

# THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

## THE RAW BAR

OYSTERS – 2 OR 3 VARIETIES	\$2.50 PER
LITTLENECKS	\$1.45 PER
CHERRYSTONES	\$1.45 PER
CHILLED LARGE WHITE SHRIMP	\$3.50 PER
LOBSTER CLAW	\$6.00 PER
OYSTER SHOOTER	\$4.95 PER

One oyster with cocktail sauce, Outerbridges, and Trinity I.P.A.

CONDIMENTS: Pomegranate Mignonette, Pickled Horseradish, Sweet Pickled Jalapeño, Cocktail Sauce

## APPETIZERS

SEARED TUNA	\$10
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Black Tea crusted, seared rare Ahi tuna, rocket arugula, hot pepper relish, wasabi crème fraîche

SMOKED BLUEFISH LETTUCE WRAPS	\$9
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House smoked Bluefish, Bibb lettuce, candied spiced almonds, Piquillo peppers, blue cheese vinaigrette

TRIO OF SKEWERS	\$12
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Rosemary skewered beef, basil chimichurri; Asparagus skewered scallop, hoisin plum dip; Tempura fried skewered shrimp, horseradish orange dip

BAG OF DOUGHNUTS	\$11
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Lobster, crab & shrimp fritters with chipotle-maple aioli

FALL RIVER STYLE MUSSELS	\$9
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PEI rope mussels, grilled local chourico, diced tomatoes, garlic, white wine broth

GALILEE SQUID	\$9
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Calamari, fried light and crispy, with tomato vinegar-toasted cumin dip

SEAFOOD ENCHILADAS	\$12
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Poached white fish, grilled corn tortilla, lobster molé, pico de gallo

LUMP CRAB CAKES	\$12
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Pan-fried, mâche salad, fried capers, Spanish olive tartar sauce

MILK & HONEY CHEESE PLATE	\$12
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Selection of artisan, small farm cheeses, warm fruit compote, honey comb

BAKED PIQUILLO PEPPERS	\$9
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Roasted eggplant, local summer squash, zucchini, basil pesto, marinated tomatoes, ricotta filling, yellow tomato coulis

BRUSCHETTA DI PROSCIUTTO	\$10
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Heirloom tomato varieties, fresh basil, shaved prosciutto, balsamic reduction, Parmigiano-Reggiano

CHEF'S RISOTTO	\$7
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Special each day, inquire with your server

## SOUPS & SALADS

CLASSIC MOORING CLAM CHOWDER	CUP...\$5	BOWL...\$7
NATIVE SCALLOP CHOWDER	CUP...\$6	BOWL...\$9
1 <sup>ST</sup> PRIZE 2007 & 2008 INTERNATIONAL CHOWDER COOK-OFF		
CHEF'S SOUP INSPIRATION	CUP...\$5	BOWL...\$7
ORGANIC FIELD GREENS		\$6

Local when available; toasted walnuts, chevre, grape tomato, verjus-raspberry vinaigrette

CHOPPED SALAD	\$7
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Romaine lettuce, alfalfa sprouts, grape tomato, cucumber, mandarin oranges, fingerling potato, toasted sunflower seeds, crumbled bacon, feta cheese with orange-buttermilk dressing

MOORING CAESAR	\$7
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Wedges of romaine, rosemary croutons, Parmigiano-Reggiano, house made dressing

### SALAD BUDDIES GREAT COMPANIONS TO ANY SALAD

GRILLED CHICKEN BREAST	\$7	GRILLED SALMON	\$7
GRILLED AHI TUNA	\$9	LOBSTER SALAD	\$17
GRILLED LOBSTER TAIL	\$19	GRILLED SHRIMP [4]	\$13
GRILLED FLAT IRON STEAK	\$12		

UPTOWN SALAD	\$24
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Sauté of lobster and shrimp and grilled salmon; arugula, cucumber-pepper salsa, balsamic emulsion

## SIGNATURE SANDWICHES

SIGNATURE FISH STEAK SANDWICH	
Choice of fish, grilled with Creole mayonnaise, gremolata	
AHI TUNA	\$15
SALMON	\$14

LOBSTER CROISSANT	\$19
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Traditional steamed, chilled lobster meat, tarragon-dill dressing

MEDITERRANEAN CHICKEN	\$10
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Grilled chicken breast, prosciutto, smoked gouda, arugula, roasted red pepper aioli, grilled focaccia bread

OPEN-FACED TURKEY	\$12
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Hickory smoked turkey, Muenster cheese, bacon, fried egg, basil pesto, buttered artisan bread

STEAK SANDWICH	\$14
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Grilled baguette, green leaf, sharp cheddar cheese, TRIO's "A La Mamma" sauce

HEREFORD BURGER	\$12
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Aged cheddar cheese, apple smoked bacon, crispy onion strings, Bristol Bakery Kaiser roll

