

# NEWPORT SEAFOOD GRILL

Oregon's favorite fish house

## A P P E T I Z E R S

### Oregon Bay Shrimp Cocktail

1/4 lb., horseradish cocktail sauce, coleslaw, lemon. 5.99 gf

### Chilled Prawn Cocktail

Horseradish cocktail sauce, coleslaw, lemon. 9.99 gf

### Crab & Spinach Dip

Sourdough bread bowl, tortilla chips. 10.99

### Crispy Fried Calamari

Seasoned flour, funyuns, lemon caper tartar. 8.99

### Cajun Chicken Tenderloins

Old Bay fries, blue cheese, honey mustard sauce. 7.99

### Steamed Manila Clams

Lemon, butter, fresh basil, grilled baguette. 12.99

### Appetizer Sampler

Calamari, Coconut Prawns and  
Crab & Spinach Dip. Spicy marmalade,  
lemon caper tartar, warm baguette. 17.99

## S O U P S & S A L A D S

### New England Clam Chowder

Bacon, thyme, potatoes, herb oyster crackers.  
Cup 4.99 Bowl 6.99

Today's Soup Cup 2.99 Bowl 4.99

### House Salad

Oregon Bay shrimp, mixed greens, cucumbers, olives,  
tomatoes, red onion, croutons, choice of dressing. 5.99

### Pear, Pecan and Blue Cheese Salad

Mixed greens, fresh basil, apple-basil vinaigrette. 7.99 gf

Add grilled chicken breast 4.99

Add grilled or applewood smoked Columbia River  
steelhead 6.99

Add grilled prawns 7.99

### Caesar Salad

Romaine, creamy Caesar dressing, parmesan. 6.99

Add grilled chicken breast 4.99

Add grilled or applewood smoked Columbia River  
steelhead 6.99

Add grilled prawns 7.99

### Seafood Cobb Salad

Applewood smoked Columbia River steelhead,  
Oregon Bay shrimp, crab, bacon, egg, tomato,  
choice of dressing. 15.99 gf

### Old Fashioned Louies

Mixed greens, egg, tomatoes, olives, red onions, croutons,  
1000 Island dressing.

Crab Louie 21.99

Oregon Bay Shrimp Louie 14.99

Crab & Oregon Bay Shrimp Combo 18.99

Newport Seafood Grill is a proud partner with Portland  
French Bakery and procures seasonal produce from Inaba  
Farm, Dungeness Farm, Ralph's Greenhouse as well as other  
fine growers throughout Washington and Oregon.

\*Contains or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish, eggs,  
or poultry may increase your risk of foodborne illness.

## F I S H & C H I P S

Dipped in our signature Widmer Hefeweizen beer batter,  
cooked in 100% trans-fat free oil. Served with  
Old Bay fries, mom's slaw and lemon-caper tartar sauce.

**Alaskan True Cod** 2pc 11.99 / 3pc 14.99

**Batter Fried Prawns** 5pc 12.99 / 7pc 15.99

Available Crispy Coconut Style

**North Pacific Halibut** 2pc 15.99 / 3pc 17.99

**Deluxe Platter** Alaskan true cod, Batter fried prawns  
and Willapa Bay oysters 19.99

## S A N D W I C H E S

Comes with mom's slaw or Old Bay fries

### Oven Roasted Open-Faced Crab Melt

Tillamook® Cheddar, tomato, avocado, focaccia. 13.99

### Grilled Chicken BLT

Swiss, rémoulade, red onion, potato bun. 10.99

### Alaskan True Cod Sandwich

Widmer Hefeweizen beer battered, iceberg, roma tomatoes, lemon  
caper tartar, pub bun. 11.99

### Bacon, Cheddar & Swiss Burger\*

Funyuns, iceberg, tomato, 1000 Island, potato bun. 11.99  
Add avocado or blue cheese. 1.00

### Roast Turkey, Bacon, & Avocado Sandwich

Swiss, Dijon mayo, multi-grain bread. 10.99

### Prime Rib Dip\*

Swiss, soft hoagie, au jus. 13.99

### Baja Style Fish Tacos

Cilantro lime fish, avocado, grilled tomato corn salsa,  
warm tortilla chips. 12.99 gf

## S E A F O O D F A V O R I T E S

### Crab & Oregon Bay Shrimp Stuffed

### Columbia River Steelhead

Cream cheese, lime basmati rice, seasonal  
vegetables. 21.99

### Parmesan Crusted Northwest Dover Sole

Lime basmati rice, seasonal vegetables, lemon butter  
sauce. 16.99

### Pan Fried Willapa Bay Oysters

Old Bay fries, mom's slaw, lemon-caper tartar. 14.99

### Crispy Coconut Wild Opah Fish & Chips

Sweet potato fries, mom's slaw, spicy marmalade. 15.99

### Pan Seared Alaskan Razor Clams

Lime basmati rice, seasonal vegetables. 18.99

### Oregon Bay Shrimp & Crab Cakes

Lime basmati rice, seasonal vegetables, whole grain  
mustard sauce. 17.99

### Cajun Grilled Columbia River Steelhead

Oregon Bay Shrimp, fresh basil, capers, tomatoes, baby red  
potatoes, seasonal vegetables. 19.99 gf

