14TH, 2019

DINNER

50.

APPETIZER

PLEASE SELECT

BUFFALO CAULIFLOWER

TEMPURA FRIED, CELERY LEAF, BLUE CHEESE

SKIPJACK TUNA CEVICHE

LIME, PICKLED FRESNO PEPPER, CILANTRO  
CRISPY RICE PAPER

THE BEGINNINGS

PLEASE SELECT

AWARD WINNING NEW ENGLAND CLAM CHOWDER

RED POTATOES, LITTLE NECK  
CLAMS, CRISPY PANCETTA

ARUGULA SALAD

BABY ARUGULA, MARCONA  
ALMONDS, STRAWBERRIES,  
MAPLE VINAIGRETTE

SOLOS

PLEASE SELECT

FILET MIGNON

7 OZ. CERTIFIED BLACK  
ANGUS BEEF, TRI-COLOR FINGERLING POTATOES,  
GRILLED ASPARAGUS, COMPOUND BUTTER,  
PORT WINE DEMI

NEWPORT SEAFOOD PASTA

LOCAL SHRIMP, CALAMARI, SCALLOPS, ROASTED CHERRY TOMATOES  
LEMON OIL, HERB BREAD CRUMBS

WASABI PEA CRUSTED TUNA

CARROT GINGER SLAW, YUZU AIOLI