



Lunch Time

12:00 to 3:30

Sandwiches and Burgers Served with Fries or Pasta Salad
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. **20**

CAPE COD REUBEN

Fried filet of scrod with Swiss cheese, thousand island dressing and cole slaw on grilled rye. **13**

CRABBY PATTY

Our pan seared Maryland style crab cake on a toasted brioche roll with a sweet chili mayonnaise. **14**

CHICKEN BLT SANDWICH

Grilled boneless breast with bacon, lettuce and tomato on a toasted brioche roll. **12**

FRIED CLAM ROLL

Tender whole belly Maine clams fried golden brown, served with fries and cole slaw. **MKP**

SHAVED PRIME RIB

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

LOBSTER TACOS

Chunks of lobster meat, sauteed and topped with avocado salsa, shredded lettuce, diced tomato and picante sauce. Yellow rice with and a side of seaweed salad. **19**

Creative Burgers

THE PORT BURGER*

8 oz. Angus beef topped with cheddar cheese, mesclun greens and fried onion straws on a Portuguese Bolo. **12**

BACON BLEU BURGER*

Our Angus beef burger topped with bacon caramelized onions and crumbled bleu cheese. **13**

VEGGIE BURGER

Served with lettuce and tomato on a toasted brioche roll. **11**

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**

JUST A BURGER*

Served on a Portuguese bolo with lettuce and tomato. **10**

Luncheon Entrees

FISH & CHIPS

Beer battered native scrod, fried golden crisp and served with lemon, fries, cole slaw and tartar sauce. **15**

PORT STEAK TIPS*

Marinated choice sirloin grilled to your liking served with yellow rice. **16**
Smothered with mushrooms and onions. **18**

JUST PLAIN MAC & CHEESE 12

GRILLED SALMON

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

CHICKEN AND RICE

Sautéed chicken medallions with sliced mushrooms sautéed in a lemon mango caper sauce served over yellow rice. **13**

CHICKEN ALFREDO

Tender medallions of all white chicken tossed in a creamy Alfredo sauce with tagliatelle pasta and garlic bread. **13**

Tropical Drinks

FROZEN 9

PIÑA COLADA

KAHLUA MUDSLIDE

STRAWBERRY DAIQUIRI

HAWAIIAN MARGARITA

MANGO DAIQUIRI

STRAWBERRY MARGARITA

OTHERS 8.50

RUM RUNNER

CARIBBEAN SUNSET

MOJITO

TEQUILA SUNRISE

DARK STORMY

BAHAMA MAMA

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

WEEKENDS

Late Night - DJ for You
Dancing and Listening Pleasure

HAPPY APPS

Enjoy Discounted Appetizers
and Raw Bar Specials in our Lounge
4:00 pm - 6:00 pm
Monday thru Friday
(excludes holidays)

359 Thames Street, Newport, RI 02840

www.theportnewport.com 

T 401.619.5892 • F. 401.619.5893



Hard to find. Worth the Effort



Waterfront Dinner



Newport's Best Harbor View
at the Ann Street Pier

"Sea you at the Port"



All Day Starters

POINT JUDITH CALAMARI
Lightly battered, deep fried, and tossed with garlic and banana peppers. Marinara on the side. **12**

MAHI FISH TACOS
Lightly grilled and topped with avocado salsa, shredded lettuce, diced tomato and picante sauce. **13**

MARYLAND STYLE CRAB CAKE
Pan seared and served with a sweet chili mayonnaise. Seaweed salad on the side. **12**

KEY WEST COCONUT SHRIMP
Our own coconut battered, gently fried, served with a sweet chili sauce. **12**

PORTUGUESE LITTLENECK CLAMS
Sautéed with chorico, onions, peppers, tomatoes and garlic in a tangy broth, served with garlic bread. **15**

GARLIC SHRIMP
Large shrimp sautéed in a wine, lemon butter white sauce served with garlic bread for dipping. **12**

AHI GRADE TUNA*
Sesame encrusted, pan seared yellowfin tuna, served with seaweed salad and wasabi mayo and pickled ginger. **14**

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 celery, honey mustard or BBQ sauce. **9**

STEAMED MUSSELS
Prince Edward Island mussels with garlic, shallots and basil in a lemon butter sauce. Served with garlic bread. **14**

Soups & Salads

NEW CLAM CHOWDER
Creamy, fresh and delicious. Cup **5** / Bowl **7**

THE PORT SALAD
Mixed greens, tomatoes, cucumbers, onions, cranberries, blue cheese crumbles with balsamic vinaigrette dressing. **8**

CLASSIC CAESAR SALAD
Crisp romaine, with shaved parmesan, garlic croutons and our own Caesar dressing. **8**

CHICKEN CAESAR
Our Classic Caesar Salad with freshly grilled strips of tender chicken breast **14**

LOBSTER BISQUE
With a hint of sherry. Bowl **8**

LOBSTER & AVOCADO SALAD
Fresh Lobster with avocado wedges, chopped red onion and tomatoes over mixed greens with a side of cilantro lime vinaigrette dressing **19**

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 **15**

Additions to any Salad

FRIED CALAMARI 7 • GRILLED SALMON 8
STEAK TIPS 9 • AHI GRADE TUNA 9

Chilled Shellfish

LITTLENECKS ½ dozen **9** / dozen **16**
SELECT REGIONAL OYSTERS ½ dozen **13** / dozen **24**
JUMBO SHRIMP 3.25 each

Samplers

3 CLAMS, 3 OYSTERS, 3 JUMBO SHRIMP 19
6 CLAMS, 6 OYSTERS, 6 JUMBO SHRIMP 38



Dinner Time

From 4:30 PM

Add a Port or Caesar Salad for only 4 more!

House Specialties

PRIME RIB OF BEEF
Slow roasted cut of Angus Beef served au jus or Cajun grilled. Yukon gold mashed potatoes and Chefs vegetable. **25**

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, baked in a sherry cream sauce, topped with a puff pastry and served with Chef's vegetable. **23**

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. **25**

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. **25**

LOBSTER RAVIOLI
Lobster stuffed ravioli in a fresh tomato, basil cream sauce. Served with garlic bread. **24**

FISH & CHIPS
A generous portion of beer battered native scrod, fried golden crisp and served with French fries, cole slaw and tartar sauce. **18**

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**

FRIED CLAM PLATE
Lightly battered and deep fried Maine whole belly clams, served with fried sweet potato wedges, cole slaw, lemon and tartar sauce. **MKT**

LOBSTER MAC & CHEESE
A creamy blend of three cheeses, curly pasta, baked with lobster meat and Ritz crumb topping. Served with garlic bread. **22**

Grille Menu

All Served with Yellow Rice and Chef's Vegetables
Sweet Potato Wedge add \$2

PORT STEAK TIPS*
Marinated choice sirloin grilled to your liking. **19**
Smothered with mushrooms and onions. **21**

GRILLED SALMON
Atlantic salmon lightly grilled then finished with a sweet chili glaze and avocado salsa. **20**

BBQ CHICKEN
Boneless breast grilled with a bourbon Bar-B-Que sauce and topped with grilled pineapple **17**

MAHI MAHI
Filet of this popular Southern fish simply grilled or blackened with a pineapple mango salsa. Served with yellow rice and Chef's vegetable. **21**

SWORDFISH
Fresh Atlantic sword, lightly grilled, drizzled with a mango lemon and caper sauce. **24**

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Creative Burgers

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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.