### Hazelnut Crusted North Pacific Halibut

Honey-ginger butter, baby red potatoes, seasonal vegetables. 24.99

## C H I C K E N , S T E A K , P A S T A

### Pan Seared Chicken Parmesan

Basil red sauce, mozzarella, lemon caper linguini. 14.99

### Grilled Chicken & Andouille Sausage Linguini

Garlic, onions, peppers, Cajun cream sauce. 13.99

### Scampi Style Prawn Linguini

Garlic, white wine, lemon butter, crispy capers. 16.99

### Applewood Smoked Columbia River Steelhead Linguini

Capers, bell peppers, red onions, parmesan cheese. 14.99

### Char Grilled 8 oz. Top Sirloin Steak\*




Baby red potatoes, seasonal vegetables, bacon thyme demi. 21.99

## S U R F & T U R F S P E C I A L \*




Char grilled 8 oz. USDA Choice top sirloin steak, baby red  
potatoes, seasonal vegetables, bacon thyme demi and your  
choice of one of these seafood accompaniments. 25.99

Grilled Columbia River Steelhead | Pan Seared Alaskan Razor Clams  
Lemon Garlic Grilled Prawn Skewers

## WHITE WINE

			
Michelle Brut WA	7.99		31
Beringer White Zinfandel CA	6.59		24
Chateau Ste Michelle Riesling WA	6.99		26
Rodney Strong Charlotte's Sauvignon Blanc Sonoma CA	8.79		33
House Chardonnay WA	6.99	26	
Duck Pond Pinot Gris OR	7.79		30
Erath Pinot Gris WV OR	8.59		33
Columbia Crest Two Vines Chardonnay WA	6.79		25
Kendall-Jackson Vintner's Reserve Chardonnay CA	9.79		37

## RED WINE

			
Hinman Pinot Noir OR	9.99		38
Eola Hills Pinot Noir OR	11.99		46
Bodegas Salentein Portillo Malbec Mendoza ARG	7.99		30
Hogue Cellars Merlot WA	6.99		26
House Red Blend WA	6.99	26	
Mercer Canyons Red Blend Columbia Valley WA	9.99		38
Apothic Red Blend CA	8.29		32
14 Hands Cabernet Sauvignon WA	7.79		30
Watchdog Rock Cabernet Sauvignon Columbia Valley WA	9.79		38

## COCKTAILS

### Scratch Margarita

Housemade margarita mix, tequila, fresh lime, classic or spicy salted rim. 7.99

### House Gimlet

Gin, fresh lime sour, squeeze of lime 7.99

### Raspberry Lemon Drop

Absolut Citron vodka, fresh lemon, raspberry liqueur, citrus sugared rim. 8.49

### Pomegranate Mojito

Rum, pomegranate, fresh mint, housemade lime sour. 7.99

### Lavender Cosmo

Absolut Mandrin, parfait amour, fresh lime sour, cranberry juice, lavender sugared rim. 8.49

### Old Fashioned

Bourbon, sugar cube, orange, cherry, bitters 8.99

### Pink Lemonade

Vodka, housemade fresh lemonade, fresh mint, splash of grenadine. 6.99

### Long Island Iced Tea

Vodka, gin, tequila, rum, housemade sweet and sour (ask for a splash of Captain to spice it up). 7.99

### Bloody Mary

Vodka, housemade spicy tomato mix, fresh lime, celery, classic salted rim. 6.99

## BEERS

### DRAFT

Widmer Hefeweizen, Portland, OR ABV 5.7%	4.89
Deschutes Rotating Handle, Bend, OR	5.89
Ninkasi Total Domination IPA, Eugene, OR ABV 6.7%	5.89
Coors Light, Golden, CO ABV 4.2%	3.99
Rotating Handle Selection	5.89


### BOTTLED

Bridgeport IPA, Portland, OR	4.99
Widmer Drop Top Amber Ale, Portland, OR	4.59
Widmer Omission (GF), Portland, OR	4.99
Deschutes Black Butte Porter, Bend, OR	4.99
Budweiser, St. Louis, MO	3.99
Bud Light, St. Louis, MO	3.99
O'Doul's (Non-Alcoholic), St. Louis, MO	3.89
Angry Orchard Hard Cider (GF), Cincinnati, OH	4.59
Corona Extra, Mexico	4.59
Heineken, Holland	4.99
Beck's (Non-Alcoholic), Germany	4.59

## BEVERAGES

Iced Tea	2.99
Arnold Palmer	2.99
Lemonade	3.29
Strawberry Lemonade	3.29
Perrier	3.29
Freshly Brewed Coffee & Hot Tea	2.99
Thomas Kemper Root Beer or Ginger Ale	3.59
Mojito Breeze (Alcohol Free)	4.99
Citrus - Pomegranate - Raspberry - Mango	
Red Bull (Regular, Sugar-Free, Tropical)	3.99

A service charge of 18% will be added for parties of 8 or more. Of that amount, 100% will be paid directly to the employee or service staff of our guests.

Newport Seafood Grill proudly serves  products

When seasons are closed or weather conditions are poor we substitute the finest premium frozen fish.

We add 18% gratuity for parties of 8 or more. Of that amount, 100% will be paid directly to the employee or service staff of our guests.