

Soups & Salads

LOBSTER BISQUE 5./7.5

with sherry, tarragon and vanilla essence

NEW ENGLAND CLAM CHOWDER 5./7.5

a rich house specialty

FIELD GREENS 6.

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

CAESAR SALAD 6.

ADD GRILLED CHICKEN 12. or FRIED CALAMARI 13.

with parmesan cheese & homemade garlic croutons

ICEBERG LETTUCE WEDGE 6.

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

GREEK SALAD

with greek vinaigrette dressing, red peppers, tomatoes, feta cheese & calamata olives 6.5

GREEK SEAFOOD SALAD 14.

bay shrimp & scallops, crawfish, red peppers, tomatoes, feta cheese & calamata olives with greek vinaigrette dressing

FRESH SPINACH SALAD 6.5

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

Appetizers

NEWPORT'S SIGNATURE APPETIZERS 6.5 per person, four person minimum

Includes ceviche, fried calamari, coconut-tempura shrimp & crispy tempura battered chicken

BLUE CRAB FINGERS 12.

eight ounces, served in herbed garlic butter

SHRIMP AND BAY SCALLOP CEVICHE 7.

in a tangy citrus lime marinade

JUMBO SHRIMP COCKTAIL 12.

chilled large prawns served with spicy cocktail sauce

ESCARGOT 8.

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

AHI TUNA SASHIMI 7.

with sake-soy sauce, pickled ginger & wasabi

CRISPY FRIED CALAMARI 7.5

served with spicy marinara

CRISPY FRIED CRAB CAKES 12.

served with roasted red pepper aioli

COCONUT-CRUSTED SHRIMP 8.

with warm Caribbean pineapple sauce

CRISPY TEMPURA-BATTERED CHICKEN 6.

with roasted red pepper aioli

Sandwiches

GRILLED SALMON CLUB 14. or GRILLED CHICKEN CLUB 12.

with apple wood-smoked bacon, tomatoes, lettuce & served with french fried potatoes

Simple Mesquite Grills

TODAY'S MIXED SEAFOOD 15.

SEA SCALLOPS 14.

RED GROUPER 15.

ATLANTIC SALMON FILET 14.

YELLOWFIN TUNA 15.

CHILEAN SEABASS 17.

JUMBO TIGER PRAWNS 14.

FARM RAISED TILAPIA 13.

RAINBOW TROUT 12.

GULF RED SNAPPER 15.

SERVED WITH FRESH SEASONAL VEGETABLES AND YOUR CHOICE OF:

Fresh Mango Salsa

Poblano Cream

Ginger-Soy Sauce

Basil Beurre Blanc

Roasted Red Pepper

Jalapeno Tartar Sauce

Chef's Luncheon Entrees

SCAMPI-STYLE TIGER PRAWNS 16.

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

HERB-CRUSTED GULF RED SNAPPER 17.

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

BLACKENED CHILEAN SEABASS 18.

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

PARMESAN-CRUSTED RED GROUPER 16.

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

PECAN-CRUSTED RAINBOW TROUT 14.

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

TARRAGON-MUSTARD SALMON FILET 15.

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

COCONUT-CRUSTED SALMON 15.

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

SCALLOPS NEWPORT 16.

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

APPLE-PECAN TILAPIA 14.

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

SPICY CHIPOTLE PEPPER YELLOWFIN TUNA 16.

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

MEDITERRANEAN SHRIMP & CALAMARI 15.

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

ALMOND-CRUSTED ATLANTIC SOLE 14.

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

TEMPURA BATTERED FARM-RAISED TILAPIA & SHRIMP 15.

Deep fried, served with jalapeno tartar sauce & whipped potatoes

PENNE PASTA with SAUTEED CHICKEN & ARTICHOKE HEARTS 12.

tossed in cilantro-pesto & topped with fresh tomatoes

Beef & Maine Lobster

All steaks 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 29.

TEN-OUNCE CENTER CUT NEW YORK STRIP 28.

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.