

# Tickets



## **STARTERS**

NEW ENGLAND CLAM CHOWDER

Cup 7 / Bowl 9

FRENCH ONION SOUP 8.50

CLAM CAKES 9

Our house recipe. Served with our house Rémoulade.

CLAM CAKES & CHOWDER 12

Make it a bowl +\$2

STUFFED QUAHOGS 12

CALAMARI 15

Tossed in Garlic Butter with banana peppers

CRAB CAKES 17

Served with black bean & corn salad over greens

HOUSEMADE GUACAMOLE & CHIPS 13

Add our homemade pico de gallo +\$3

RAW BAR (gf)

OYSTERS 3.5/pc SHRIMP 3.5/pc

LITTLENECKS 2.5/pc LOBSTER COCKTAIL 28/ea

RAW BAR PLATTER with all the above 59

STEAM & BOIL

Choice of White sauce or Portuguese style Served with grilled Tuscan bread STEAMED LITTLE NECKS 19 STEAMED MUSSELS 15 CHICKEN WINGS or TENDERS 15/14

Choice of one:

Sauces: BBQ, Buffalo, Teriyaki, East-West, Honey

Sriracha, Garlic Parmesan

Dry Rub: Old Bay, Cajun, Lemon-Pepper

FRIED MOZZARELLA TRIANGLES 10

TRUFFLE PARMESAN FRIES 10

SEASIDE CEVICHE 20

Scallops, Shrimp & Squid, fresh lime juice, vegetables. Served with house made tortilla chips.

SCUBA'S FRIED PICKLES 10

Served with Chipotle Ranch

CHICKEN QUESADILLAS 14

Served with peppers & onions Add guacamole +\$3.5

NACHOS 14

Choice of chili or chicken | Add guacamole +\$3.5

## **SALADS**

CAESAR SALAD 13

Romaine, croutons, parmesan, Caesar

CHOPPED SALAD 13 (gf)

Romaine, tomato, cucumber, red onion, raw broccoli, hard-boiled egg, avocado, cheddar-jack, chipotle ranch VEGAN QUINOA POWER BOWL 15 (af)

Veggies, onion, tomato, avocado, black bean & corn salsa

GREEK SALAD 13 (gf)

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

TROPICAL SALAD 13 (gf)

Mesclun & romaine, pineapple vinaigrette, strawberries, grapes, walnuts, grilled pineapples

GARDEN SALAD 11 (gf)

Romaine, cucumbers, carrots, onions, tomatoes, with your choice of dressing

**SALAD ADD-ONS** 

LOBSTER SALAD 20 (gf) GRILLED SALMON 13 (gf) BLACK BEAN BURGER 8 (qf) GRILLED OR BLACKENED CHICKEN 8 (gf)

GRILLED SHRIMP 10 (gf) GRILLED STEAK\* 10 (gf)

#### **SANDWICHES**

Served with choice of french fries, coleslaw, seasonal vegetable, sweet potato fries (+\$2), side house or caesar salad (+\$2) Gluten Free Bun available for +\$3

LOBSTER ROLL 33

Choice: Chilled with celery & mayo or Warm with melted butter

TICKETS BURGER\* 14

Add cheese, mushrooms or onion +\$0.5/ea Add bacon +\$1.5

TICKETS TURKEY CLUB 15

Bacon, lettuce, tomato & mayo. Choice of bread

CORNED BEEF REUBEN 14

SEASIDE REUBEN 14

Fried cod, Swiss cheese, coleslaw, French bread

TICKETS CHICKEN SANDWICH 14

Choice: Crispy Fried Chicken or Grilled Chicken Lettuce, tomato | Add cheese +\$0.50

GRILLED CHICKEN WRAP 14

Buffalo or plain. Lettuce, tomato, mayo

Add cheese +\$0.50

GRILLED CHICKEN CAESAR WRAP 14

BLACK BEAN BURGER 18 (gf) Lettuce, tomato, guacamole, served on gluten-free bun SHRIMP TACOS 13

Cabbage, scallions, onions, cilantro, avocado, spicy Serrano-Poblano pepper sauce.
Comes with chips & salsas (no choice of side)

FISH TACOS 13

Cabbage, scallions, onions, cilantro, avocado, spicy

Serrano-Poblano pepper sauce.

Comes with chips & salsas (no choice of side)

HAWAIIAN CHICKEN 15

Teriyaki chicken, grilled pineapple, lettuce, tomato, provolone, Brioche bun

PHILLY CHEESE STEAK 14

Shaved steak, mushrooms, onions, mozzarella, French roll

## FRIED SEAFOOD SPECIALTIES

Served with coleslaw, tartar sauce & French fries

FRIED WHOLE BELLY CLAMS 39

FRIED CLAM STRIPS 21 FRIED SEA SCALLOPS 24 FISH & CHIPS 20 With beer-battered cod

FRIED SHRIMP 23

FRIED SEAFOOD COMBO PLATTER 38 Fried shrimp, strips, cod & scallops Sub whole belly clams +\$14

