

Caviar

30 gram, blini, crème fraîche, traditional condiments

FRENCH OSSETRA 225

BELGIAN SIBERIAN 180

SNAKE RIVER 180

Appetizer

OYSTERS ON THE HALF SHELL

cocktail sauce and mignonette 24

CARPACCIO OF YELLOWFIN TUNA

basil and black olive anchoyade, provençal vegetable timbale,
extra virgin olive oil, lemon 21

CITRUS CURED GRAVLAX OF ORA KING SALMON

Sterling caviar, cauliflower purée, green apple gelée, orange and lemon confit vinaigrette 23

RAVIOLO OF LOBSTER AND WILD MUSHROOM

leeks, morels, and beurre de champignon 22

RHODE ISLAND JONNYCAKE

smoked salmon, dill crème fraîche, caviar 23

SAUTÉ OF LOBSTER AND JUMBO SEA SCALLOP

celery root, English peas, wild mushrooms, lobster coral beurre blanc 24

SEARED FOIE GRAS

French-toasted brioche, vanilla scented pineapple coulis, rhubarb 25

STEAK TARTARE

tartare and butter-poached sirloin of prime beef, black winter truffle, truffle vinaigrette 24

WARM ASPARAGUS

avocado, roasted red and golden beets, pickled shallots, citrus,
lemon-honey-vanilla bean vinaigrette, green apple 18

JAMON MANGALICA

premium cured Spanish ham, crispy pork belly, salmorejo, milk foam, basil,
mozzarella di Bufala, balsamic black pepper vinaigrette 23

Soup

NEWPORT CLAM CHOWDER 12

CHILLED GAZPACHO

avocado and asparagus 12

Salad

KALE

asian pear, farro, pistachio, pickled onion, Pufrock cheese, honey dijon vinaigrette 19

BLACK MISSION FIGS

prosciutto, arugula, roasted peppers, fennel, chèvre, balsamic vinaigrette 19

Main Course

SAUTÉED FILET OF HALIBUT

artichoke, leeks and pearl onions, fine herbs, citrus and carrot emulsions 48

PEPPERED TUNA STEAK

pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes 48

NATIVE LOBSTER

sautéed out of the shell, corn crespelle, wild mushrooms, sauce poivre rose 52

CARAMELIZED JUMBO SEA SCALLOPS

vadouvan spiced cauliflower purée, arugula and fennel salad, grapefruit gastrique,
eggplant brown butter baba ganoush 48

NATIVE STRIPED BASS

in a potato paupiette with braised leeks and a thyme-scented red wine reduction 48

WOOD GRILLED SWORDFISH

tomato marmalade, bacon and potato, sauté of corn, yellow tomato coulis 48

TWIN LOBSTERS

steamed in court bouillon, clarified butter, potato turnip gratin, asparagus 70

ROAST RACK OF LAMB "PERSILLADE"

caramelized onion, farro, swiss chard, trumpet royale mushrooms, minted tarragon glaze 62

WOOD GRILLED FILET MIGNON

green onion, leek, and potato purée, asparagus, peas, morels, shallot confit, sauce Bordelaise 59

SAUTÉED BREAST OF MAGRET DUCK

summer fruit chutney, stuffed turnip, spinach, rhubarb, black mission figs, peach jus 48

PRIME NEW YORK SIRLOIN STEAK AU POIVRE

potato turnip gratin, spinach pear flan, raisin peppercorn sauce 62

SUMMER VEGETABLE JARDINIÈRE

sauté of summer vegetables, chickpea crêpe with arugula and eggplant caviar,
herbal emulsion, artichoke purée, red pepper jus 44

The RI Department of Health reminds you that consuming raw shellfish or any partially cooked foods
can increase your risk of illness. Please inform your server of any food allergies

Scotch and Bourbon

Macallan 12yr 18 Oban 14yr 20
Talisker 10yr 17 Balvenie 14yr 20
Johnny Walker Red 12 Johnny Walker Black 14
Johnny Walker Gold 21 Johnny Walker Blue 65

Woodford Reserve 14 Knob Creek 14
Basil Hayden 14 Bulleit 14 Bulleit Rye 14
Makers Mark 14

Port

Graham's Six Grape 12
20 Year Old Tawny Taylor Fladgate 19

Bottles Vintage Port

Taylor Fladgate 2007 90 – 375ml
Quinta do Vesuvio 1995 125 – 750 ml

Cognac and Brandy

Courvoisier VS 12 Courvoisier VSOP 14
Hennessy VS 14 Hennessy VSOP 21
Hennessy XO 62
Remy Martin VSOP 17 Remy Martin XO 60
Remy Louis XIII 1oz 325 Petit Louis .5 oz 200



Veuve Clicquot-Ponsardin glass 30
Sauternes, Nicolas glass 16

Newport

Skybar Desserts

The Snowball in Hell
*a chocolate-coated goblet filled with chocolate roulade
and vanilla ice cream, topped with Callebaut
chocolate sauce and toasted coconut*
18

Frangelico Chocolate Torte
hazelnut Bavarian and Frangelico chocolate mousse cake
16

Chocolate Mousse Cake
with raspberries and crème anglaise
14

Vanilla Crème Brulée
13

Key Lime Pie
13

Locke-Ober's Macaroons
14

Our Own Ice Cream and Sorbet
13

Bannister's Wharf