

## Soups & Salads

**NEW ENGLAND CLAM CHOWDER 7./8.5**

*a rich house specialty*

**LOBSTER BISQUE 7./8.5**

*with sherry, tarragon and vanilla essence*

**FIELD GREENS 7.**

*with artichoke hearts and toasted almonds in an aged balsamic-basil olive oil vinaigrette*

**CAESAR SALAD 8.**

*traditional style with Parmesan cheese & homemade garlic croutons*

**ICEBERG LETTUCE WEDGE 7.5**

*with fresh tomatoes, crumbled blue cheese, & buttermilk ranch dressing*

**GREEK SALAD 8.**

*with red peppers, feta cheese, calamata olives and Greek vinaigrette*

**FRESH SPINACH SALAD 8.**

*topped with blue cheese, red onion & bacon tossed with sweet dijon vinaigrette*

## Appetizers

**NEWPORT'S SIGNATURE APPETIZERS 8.** *per person, four person minimum includes ceviche, fried calamari, coconut-tempura shrimp & crispy tempura battered chicken*

**SHRIMP AND BAY SCALLOP CEVICHE 8.**

*in a tangy citrus lime marinade*

**BLUE CRAB FINGERS 15.**

*eight ounces, in herbed garlic butter*

**JUMBO SHRIMP COCKTAIL 14.**

*chilled large prawns with spicy cocktail sauce*

**ESCARGOT 9.**

*with white wine, wild mushrooms, feta cheese & garlic bruschetta*

**AHI TUNA SASHIMI 8.**

*with sake-soy sauce, pickled ginger & wasabi*

**FRIED CALAMARI 8.5**

*served with spicy marinara*

**CRISPY PAN-FRIED CRABCAKES 12.**

*over mixed greens with red pepper aioli*

**COCONUT-CRUSTED SHRIMP 9.**

*with warm Caribbean pineapple slaw*

**CRISPY TEMPURA-BATTERED CHICKEN 7.**

*with roasted red pepper aioli*

## Simple Mesquite Grills

**TODAY'S MIXED SEAFOOD 26.**

**CHILEAN SEABASS 34.**

**SEA SCALLOPS 24.**

**JUMBO TIGER PRAWNS 28.**

**RED GROUPEL 26.**

**FARM RAISED TILAPIA 24.**

**ATLANTIC SALMON FILET 26.**

**RAINBOW TROUT 24.**

**YELLOWFIN TUNA 26.**

**GULF RED SNAPPER 26.**

**SERVED WITH FRESH DAILY VEGETABLE AND CHOICE OF:**

Fresh Mango Salsa  
Poblano Cream  
Ginger-Soy Sauce

Basil Beurre Blanc  
Roasted Red Pepper  
Jalapeno Tartar Sauce

## Beef & Maine Lobster

*All steaks are served with garlic whipped potatoes & a choice of cognac-green peppercorn sauce or blue cheese-horseradish cream*

**TWELVE-OUNCE CENTER CUT BONELESS RIBEYE 28.**

**EIGHT-OUNCE FILET OF BEEF TENDERLOIN 32.**

**TEN-OUNCE CENTER CUT NEW YORK STRIP 28.**

**MAINE LOBSTER & FILET MIGNON MARKET PRICE**

*one-half grilled lobster & eight-ounce pesto-marinated filet with garlic whipped potatoes*

## WHOLE MAINE LOBSTER MARKET PRICE

*2 to 2.5 pound Lobster with seasonal vegetables & drawn butter*

### Chef's Dinner Entrees

#### SCAMPI-STYLE TIGER PRAWNS 28.

*over linguini with mushrooms & capers in a lemon-butter sauce*

#### HERB-CRUSTED GULF RED SNAPPER 28.

*mesquite grilled, topped with lobster-green peppercorn sauce & served with wild rice pilaf & sautéed seasonal vegetables*

#### BLACKENED CHILEAN SEABASS 34.

*Pan-sautéed, served over green apple slaw & sweet basil vinaigrette*

#### PARMESAN-CRUSTED RED GROUPER 28.

*pan sautéed, with sundried tomato dill butter & served with fresh steamed green beans*

#### PECAN-CRUSTED RAINBOW TROUT 24.

*pan sautéed, with pecan butter & served with wild rice pilaf & fresh steamed broccoli*

#### TARRAGON-MUSTARD SALMON FILET 26.

*grilled, with a tarragon-dijon sauce, rice pilaf & fresh steamed asparagus*

#### COCONUT-CRUSTED SALMON 26.

*pan-sautéed, topped with fresh mango salsa over fresh sautéed baby spinach*

#### SCALLOPS NEWPORT 26.

*sautéed sea scallops with house smoked salmon, mushrooms & beurre blanc served over fresh baby spinach*

#### APPLE-PECAN TILAPIA 24.

*grilled, with garlic whipped potatoes caramelized granny smith apples, cilantro & roasted pecans in a citrus butter*

#### SPICY CHIPOTLE PEPPER YELLOWFIN TUNA 28.

*grilled, on a bed of mushrooms & sweet onions topped with a spicy chipotle pepper sauce*

#### MEDITERRANEAN SHRIMP & CALAMARI 28.

*sautéed shrimp, calamari, linguini, black olives, feta cheese, home-made marinara, white wine, & fresh herbs*

#### ALMOND-CRUSTED ATLANTIC SOLE 26.

*with champagne-caper beurre blanc over wild rice pilaf & steamed broccoli*

#### PENNE PASTA with SAUTEED CHICKEN & ARTICHOKE HEARTS 19.

*tossed in cilantro-pesto & topped with fresh tomatoes*

### Sides 4.

Fresh Steamed Broccoli

Sautéed Mushrooms

French Fried Potatoes

Fresh Sautéed Spinach

Wild Rice Pilaf

Whipped Potatoes

Fresh Steamed Carrots

Fresh Grilled Asparagus 6.

There is a \$5.00 per additional person split charge on any entrée.

An eighteen percent gratuity is added to parties of six or more.

## History of the Well

During the late 1800's, industry began to spring up in what is known today as The West End Historic District. Our building housed the Dallas Brewery and Bottling Works.

This local company brewed and distributed Dallas Spirits, Tipperary, and Dallas Black beers. Pure artesian spring water, drawn from the cavernous well, was used to make these beers. As a result of prohibition, the Brewery was converted into the Grain Juice Company, eventually going bankrupt in 1926.

During this restoration, our now-famous well was uncovered. At 31 feet wide and 55 feet deep, the well contains over 25 feet of water. Divers found smooth brick walls and flooring, with a smaller well in the center that is 12 feet in diameter. Due to downtown development since the turn of the century, the artesian spring that fed the well is primarily inactive today.

The majestic model ship mounted over the well was discovered in a European antique shop. It originated from The Seaman's Chapel in Copenhagen, which served as a church for sea goers, where they would pray for a safe journey before setting sail.

