

# All Day Appetizers

## POINT JUDITH CALAMARI

Lightly battered, deep fried, and tossed with garlic and banana peppers. Marinara on the side. **13**

## MARYLAND STYLE CRAB CAKE

Pan seared and served with a sweet chili mayonnaise. Seaweed salad on the side. **13**

## KEY WEST COCONUT SHRIMP

Our own coconut batter, gently fried, served with a sweet chili sauce. **13**

## PORTUGUESE LITTLENECK CLAMS

Sautéed with chourico, onions, peppers, tomatoes and garlic in a spicy broth, served with garlic bread. **16**

## GARLIC SHRIMP

Large shrimp sautéed in a wine, lemon, butter and garlic sauce served with garlic bread. **13.50**

## AHI GRADE TUNA\*

Sesame encrusted, pan seared yellowfin tuna, served with seaweed salad, wasabi mayo and pickled ginger. **15**

## BUFFALO CHICKEN TENDERS

Grilled, marinated boneless tenders, served with celery and bleu cheese dressing. **11**

## FRIED POTATO BASKETS

Sea salted Idaho fries **5**  
Sweet Potato Wedges **7**

## CHICKEN FINGERS

Boneless battered fried tenders with honey mustard or BBQ sauce. **10**

## STEAMED MUSSELS

Prince Edward Island mussels with garlic, shallots and basil in a lemon butter sauce. Served with garlic bread. **15**



# Dinner Time

From 4:00 PM

Add a Port or Caesar Dinner Salad for only \$5 more!

# House Specialties

## PRIME RIB OF BEEF

Slow roasted Angus Beef served au jus or Cajun grilled. Yukon gold mashed potatoes and Chefs vegetable. **26**

## 1 ¼ LB NATIVE STEAMED LOBSTER

Served with corn on the cob and boiled red bliss potatoes. **MKT**

## PORT LOBSTER PIE

Tail, claw and knuckle meat with mushrooms, peas and celery baked in a sherry cream sauce, topped with a puff pastry and served with a side of housemade coleslaw. **23**

# Soups & Salads

## N.E. CLAM CHOWDER

Creamy, fresh and delicious. Cup **5.50** / Bowl **7.00**

## THE PORT SALAD

Mixed greens, tomatoes, cucumbers, onions, cranberries, blue cheese crumbles with balsamic vinaigrette dressing. **8.50**

## CLASSIC CAESAR SALAD

Crisp romaine, with shaved parmesan, garlic croutons and our own Caesar dressing. **8.50**

## CHICKEN CAESAR

Our Classic Caesar salad with freshly grilled strips of tender chicken breast **14.50**

## LOBSTER BISQUE

With a hint of sherry. Bowl **8.50**

## LOBSTER & AVOCADO SALAD

Fresh lobster with avocado wedges, chopped red onion and tomatoes over mixed greens with a side of cilantro lime vinaigrette dressing **21**

## SOUTHWEST CHICKEN SALAD

Chopped romaine lettuce and grilled chicken with onion, tomatoes, corn, avocado, black beans and shredded cheddar tossed with a ranch and salsa dressing **16**

# Additions to any Salad

FRIED CALAMARI **7** • GRILLED SALMON **8**

STEAK TIPS **9** • AHI GRADE TUNA **9** • BUFFALO TENDERS **6**

# Chilled Shellfish

LITTLENECKS ½ dozen **10** / dozen **18**

SELECT REGIONAL OYSTERS ½ dozen **14** / dozen **26**

JUMBO SHRIMP **3.50** each

# Samplers

3 CLAMS, 3 OYSTERS, 3 JUMBO SHRIMP **20**

6 CLAMS, 6 OYSTERS, 6 JUMBO SHRIMP **38**

# Seafood Entrees

## GEORGE'S BANK SEA SCALLOPS

Pan seared and served with a sweet ginger soy dressing. Served with yellow rice and Chef's vegetable. **26**

## SEAFOOD FRA DIAVOLO

Fish, shrimp, clams and mussels sautéed with garlic, peppers and onions in a spicy brandy tomato sauce over tagliatelle pasta. Served with garlic bread. **26**

## LOBSTER RAVIOLI

Lobster stuffed ravioli in a fresh tomato, basil cream sauce. Served with garlic bread. **25**

