



THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

PASSED HORS D'OEUVRES

select four

MOORING DOUGHNUTS

CHIPOTLE-MAPLE AIOLI

MINI CRAB CAKES

TARTAR SAUCE

TEMPURA SHRIMP

PONZU SAUCE

LOBSTER MAC & CHEESE BITES

TUNA TARTARE

WAFFLE CHIPS

SMOKED SALMON & BOURSIN CHEESE CREPES

LOBSTER SALAD

CUCUMBER CHIPS

BEEF CROSTINI

HORSERADISH CREAM

SHORT RIB ARANCINI

BUTTERMILK CHICKEN SKEWERS

RANCH DIP

VEGETABLE SPRING ROLLS

SOY MARINADE

ASPARAGUS WRAPPED IN PHYLLO

TOMATO & MOZZARELLA SKEWERS

BALSAMIC GLAZE

CRISPY POTATO CROQUETTES

\$18 PER PERSON



THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

STATIONARY HORS D'OEUVRES

THE MOORING CHEESE DISPLAY

ARTISANAL CHEESES, SEASONAL FRUITS, CRACKERS, CROSTINI

\$8 PER PERSON

ANTIPASTO

ITALIAN CURED MEATS, AGED CHEESES, SPREADS, SEASONAL ACCOMPANIMENTS

\$9 PER PERSON

CHILLED LOCAL SEAFOOD ANTIPASTI

CRAB & ARTICHOKE DIP, LOBSTER SALAD, TUNA & RED PEPPER SALAD,
SMOKED SALMON-BOURSIN CHEESE ROLLS, CHILLED CALAMARI, SOY & ASPARAGUS SALAD

\$10 PER PERSON

CREATE YOUR OWN RAW BAR

OYSTERS \$2.95 EACH | SHRIMP \$3.50 EACH | LITTLENECKS \$1.95 EACH

PRICING SUBJECT TO 2% ADMINISTRATION FEE & 8% TAXES.



THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

THREE COURSE GROUP DINNER MENU

APPETIZER select one

CLASSIC MOORING CLAM CHOWDER

NATIVE SCALLOP CHOWDER

SEASONAL GREENS

ARTISAN BLEND, BELTANE FARM GOAT CHEESE, TOASTED ALMONDS, PICKLED CARROTS, CUCUMBERS, TOMATOES,
WHITE-BALSAMIC VINAIGRETTE

ENTREES

BRAISED BEEF CAVATELLI

SLOW COOKED, PULLED SHORT RIB; SUMMER SUCCOTASH, CAVATELLI PASTA, BASIL-PEA PUREE

ATLANTIC SOLE

SHRIMP & CRAB CRUSTED, SPRING PEA RISOTTO, PEA SHOOTS, LEMON BEURRE BLANC

ATLANTIC SALMON

YELLOW & GREEN BEAN SALAD, CORIANDER-CUMIN SPICED POTATO GALETTE, TZATZIKI SAUCE

STATLER CHICKEN BREAST

SMASHED FINGERLING POTATO, CARAMELIZED ONION, BRAISED SWISS CHARD & MUSTARD GREENS, RIESLING JUS

OPTIONAL FAMILY-STYLE SIDES

\$6 EACH

ROASTED SUCCOTASH

ROASTED ASPARAGUS

WHIPPED ROASTED GARLIC POTATOES

BRUSSEL SPROUTS

RISOTTO

ROASTED RHODE ISLAND MUSHROOMS

DESSERT select two

CHOCOLATE CAKE

SEASONAL CREME BRULEE

SORBET OF THE DAY

TRES LECHES CAKE

\$52 PER PERSON. PRICING SUBJECT TO 2% ADMINISTRATION FEE & 8% TAXES.



THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

FOUR COURSE GROUP DINNER MENU I

APPETIZER select one

NATIVE SCALLOP CHOWDER

CLASSIC MOORING CLAM CHOWDER

THE MOORING CRAB CAKE

OVEN ROASTED, LUMP CRAB, WARM SEASONAL VEGETABLE SALAD, AURORA SAUCE

SUPPLEMENTAL CHARGE \$5

TUNA TARTARE

CRISPY WONTON CIRCLES. SOY-GINGER MARINADE, CUCUMBER, AVOCADO CREAM

SUPPLEMENTAL CHARGE \$7

SALAD

MOORING CAESAR

CHOPPED ROMAINE, ROSEMARY CROUTONS, PARMIGIANO-REGGIANO, HOUSE-MADE DRESSING

ENTREES

GRILLED BEEF FILET

GRILLED 7 OUNCE BEEF FILET, WHIPPED ROASTED GARLIC POTATO, GRILLED ASPARAGUS, SHALLOT DEMI

UPGRADE TO 10 OZ. \$8 | MAKE IT OSCAR \$12 | ADD LOBSTER TAIL \$18

ATLANTIC SWORDFISH

CRISPY HERBED POLENTA, LOCAL SHIITAKE & TRUMPET MUSHROOM, FENNEL & SWISS CHARD SAUTE, ROMESCO SAUCE

ATLANTIC SALMON

YELLOW & GREEN BEAN SALAD, CORIANDER-CUMIN SPICED POTATO GALETTE, TZATZIKI SAUCE

STATLER CHICKEN BREAST

SMASHED FINGERLING POTATO, CARAMELIZED ONION, BRAISED SWISS CHARD & MUSTARD GREENS, RIESLING | JUS

OPTIONAL FAMILY-STYLE SIDES - \$6 EACH

ROASTED SUCCOTASH

ROASTED ASPARAGUS

WHIPPED ROASTED GARLIC POTATOES

BRUSSEL SPROUTS

RISOTTO

ROASTED RHODE ISLAND MUSHROOMS

DESSERT select two

CHOCOLATE CAKE

SEASONAL CREME BRULEE

SORBET OF THE DAY

TRES LECHES CAKE

\$62 PER PERSON. PRICING SUBJECT TO 2% ADMINISTRATION FEE & 8% TAXES.



THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

FOUR COURSE GROUP DINNER MENU II

APPETIZER select one

CRISPY CHICKEN DUMPLINGS

SHREDDED CHICKEN, SCALLION, SOY, AIOLI

SHRIMP COCKTAIL

COCKTAIL SAUCE

THE MOORING CRAB CAKE

OVEN ROASTED, LUMP CRAB, WARM SEASONAL VEGETABLE SALAD, AURORA SAUCE

TUNA TARTARE

CRISPY WONTON CIRCLES. SOY-GINGER MARINADE, CUCUMBER, AVOCADO CREAM

SALAD

SEASONAL GREENS

ARTISAN BLEND, BELTANE FARM GOAT CHEESE, TOASTED ALMONDS, PICKLED CARROTS, CUCUMBERS, TOMATOES,
WHITE BALSAMIC VINAIGRETTE

ENTREES select four

ATLANTIC SOLE

SHRIMP & CRAB CRUSTED, SPRING PEA RISOTTO, PEA SHOOTS, LEMON BEURRE BLANC

ATLANTIC SALMON

YELLOW & GREEN BEAN SALAD, CORIANDER-CUMIN SPICED POTATO GALETTE, TZATZIKI SAUCE

ATLANTIC SWORDFISH

CRISPY HERBED POLENTA, LOCAL SHIITAKE & TRUMPET MUSHROOM, FENNEL & SWISS CHARD SAUTE, ROMESCO SAUCE

STEAMED LOBSTER

1 ¼ LB LOBSTER STEAMED, SERVED WITH DRAWN BUTTER, POTATO
UPGRADE TO BAKED STUFFED \$10 | UPGRADE TO 2LB. STEAMED \$25

STATLER CHICKEN BREAST

SMASHED FINGERLING POTATO, CARAMELIZED ONION, BRAISED SWISS CHARD & MUSTARD GREENS, RIESLING JUS

MENU OPTIONS CONTINUED ON NEXT PAGE



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SEAFOOD KITCHEN & BAR

FOUR COURSE GROUP DINNER MENU II

ANGUS NY STRIP STEAK

14OZ. NY SIRLOIN, TWICE BAKED POTATO, ASPARAGUS, FRENCH ONION SAUCE

MAKE IT OSCAR \$12 | ADD LOBSTER TAIL \$18

GRILLED BEEF FILET

GRILLED 7 OUNCE BEEF FILET, WHIPPED ROASTED GARLIC POTATO, GRILLED ASPARAGUS, SHALLOT DEMI

UPGRADE TO 10 OZ. \$8 | MAKE IT OSCAR \$12 | ADD LOBSTER TAIL \$18

OPTIONAL FAMILY-STYLE SIDES

\$6 EACH

ROASTED SUCCOTASH

ROASTED ASPARAGUS

WHIPPED ROASTED GARLIC POTATOES

BRUSSEL SPROUTS

RISOTTO

ROASTED RHODE ISLAND MUSHROOMS

DESSERT select two

CHOCOLATE CAKE

SEASONAL CREME BRULEE

SORBET OF THE DAY

TRES LECHES CAKE

\$78 PER PERSON. PRICING SUBJECT TO 2% ADMINISTRATION FEE & 8% TAXES.



THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

THREE COURSE GROUP LUNCH MENU

APPETIZER select one

CLASSIC MOORING CLAM CHOWDER

NATIVE SCALLOP CHOWDER

SEASONAL GREENS

ARTISAN BLEND, BELTANE FARM GOAT CHEESE, TOASTED ALMONDS, PICKLED CARROTS, CUCUMBERS, TOMATOES,
WHITE BALSAMIC VINAIGRETTE

ENTREES select four

CHOPPED SALAD

HOST'S CHOICE OF GRILLED CHICKEN OR GRILLED SALMON
ROMAINE, ALFALFA SPROUTS, ORANGES, TOMATOES, BACON, CUCUMBERS,
FETA CHEESE, FINGERLING POTATOES, SUNFLOWER SEEDS, ORANGE-BUTTERMILK DRESSING

GRILLED CHICKEN SANDWICH

PEPPERJACK CHEESE, CORN AIOLI, PEPPERS & ONIONS, WHOLE-GRAIN BAGUETTE

OPEN-FACED TURKEY SANDWICH

SUN-DRIED TOMATO SPREAD, PROVOLONE, SPINACH, FRIED EGG, COUNTRY LOAF

CERTIFIED ANGUS BEEF BURGER

PICKLED RED ONIONS, BACON SRIRACHA & CORNICHON AIOLI VERMONT-AGED CHEDDAR,
LETTUCE, POTATO BUN

GRILLED SALMON

HERB ROASTED, GARLIC AIOLI, ARUGULA, HOT PEPPER RELISH, POTATO BUN

DESSERT select two

CHOCOLATE CAKE

SEASONAL CREME BRULEE

SORBET OF THE DAY

TRES LECHES CAKE

\$32 PER PERSON. PRICING SUBJECT TO 2% ADMINISTRATION FEE & 8% TAXES.



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SEAFOOD KITCHEN & BAR

THREE COURSE GROUP LUNCH MENU - CONTINUED

OPTIONAL for an additional \$10 per person

ATLANTIC SOLE

SHRIMP & CRAB CRUSTED, SPRING PEA RISOTTO, PEA SHOOTS, LEMON BEURRE BLANC

LOBSTER CROISSANT SANDWICH

TRADITIONAL STEAMED, CHILLED LOBSTER MEAT, TARRAGON DRESSING

STATLER CHICKEN BREAST

SMASHED FINGERLING POTATO, CARAMELIZED ONION, BRAISED SWISS CHARD & MUSTARD GREENS, RIESLING JUS

BRAISED BEEF CAVATELLI

SLOW COOKED, PULLED SHORT RIB; SUMMER SUCCOTASH, CAVATELLI PASTA, BASIL-PEA PUREE

SIDE DISHES for an additional \$6 per person

ROASTED SUCCOTASH

ROASTED ASPARAGUS

WHIPPED ROASTED GARLIC POTATOES

BRUSSEL SPROUTS

RISOTTO

ROASTED RHODE ISLAND MUSHROOMS

PRICING SUBJECT TO 2% ADMINISTRATION FEE & 8% TAXES.



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SEAFOOD KITCHEN & BAR

BEVERAGE PACKAGES

BEER & WINE PACKAGE

\$32 PER PERSON FOR THREE HOURS | \$42 PER PERSON FOR FOUR HOURS

SELECTION OF HOUSE WINES,
IMPORTED & DOMESTIC BEERS
SOFT DRINKS, JUICE, COFFEE & TEA

PREMIUM BAR PACKAGE

\$40 PER PERSON FOR THREE HOURS | \$53 PER PERSON FOR FOUR HOURS

DON Q, CAPTAIN MORGAN, JW RED, LUNAZAUL,
SEAGRAMS 7, JIM BEAM, SOBIESKI,
SOUTHERN COMFORT, NEW AMSTERDAM
SELECTION OF HOUSE WINES,
IMPORTED & DOMESTIC BEERS
SOFT DRINKS, JUICE, COFFEE & TEA

ELITE BAR PACKAGE

\$55 PER PERSON FOR THREE HOURS | \$73 PER PERSON FOR FOUR HOURS

BACARDI, MYERS DARK RUM, JW BLACK,
PATRON SILVER, CROWN ROYAL, MAKERS MARK,
GREY GOOSE, STOLICHNAYA, BOMBAY SAPPHIRE
SIGNATURE BUTLERED COCKTAIL
SELECT PREMIUM HOUSE WINES,
IMPORTED & DOMESTIC BEERS
SOFT DRINKS, JUICE, COFFEE & TEA

PRICING SUBJECT TO 2% ADMINISTRATION FEE & 8% TAXES