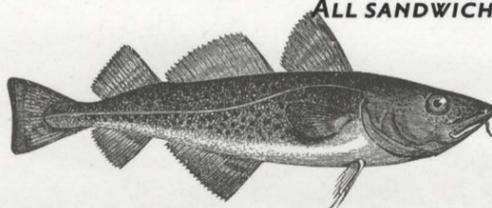
COLD WATER BABY SHRIMP WRAP	\$14
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Spinach wrap, cucumbers, baby greens, lemon basil dressing

AHI TUNA BURGER	\$12
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Seared marinated Ahi tuna, ginger ketchup, Bibb lettuce, toasted Kaiser roll

ALL SANDWICHES ACCOMPANIED WITH BOSTON SPICED FRIES



# FROM THE WATER

	MARKET PRICE
 <b>MAINE LOBSTERS</b> Steamed with warm vanilla butter and cornbread Or baked and stuffed with native scallops and shrimp	
<b>IDAHO TROUT</b> Grilled; peach chutney, three-citrus yogurt, roasted potatoes	\$25
<b>GEORGES BANK COD SHOULDER</b> Roasted tomato escabeche, fork smashed fried yucca & milk poached garlic, crispy sage	\$26
<b>PAN SEARED SCOTTISH SALMON</b> Lentil leek sauté, sweet corn and basil broth	\$24
<b>PAN SEARED MAKO SHARK</b> Coconut-scented jasmine rice, roasted Poblano pesto, tropical sweet & sour sauce	\$26
<b>AHI TUNA</b> Ratatouille, grilled portabella, blood-orange gastrique, herbed feta crumbles	\$28
<b>GEORGES BANK SOLE</b> 'Française', steamed jasmine rice, lemon-caper beurre blanc	\$22
<b>SEARED GEORGES BANK SCALLOPS</b> Chili cornmeal crusted, jicama watercress salad, mango BBQ sauce	\$24
 <b>MOORING SCAMPI</b> Pan-roasted lobster, shrimp, sea scallops, tomato, garlic-herb butter	\$36
 <b>FISH &amp; CHIPS</b> Fried North Atlantic fish, Guinness batter, spiced fries, summer pepper slaw, lemon avocado aioli	\$19
 <b>SEAFOOD PIE</b> Baked native fish, scallops, shrimp, lobster, Cognac shellfish cream, pastry crust	\$30

# OUT OF THE WATER

<b>VEAL PORTERHOUSE 'FLORENTINE'</b> grilled, spinach, fennel & parmesan stuffing, caramelized shallot demi-glace	\$26
<b>MURRAY'S FREE RANGE STATLER CHICKEN</b> herb-grilled chicken, native potato salad, pancetta shallot emulsion	\$19
<b>HEREFORD BEEF SIRLOIN</b> grilled 14-ounce center cut, warm foraged mushroom cheesecake, house steak sauce	\$32
<b>HEREFORD BEEF FILET</b> grilled 8-ounce, warm foraged mushroom cheesecake, house steak sauce	\$35

# SURF & TURF

	MARKET PRICE
<b>BEEF &amp; LOBSTER</b> grilled filet, boiled whole lobster, house steak sauce	
<b>BEEF &amp; SHRIMP</b> grilled filet, garlic-roasted white shrimp, house steak sauce	\$44

# SIDE DISHES

all preparations... \$6 each  
 Baked Mac-n-Cheese ~ Boston Spiced Fries ~ 'Ultimate' Butter Mashed Potatoes  
 Baked Beans ~ Creamed Corn with Bacon ~ Mooring Fried Rice  
 Sautéed Spinach with Toasted Garlic ~ Grilled Asparagus with Roasted Red Pepper & Tarragon Aioli

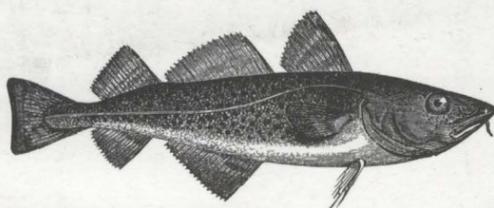
An automatic gratuity of 18% may be added to parties of 7 or more at the management's discretion

We support local farmers and fishermen, especially those who use sustainable practices. Organic ingredients are used whenever possible. Our inspiring partners: Belmont Fruit, Newport Lobster Company, Manic Organic Farm, Foley's Seafood, Sakonnet Vineyards, Farming Turtles, Sakonnet Oysters

The culinary staff at The Mooring feels it necessary to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details.

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.

 **INSPIRED BY A MOORING CLASSIC**



**EXECUTIVE CHEF: BRIAN MANSFIELD**  
**EXECUTIVE SOUS CHEF: ADI MANDEL**  
**SOUS CHEF: TIM SOUZA**  
**CULINARY ARTS DIRECTOR: CASEY RILEY**