\*This menu contains raw or partially cooked items that can increase your risk of illness. Consumers who are vulnerable to foodborne illness should eat thoroughly cooked seafood, meats and eggs. Please notify us immediately of any food allergies you may have. | gf = gluten free item; many items can be made gluten free, just ask your server

20% gratuity added to parties of 6 or more | TicketsNewport.com | @TicketsNewport

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#### HAND-STRETCHED BRICK OVEN PIZZA

MEAT LOVERS 22

Mozzarella, chourico, sausage, bacon & pepperoni

PESTO-SHRIMP 22

Pesto, mozzarella & grilled shrimp

BBQ CHICKEN 20

BBQ chicken, mozzarella, red onions

WHITE PIZZA 18

Garlic & oil, mozzarella, ricotta

MARGHERITA PIZZA 18

Fresh mozzarella, tomatoes, basil

VEGGIE LOVERS 20

Mozzarella, mushrooms, onions, green peppers, tomatoes, olives

#### **CREATE YOUR OWN PIZZA**

Small 13" 12 Large 19" 15 Gluten Free 14

SAUCES (Choose 1) Red · Pesto · White · BBQ

Garlic & Oil • Buffalo • Alfredo

CHEESES (Choose 1)

Mozzarella (Fresh or Shredded)

Cheddar · Ricotta

Feta · Garlic & Herb

**MEATS** 

Pepperoni · Chourico · Hamburger Bacon · Ham · Chicken · Sausage \$2/ea on small; \$3/ea on large Shrimp (\$5 small size; \$10 large)

**VEGGIES OR EXTRA CHEESE** 

Mushrooms · Onions · Tomatoes Basil · Spinach · Peppers Olives · Pineapple · Broccoli \$1.5/ea on small; \$2/ea on large

#### **PLAN YOUR EVENT WITH US!**

Showers, Brunches, Post-Wedding Pizza Parties, Holiday Parties & More!

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#### **PASTA**

Served with grilled Tuscan bread, sub Gluten-free penne for +\$2

SHRIMP SCAMPI 25

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

BAKED MAC & CHEESE 19

Cavatappi, 5 cheeses, bread crumbs Add chourico +\$5, chicken (grilled or blackened) +\$6, shrimp +\$10, lobster +\$20

RIGATONI BOLOGNESE 22

Rich beef ragù, parmesan, rigatoni

CHICKEN & BROCCOLI ALFREDO 22

Sub shrimp +\$4

LINGUINI & CLAMS 22

Choice of sauce: white wine or red sauce

SUMMER FRESH VEGGIE PASTA 23

Fresh-cut vegetables served with black olives, white wine & olive oil, topped with parmesan

Add chicken (grilled or blackened) +\$6, shrimp +\$10,

lobster +\$20

CIOPPINO SEAFOOD PASTA 28

Mussels, shrimp, littlenecks, salmon, fresh herbs.

tomato-white wine broth, linguini

# **ENTREES**

12oz. NY SIRLOIN\* 30 (gf)

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

Add seared scallops +\$16

HERB ROASTED HALF CHICKEN 22 (gf)

Served with mashed potatoes & seasonal veaetables

BONELESS BEEF SHORT RIBS\* 27 (qf)

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

RURRITO ROWI \* 22

Choice of: steak or blackened chicken. Black bean & corn salad, rice, salsa, guacamole, lettuce, onions, sour cream, tortilla chips

SURFSIDE BOIL 59

Choice of: White Wine Sauce or Portuguese Style Whole lobster, shrimp, mussels & littlenecks, served with grilled Tuscan bread

BAKED STUFFED SHRIMP 26

House stuffing made with chourico & clams. Served with rice & seasonal vegetables.

SEARED SCALLOPS OVER RISOTTO 30 (gf) A local favorite! Served with spinach risotto.

BAKED STUFFED LOBSTER 54

Stuffed with scallops, cod & shrimp. Served with mashed potatoes & seasonal vegetables.

BOILED LOBSTER 39 (gf)

Served with cole slaw & mashed potatoes

SURF & TURF\* 38

12 oz. hand-cut Sirloin, 2 baked stuffed shrimp. Served with mashed potatoes & seasonal vegetables.

BAKED SEAFOOD COMBO 31

Cod, shrimp, scallops, Newburg sauce. Served with rice & seasonal vegetables.

PAN-SEARED COD 22

Served with mashed potatoes & seasonal vegetables

SEARED SALMON 28 (gf)

Choice: Original or Blackened

Served with mashed potatoes & seasonal vegetables

# **DESSERTS**

NY STYLE CHEESECAKE 10 Add strawberry compote +\$0.50

WARM CHOCOLATE CHIP COOKIE 5

Add ice cream for +\$3

RASPBERRY LEMON DROP CAKE 10

HOMEMADE BREAD PUDDING 9

Chocolate chip bread pudding. Served with vanilla ice cream, caramel sauce & whipped cream

CHOCOLATE LAVA CAKE 9

Topped with vanilla ice cream & whipped cream

TIRAMISU 9

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