

STARTERS

NEW ENGLAND CLAM CHOWDER

Cup 8 / Bowl 12

CLAM CAKES 10

Served with our house remoulade

WHIPPED RICOTTA & HONEY DIP 12

Served with grilled pita

CALAMARI 17

Tossed in garlic butter with banana peppers, scallions, and parmesan cheese.

Served with marinara

CAESAR SALAD 13

Romaine, croutons, parmesan, Caesar

CHOPPED SALAD 16 ☞

Romaine, tomato, cucumber, red onion, raw broccoli, hard-boiled egg, cheddar-jack, chipotle ranch

SUNFLOWER ARUGULA SALAD 15 ☞

with tomatoes, goat cheese, olive oil, lemon, cracked pepper, sunflower seeds

SALAD ADD-ONS ☞

LOBSTER SALAD 20 GRILLED SHRIMP 12
GRILLED SALMON 14 GRILLED STEAK* 12
GRILLED OR BLACKENED CHICKEN 10

NACHOS 20

Choice of: Chicken or Chili
Housemade tortilla chips with guacamole, pico de gallo, sour cream, jalapenos, cheddar-jack

CHICKEN WINGS 17

Choice of one:
Sauces: BBQ, Buffalo, Teriyaki
Dry Rub: Old Bay, Lemon-Pepper

FRIED MOZZARELLA 12

Served with marinara sauce

FRIED PICKLES 11

Served with Chipotle Ranch

GREEK SALAD 15 ☞

Romaine, tomatoes, red onion, cucumber, olives, imported feta, housemade Greek dressing

VEGAN POWER BOWL 19 ☞

Quinoa & brown rice blend, red onion, tomato, cucumbers, mixed greens, black bean & corn salsa, green goddess dressing
Add avocado +3.5

SALADS

SANDWICHES

Choice of french fries, coleslaw, seasonal vegetable

SEASIDE SANDWICH 17

Fried cod, Swiss cheese, coleslaw

CORNED BEEF REUBEN 16

SIRLOIN BACON BURGER w FRIED PICKLES* 20

With American cheese, chipotle mayo, lettuce, tomato.
Served on a brioche bun with fries.

NEW ENGLAND LOBSTER ROLL 35

Chilled with celery & mayo

CHICKEN CAESAR WRAP 15

BONELESS BEEF SHORT RIBS* 32 ☞

Braised with mirepoix in a red wine broth.
Served with mashed potatoes & seasonal vegetables.

BURRITO BOWL* 25

Blackened chicken, black bean & corn salsa, rice, pico, guacamole, lettuce, onions, sour cream, tortilla chips
Sub: Steak +\$4, Salmon +\$4

BAKED MAC & CHEESE 23

Cavatappi, 5 cheeses, bread crumbs, crostini
Add: bacon +\$4, lobster +\$20, chicken (grilled or blackened) +\$6

CHICKEN QUESADILLA 23

Served with peppers, onions, homemade pico, homemade guacamole, sour cream & a side of rice

SEARED HALIBUT 35

Served with veggie couscous, lemon beurre blanc & sweet pea puree

SEARED SALMON 30 ☞

Choice: Original or Blackened
Served with mashed potatoes & seasonal vegetables

BEER-BATTERED COD FISH & CHIPS 24

Served with coleslaw, tartar sauce & French fries

FRIED CLAM STRIPS 23

Served with coleslaw, tartar sauce & French fries

RIGATONI BOLOGNESE 26

Beef ragu, parmesan, crostini

SEARED SCALLOPS OVER RISOTTO 32 ☞

A local favorite! Served with spinach risotto.

SHRIMP SCAMPI 28

Linguini, white wine, garlic, lemon, butter, tomatoes

SPARE RIBS

Half Rack 23 Full Rack 39
Served with french fries & coleslaw

14oz NY Sirloin 38 ☞

Open-flame grilled steak with garlic & herb butter.
Served with mashed potatoes & seasonal vegetables

PORTUGUESE LITTLENECKS 30

With chourico, basil, garlic butter, and onions. Served over linguini in a spicy red sauce, with grilled tuscan bread

ENTREES

RASPBERRY LEMON DROP CAKE 10

ICE CREAM COOKIE SANDWICH 9

Ask about our seasonal flavors

GLUTEN FREE CHOCOLATE CAKE 11 ☞

KEY LIME PIE MARTINI 16

Licor 43, Lime Juice, Light Cream, Graham Cracker Rim

SNICKERS MARTINI 16

Skrewball Peanut Butter Whiskey, Baileys, Frangelico Hazelnut Liqueur, Sea Salt, Chocolate Rim

4-LAYER CHOCOLATE CAKE 10

CHOCOLATE RASPBERRY MARTINI 16

Absolut Raspberri, Baileys Chocolate, Creme de Cacao, Frangelico Hazelnut Liqueur, Raspberry Rim

DESSERTS & COCKTAILS

☞ = gluten free item; many items can be made gluten free, just ask your server

*This menu contains raw or partially cooked items that can increase risk of illness. Those vulnerable to foodborne illness should eat thoroughly cooked seafood, meats and eggs. Please notify us of any food allergies.

20% gratuity added to parties of 6+ | Max 4 separate checks per table | @TicketsNewport | Order Pickup & Delivery at [TicketsNewport.com](https://ticketsnewport.com)



DRAFT BEER

Coors Light, Bud Light, Yuengling
6

Sam Seasonal, Blue Moon, Whalers, Guinness
7

Ragged Island Tiny Truck IPA
9

Ask about our rotating draft special

BOTTLES & CANS

Michelob Ultra, Miller Lite, Narragansett,
Budweiser, Bud Light, Coors Light
6

Modelo, Corona, Corona Light,
UFO Maine Blueberry, Heineken
7

Sun Cruiser Iced Tea Vodka
High Noon Vodka Seltzer (Peach, Pineapple, Lemon)
NUTRL Vodka Seltzer (Orange, Watermelon)
Downeast Cider (ask about our seasonal flavors)
8

Dogs & Boats Double IPA
12

DESSERT DRINKS

Lemon Drop Martini 16
Absolut Citron, Limoncello, Triple Sec & Fresh Lemon Juice
Add strawberry sorbet +3

Chocolate Banana Beachslide 16
Captain Morgan, Kahlua, Creme de Banana, Cream, Chocolate

Iced Irish Coffee 13
Jameson Irish Whiskey, Iced Coffee, Whipped Cream

Espresso Martini 16
Ketel One Vodka, Kahlua, Baileys Espresso & Stok Espresso
add Frangelico for +\$1

WINE



ROSE & MOSCATO

Whispering Angel, France 17 64
Cavit Moscato, Italy 10 32

CHAMPAGNE & SPARKLING

J Roget Brut Sparkling Wine, California 9 29
Lunetta Prosecco, Italy 10

CHARDONNAY

Salmon Creek, California 8
Kendall Jackson, California 11 40

SAUVIGNON BLANC

Sea Glass, California 11 40
Oyster Bay, New Zealand 12 44

PINOT GRIGIO

Lagaria, Italy 11 40

CABERNET SAUVIGNON

CK Mondavi, California 8 26
Josh, California 12 44
J. Lohr, California 12 44

MERLOT

CK Mondavi, California 8 26
Josh, California 11 40

PINOT NOIR

Josh, California 11 40
Decoy (Duckhorn), California 15 52

MALBEC

Graffigna, Argentina 10 32

DESSERTS

4-Layer Chocolate Cake 10

Raspberry Lemon Drop Cake 10

Ice Cream Cookie Sandwich 9
Seasonal Flavors

Gluten Free Chocolate Cake 11

