



HAPPY HOUR

3:00 - 6:00

EVERY DAY OF THE WEEK

SNACKS

OYSTER ON THE HALF SHELL	1
Chef's selected oyster served with horseradish, cocktail sauce, and red wine mignonette	
FRIED OYSTERS	6
Fried east coast oysters served with sriracha aioli and cilantro	
DEVILED EGGS (2 PER ORDER)	1
Served with bacon, crispy potato chip, and piri sauce	
AHI TUNA POKE	10
Soy and sesame marinated sushi-grade tuna, macadamia nuts, avocado, red onion, and tomatoes served with wonton chips	
BACON WRAPPED DATES	3
Dates stuffed with pecans, wrapped in bacon and tossed with blackening spice	
CALAMARI	10
Crispy fried with lemon sauce, Cajun aioli	
CARPACCIO	8
Spice seared beef, shaved parmesan cheese, fried capers, arugula, truffled goat cheese crema, Cholula chips	
DAILY CEVICHE	6
Chef's daily fresh selection	
SHRIMP COCKTAIL	6
Poached & seasoned shrimp with cocktail sauce	
ANTIPASTO BOARD	10
Olives, prosciutto, house cured salmon, crostinis & seasonal cheese	
MOULES MARINIERE	10
Mussels in white wine cream sauce with garlic parmesan fries	
WARM RICOTTA	5
Ricotta and olive tapenade warmed in our wood-burning oven served with crostini	

NEWPORT GRILL

SEAFOOD, STEAKS & COCKTAILS



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MARTINIS & COCKTAILS

5

NEWPORT COSMO

House infused citrus vodka,
white cranberry juices,
cranberry syrup

BLACK AND BLEU

House infused olive vodka,
bleu cheese stuffed olives

STRAWBERRY BUBBLER

House infused citrus vodka
strawberry syrup, sweet & sour

ROSEMARY LEMONADE

House infused citrus vodka, St.
Germain elderflower liqueur,
sweet and sour

**WINES BY
THE GLASS**

6

SANTA RITA 120

Sauvignon Blanc

CAPOSALDO

Pinot Grigio

WILLAMETTE VALLEY

Riesling

CYPRESS BY J LOHR

Chardonnay

THE PATH

Pinot Noir

ALTA VISTA

Malbec

OAK GROVE

Zinfandel

BALLARD LANE

Cabernet

\$5 WEEKLY COCKTAIL FEATURE

**TRY A SPECIALTY COCKTAIL DESIGNED AND CREATED
EVERY WEEK BY OUR BAR STAFF JUST FOR YOU.**

NEWPORT GRILL

SEAFOOD, STEAKS & COCKTAILS



WEEKLY SPECIALS

MONDAY

Date Night

Share a bottle of wine with
someone special.

50% off bottles \$50 and under!

TUESDAY

Bubbles & Pearls

\$1 oysters all day with
purchase of an entrée

25% off any bottle of champagne

WEDNESDAY

"Wine'd Down" Wednesday

\$10 off all bottles of wine

½ off Wine by the Glass

THURSDAY

Thirsty Thursday

\$2 domestic bottles

\$3 Calls

\$5 Call Martini Pours

CORAVIN PROGRAM

ASK YOUR SERVER OR BARTENDER ABOUT TRYING A GLASS
OF ONE OF THESE GREAT WINES NORMALLY ONLY SOLD BY

THE BOTTLE

CAYMUS CABERNET	38
SILVER OAK CABERNET	40
TWOMEY PINOT NOIR	34
EN ROUTE PINOT NOIR	34
ILLUMINATION SAUVIGNON BLANC	26
BLINDFOLD CHARDONNAY	28

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SWEET ENDINGS

CHEESE CAKE

Vanilla cheesecake, graham cracker crust, strawberry-basil puree, lemon whip

8

FLOURLESS CHOCOLATE

TORTE

Passion fruit and raspberry coulis, toasted marshmallow

8

BROWN BUTTER CAKE

Vanilla bean ice cream, raspberry coulis

7

BEIGNETS

Bittersweet chocolate filled doughnut holes served with coffee anglaise

8

VANILLA CRÈME BRULEE

Vanilla custard topped with torched sugar and fresh berries

8

NEED TO BOOK A PRIVATE PARTY?

WE HAVE THE SPOT FOR YOUR NEEDS.

WE CAN ACCOMMODATE PARTIES

UP TO 100 PEOPLE.

LET US TAKE CARE OF PLANNING YOUR
NEXT EVENT!

913.239.0807

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