## FISH & CHIPS

A generous portion of beer battered scrod, fried golden crisp and served with fries, coleslaw and tartar sauce. **19**

## PAN ROASTED NATIVE COD

Fresh local filet, roasted with white wine, lemon butter and Ritz crumb topping. Yukon gold mashed potatoes and Chef's vegetable. **23**

## FISHERMAN'S PLATTER

Panko encrusted scallops, jumbo shrimp and cod gently fried till golden brown. Served with tartar sauce fries and coleslaw. **24**

## LOBSTER MAC & CHEESE

A creamy blend of three cheeses, curly pasta, baked with lobster meat and Ritz crumb topping. Served with garlic bread. **23**

## PAN SEARED SALMON

Prepared with capers and lemon butter sauce. served with Yukon gold mashed potatoes and Chef's vegetable. **22**

# Grille Menu

All Served with Yellow Rice and Chef's Vegetables  
Substitute a side salad or Sweet Potato Wedges add \$2

## PORT STEAK TIPS\*

Marinated choice sirloin grilled to your liking. **20**  
Smothered with mushrooms and caramelized onions. **21.50**

## GRILLED SALMON

Atlantic salmon lightly grilled then finished with a sweet chili glaze and topped with avocado salsa. **22**

## SWORDFISH

Fresh Atlantic sword, lightly grilled, drizzled with a lemon butter and caper sauce. **25**

## BBQ CHICKEN

Boneless breast grilled with a bourbon Bar-B-Que sauce and topped with grilled pineapple. **17.50**

## MAHI MAHI

Filet of this popular Southern fish simply grilled or blackened, topped with pineapple salsa. **22**

## PORTOBELLO SIRLOIN

A 10 oz. cut of marinated choice Sirloin, grilled to your liking, then sliced and topped with a Portobello Mushroom sauce **23**

# Signature Sandwiches

# Creative Burgers

Sandwiches and Burgers served with Fries or Pasta Salad, Sweet Potato Wedges add \$2.00

## NEW ENGLAND LOBSTER ROLL

A generous portion of chunky lobster salad on a buttered, toasted hot dog roll with romaine lettuce and a side of coleslaw. **22**

## CRABBY PATTY

Our pan seared Maryland style crab cake on a toasted brioche roll with a sweet chili mayonnaise. **14.50**

## LOBSTER TACOS

Sautéed lobster topped with shredded lettuce, avocado salsa, diced tomato and picante sauce. Served with yellow rice and side of coleslaw. **21**

## MAHI FISH TACOS

Lightly grilled and topped with avocado salsa, shredded lettuce, diced tomato and picante sauce. **14.50**

## THE PORT BURGER\*

8 oz. Angus beef topped with cheddar cheese, mesclun greens and fried onion straws on a Portuguese Bolo. **13.50**

## BACON BLEU BURGER\*

Our Angus beef burger topped with bacon, caramelized onions and crumbled bleu cheese. **13.50**

## VEGGIE BURGER

Served with lettuce and tomato on a toasted brioche roll. **11.50**

## DESIGNER BURGER\*

Design your own on top of our 8oz. Angus burger. With your choice of up to 3 toppings: Swiss, Cheddar, Crumbled Bleu Cheese, Bacon, Sautéed Mushrooms, Caramelized Onions or Fried Onion Straws. **13.50**

# Desserts & Coffees

KEY LIME PIE **7**

MANGO CHEESE CAKE **7**

TIRAMISU **7**

COFFEE **2**

ESPRESSO **4**

CAPPUCINO **5**

\* Ordering raw or partially cooked meats, shellfish, poultry or seafood may increase the risk of foodborne illness. • An 18% gratuity will be added to parties of six or more.

