

# THE RAW BAR

<b>OYSTERS – 2 TO 3 VARIETIES</b>	<b>\$2.50 PER</b>
<b>LITTLENECKS</b>	<b>\$1.45 PER</b>
<b>CHERRYSTONES</b>	<b>\$1.45 PER</b>
<b>CHILLED LARGE WHITE SHRIMP</b>	<b>\$3.50 PER</b>
<b>LOBSTER CLAW</b>	<b>\$6.00 PER</b>
<b>OYSTER SHOOTER</b>	<b>\$4.95 PER</b>

one oyster with cocktail sauce, Outerbridges, and Trinity I.P.A.

**CONDIMENTS:** Pomegranate Mignonette, Pickled Horseradish, Sweet Pickled Jalapeño, Cocktail Sauce

# APPETIZERS

<b>SEARED TUNA</b>	<b>\$10</b>
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Black Tea crusted, seared rare Ahi tuna, rocket arugula, hot pepper relish, wasabi crème fraiche

<b>SMOKED BLUEFISH LETTUCE WRAPS</b>	<b>\$9</b>
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House smoked Bluefish, Bibb lettuce, candied spiced almonds, piquillo peppers, blue cheese vinaigrette

<b>TRIO OF SKEWERS</b>	<b>\$12</b>
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Rosemary skewered beef, basil Chimichurri; Asparagus skewered scallop, hoisin plum dip; Tempura fried skewered shrimp, horseradish orange dip

<b>BAG OF DOUGHNUTS</b>	<b>\$11</b>
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Lobster, crab & shrimp fritters with chipotle-maple aioli

<b>FALL RIVER STYLE MUSSELS</b>	<b>\$9</b>
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PEI rope mussels, grilled local chourico, diced tomatoes, garlic, white wine broth

<b>GALILEE SQUID</b>	<b>\$9</b>
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Calamari, fried light and crispy, with tomato vinegar-toasted cumin dip

<b>SEAFOOD ENCHILADAS</b>	<b>\$12</b>
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Poached white fish, grilled corn tortilla, lobster mole', pico de gallo

<b>LUMP CRAB CAKES</b> 	<b>\$12</b>
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Pan-fried, mâche salad, fried capers, spanish olive tartar sauce

<b>MILK &amp; HONEY CHEESE PLATE</b>	<b>\$12</b>
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Selection of artisan, small farm cheeses, warm fruit compote, honey comb

<b>BAKED PIQUILLO PEPPERS</b>	<b>\$9</b>
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Roasted eggplant, local summer squash, zucchini, basil pesto, marinated tomatoes, ricotta filling, yellow tomato coulis

<b>CHEF'S RISOTTO</b>	<b>\$7</b>
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Special each day, inquire with your server

<b>FRIED SALMON RAVIOLI</b>	<b>\$10</b>
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Fresh lemon pepper pasta, poached salmon, ricotta cheese, marinated cucumbers, sweet Thai chili yogurt

# SOUPS & SALADS

<b>CLASSIC MOORING CLAM CHOWDER</b> 	<b>CUP...\$5</b>	<b>BOWL...\$7</b>
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<b>NATIVE SCALLOP CHOWDER</b> 	<b>CUP...\$6</b>	<b>BOWL...\$9</b>
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1<sup>ST</sup> PRIZE 2007 & 2008 INTERNATIONAL CHOWDER COOK-OFF


<b>CHEF'S SOUP INSPIRATION</b>	<b>CUP...\$5</b>	<b>BOWL...\$7</b>
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<b>ORGANIC FIELD GREENS</b>	<b>\$6</b>
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Local when available; toasted walnuts, chevre, grape tomato, verjus-raspberry vinaigrette

<b>CHOPPED SALAD</b>	<b>\$7</b>
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Romaine lettuce, alfalfa sprouts, grape tomato, cucumber, mandarin oranges, fingerling potato, toasted sunflower seeds, crumbled bacon, feta cheese with orange-buttermilk dressing

<b>MOORING CAESAR</b> 	<b>\$7</b>
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Wedges of romaine, rosemary croutons, Parmigiano-Reggiano, hand made dressing

## SALAD BUDDIES GREAT COMPANIONS TO ANY SALAD

<b>GRILLED CHICKEN BREAST</b>	<b>\$7</b>	<b>GRILLED SALMON</b>	<b>\$7</b>
<b>GRILLED AHI TUNA</b>	<b>\$9</b>	<b>LOBSTER SALAD</b>	<b>\$17</b>
<b>GRILLED LOBSTER TAIL</b>	<b>\$19</b>	<b>GRILLED SHRIMP [4]</b>	<b>\$13</b>
<b>GRILLED FLAT IRON STEAK</b>	<b>\$12</b>		

<b>UPTOWN SALAD</b> 	<b>\$24</b>
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Sauté of lobster and shrimp and grilled salmon; arugula, cucumber-pepper salsa, balsamic emulsion

# SIGNATURE SANDWICHES

<b>SIGNATURE FISH STEAK SANDWICH</b>	
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Choice of fish, grilled with Creole mayonnaise, gremolata