# Lunch Time

12:00 to 3:30

**Sandwiches and Burgers Served with Fries or Pasta Salad**  
**Substitute a side salad or Sweet Potato Wedges add \$2.00**

## Signature Sandwiches

### NEW ENGLAND LOBSTER ROLL

A generous portion of chunky lobster salad on a buttered toasted hot dog roll with romaine lettuce and a side of cole slaw. **22**

### PORT RUEBEN

Fried filet of cod with Swiss cheese, thousand island dressing and cole slaw on grilled rye. **13.50**

### CRABBY PATTY

Our pan seared Maryland style crab cake on a toasted brioche roll with a sweet chili mayonnaise. **14.50**

### CHICKEN BLT SANDWICH

Grilled boneless breast with bacon, lettuce and tomato on a toasted brioche roll. **13**

### MAHI FISH TACOS

Lightly grilled and topped with avocado salsa, shredded lettuce, diced tomato and picante sauce. **14.50**

### SHAVED PRIME RIB

With mushrooms, onions and cheddar cheese on a toasted sub roll with a side of Horseradish sauce and Au Jus. **14**

### LOBSTER TACOS

Sautéed lobster topped with shredded lettuce, avocado salsa, diced tomato and picante sauce. Served with yellow rice and side of coleslaw. **21**

## Creative Burgers

### THE PORT BURGER\*

8 oz. Angus beef topped with cheddar cheese, mesclun greens and fried onion straws on a Portuguese Bolo. **13**

### BACON BLEU BURGER\*

Our Angus beef burger topped with bacon caramelized onions and crumbled bleu cheese. **13.50**

### VEGGIE BURGER

Served with lettuce and tomato on a toasted brioche roll. **12**

### DESIGNER BURGER\*

Design your own on top of our 8oz. Angus burger. With your choice of up to 3 toppings: Swiss, cheddar, crumbled bleu cheese, bacon, sautéed mushrooms, caramelized onions or fried onion straws. **13.50**

### JUST A BURGER\*

Served on a Portuguese bolo with lettuce and tomato. **12**

## Luncheon Entrees

### FISH & CHIPS

Beer battered scrod, fried golden crisp and served with fries, cole slaw and tartar sauce. **16**

### PORT STEAK TIPS\*

Marinated choice sirloin grilled to your liking served with yellow rice. **16.50**  
Smothered with mushrooms and caramelized red onions. **17.50**

### LOBSTER MAC & CHEESE

A creamy blend of three cheeses, curly pasta, baked with lobster meat and Ritz crumb topping. Served with garlic bread. **18**

### GRILLED SALMON

Atlantic Salmon lightly grilled and finished with a sweet chili glaze and topped with avocado salsa. Served with yellow rice. **16**

### FRIED SHRIMP BASKET

Beer battered large shrimp fried golden brown and served with fries, Cole Slaw and sweet chili mayo. **16**

### CHICKEN ALFREDO

Tender medallions of all white chicken tossed in a creamy Alfredo sauce with tagliatelle pasta and garlic bread. **14**

### JUST PLAIN MAC & CHEESE 13

## At The Port

**SPLIT CHECKS** - Our system only allows us to provide up to four separate itemized guest checks per table or group. Beyond that there can only be one itemized check per table. We are sorry for any inconvenience this may cause.

**DRINKING WATER** - Tap water is available upon request, however the majority of our patrons prefer the taste of our bottled spring water.

**PLATE SHARING** - You may split an entree however we reserve the option to add a three dollar sharing charge.

**HIGH SEASON RESERVATIONS** - During the period from June thru mid September reservations are only accepted for Monday thru Friday evenings and only for parties of six or more.

**ALLERGIES** - Please notify your server of any food allergies prior to ordering.

**FAMILY DINING** - We welcome families with small children to dine with us. We do however request that parents exercise strict control over their child's behavior out of respect for neighboring guests.

**Check with your server for our  
Gluten Free offerings**

### SEASONAL ENTERTAINMENT

**Live on the Patio** - Thursday, Friday, Saturday & Sunday  
Check the board for our current schedule

### LOBSTERMANIA

Served 4-6 PM Daily  
(Except in Season, Weekdays only)  
All Lobster Dishes Discounted

### HAPPY APPS

Enjoy Appetizer  
and Raw Bar Specials at the bar  
and designated cocktail areas  
4:00 pm - 6:00 pm  
Monday thru Friday  
(excludes holidays)

359 Thames Street, Newport, RI 02840

[www.theportnewport.com](http://www.theportnewport.com) 

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## Waterfront Dining



*Hard to find. Worth the Effort*

Newport's Best Harbor View  
at the Ann Street Pier

"Sea you at the Port"