<b>AHI TUNA</b>	<b>\$15</b>
<b>SALMON</b>	<b>\$14</b>

<b>LOBSTER CROISSANT</b>	<b>\$19</b>
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Traditional steamed, chilled lobster meat, tarragon-dill dressing

<b>MEDITERRANEAN CHICKEN</b>	<b>\$10</b>
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Grilled chicken breast, prosciutto, smoked gouda, arugula, roasted red pepper aioli, grilled focaccia bread

<b>OPEN-FACED TURKEY</b>	<b>\$12</b>
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Hickory smoked turkey, muenster cheese, bacon, fried egg, basil pesto, buttered artisan bread

<b>STEAK SANDWICH</b>	<b>\$14</b>
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Grilled baguette, green leaf, sharp cheddar cheese, TRIO's "A La Mamma" sauce

<b>HEREFORD BURGER</b>	<b>\$12</b>
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Aged cheddar cheese, apple smoked bacon, crispy onion strings, Bristol Bakery Kaiser Roll

<b>COLD WATER BABY SHRIMP WRAP</b>	<b>\$14</b>
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Spinach wrap, cucumbers, baby greens, lemon basil dressing

<b>AHI TUNA BURGER</b>	<b>\$12</b>
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Searched marinated Ahi tuna, ginger ketchup, Bibb lettuce, toasted Kaiser Roll

*ALL SANDWICHES ACCOMPANIED WITH BOSTON SPICED FRIES*

# FROM THE WATER

	MARKET PRICE
 <b>MAINE LOBSTERS</b> Steamed with warm vanilla butter and cornbread Or baked and stuffed with native scallops and shrimp	
<b>IDAHO TROUT</b> Grilled; peach chutney, 3• citrus yogurt, roasted potatoes	\$25
<b>Georges Bank Cod Shoulder</b> Roasted tomato escabeche, fork smashed fried yucca & milk poached garlic, crispy sage	\$26
<b>PAN SEARED SCOTTISH SALMON</b> Lentil leek sauté, sweet corn and basil broth	\$24
<b>CHOURICO CRUSTED MERLUZZA</b> Red grape plum chutney, homemade “herbed boursin” polenta batons	\$26
<b>AHI TUNA</b> Ratatouille, grilled portabella, blood orange gastrique, herbed feta crumbles	\$28
<b>GEORGES BANK SOLE</b> ‘Francaise’, steamed jasmine rice, lemon-caper beurre blanc	\$22
<b>SEARED GEORGES BANK SCALLOPS</b> Chili cornmeal crusted, jicama watercress salad, mango BBQ sauce	\$24
 <b>MOORING SCAMPI</b> Pan-roasted lobster, shrimp, sea scallops, tomato, garlic-herb butter	\$36
 <b>FISH &amp; CHIPS</b> Fried North Atlantic fish, Guinness batter, spiced fries, summer pepper slaw, lemon avocado aioli	\$19
 <b>SEAFOOD PIE</b> Baked native fish, scallops, shrimp, lobster, cognac shellfish cream, pastry crust	\$30

# OUT OF THE WATER

<b>VEAL PORTERHOUSE ‘FLORENTINE’</b> grilled, spinach, fennel & parmesan stuffing, caramelized shallot demi	\$26
<b>MURRAY’S FREE RANGE STATLER CHICKEN</b> herb grilled chicken, native potato salad, pancetta shallot emulsion	\$19
<b>HEREFORD BEEF SIRLOIN</b> grilled 14-ounce center cut, warm foraged mushroom cheesecake, house steak sauce	\$32
<b>HEREFORD BEEF FILET</b> grilled 8-ounce, warm foraged mushroom cheesecake, house steak sauce	\$35

# SURF & TURF

	MARKET PRICE
<b>BEEF &amp; LOBSTER</b> grilled filet, boiled whole lobster, house steak sauce	
<b>BEEF &amp; SHRIMP</b> grilled filet, garlic roasted white shrimp, house steak sauce	\$44

# SIDE DISHES

all preparations... \$6 each  
 Baked Mac-N-Cheese ~ Boston Spiced Fries ~ ‘Ultimate’ Butter Mashed Potatoes  
 Baked Beans ~ Creamed Corn with Bacon ~ Mooring Fried Rice  
 Sautéed Spinach with Toasted Garlic ~ Grilled Asparagus with Roasted Red Pepper & Tarragon Aioli

An automatic gratuity of 18% may be added to parties of 7 or more at the management’s discretion

We support local farmers and fishermen, especially those who use sustainable practices. Organic ingredients are used whenever possible. Our inspiring partners: Belmont Fruit, Newport lobster Company, Manic Organic Farm, Foley’s Seafood, Sakonnet Vineyards, Farming Turtles, Sakonnet Oysters

The culinary staff at The Mooring feels it necessary to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details.

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server’s attention.

 **INSPIRED BY A MOORING CLASSIC**

**EXECUTIVE CHEF: BRIAN MANSFIELD**  
**EXECUTIVE SOUS CHEF: ADI MANDEL**  
**SOUS CHEF : TIM SOUZA**  
**CULINARY ARTS DIRECTOR: CASEY RILEY**