



*At the Beach Bar -
time you enjoyed wasting, is not time wasted. - t.s. eliot*

STARTERS

Oysters Rockefeller ¹/₂ Dozen	14
Topped with Gruyere cheese and panko breadcrumbs	
Buffalo Shrimp	15
With Blue Cheese Dressing	
Crispy Calamari	14
Tender calamari rings, lightly tempura battered then flash fried & served with a Thai sweet & sour sauce	
Bahamian Conch Fritters	10
Pan fried style fritter served with mango pineapple habanera chutney	
Artichoke Spinach Cheese Dip	11
With tortilla chips	
Fish Dip	12
Local smoked fish served with celery, carrots & jalapenos	
Chicken Wings	12
(10) mild, medium, hot, honey garlic, teriyaki or BBQ. Served with celery, carrots and blue cheese	
Edamame Lime Hummus	10
House made edamame and chick pea hummus	
Potstickers	12
(6) Pan seared duck dumplings served with spicy ponzu dipping sauce	

SANDWICHES

All sandwiches served with our Beach fries & cabbage slaw

Italian Beef Dip	18
Sautéed shaved beef with giardiniera vegetables baked in a soft hoagie topped with Provolone cheese	
Mahi Sandwich	17
Served blackened, grilled or fried on a Challah roll with lettuce, tomato, onion and a dill caper tartar sauce	
Yellow Fin Tuna Burger	18
Hand pattied tuna, chargrilled & served on Challah roll with wasabi mayo & Maui wowee salsa	
Shrimp or Oyster Po Boy	12
Lightly floured, flash fried shrimp or oysters shredded lettuce on a griddled roll served with Cajun remoulade	
Bacon Cheeseburger	12
10 oz. Black Angus burger topped with American cheese and applewood smoked bacon. Served on a toasted Challah roll with lettuce, tomato and sweet onion	
Portobello Panini	14
Grilled balsamic marinated Portobello mushrooms, roasted red pepper, red onion, arugula and fresh mozzarella with pesto aioli pressed in country white bread	
Grilled Chicken Panini	12
Lightly seasoned grilled chicken breast topped with pepper jack cheese, bacon, avocado & tomato. Accompanied with black bean mayonnaise & served on stone ground multi-grain bread	
Grilled Cheese Sandwich	10
American and aged cheddar with tomato onion marmalade, smoked bacon & golden griddled farmer's bread	
Beach Bar Cuban	16
Sliced honey ham, pulled smoked pork, Swiss and Muenster cheeses with dill pickle, mayo and Dijon mustard pressed in a toasted Cuban roll	
Mahi Mahi Tacos	17
Soft tortilla topped with pan seared, cajun or fried Mahi, shredded lettuce, cheddar cheese, pico de gallo & cilantro chive mayo. Served with pigeon pea rice	
Maine Lobster Roll	20
Maine lobster claw & knuckle salad served on griddled roll, a "New England Classic"	

ENTREES

All entrees served with your choice two sides (excluding pasta dishes) - Scalloped Potatoes, Roasted Garlic Mashed Potatoes, Pigeon Pea Rice, Beach Fries, Cabbage Slaw or Vegetable of the Day

Filet Mignon	42
8oz grilled beef tenderloin with Cabernet roasted demi-glaze and blue cheese brulee	
Add a 6oz steamed New England Lobster Tail ... MP	
Grilled N.Y. Strip Steak	38
Red wine reduction with sundried tomato, roasted garlic, bell pepper compote and finished with herb butter	
Mahi Francaise	24
Sautéed with shrimp, white wine and butter. Finished with diced tomatoes and scallions	
Baby Back Pork Ribs	28
Full Rack with Beach BBQ Sauce	
Grilled Beef Tenderloin Tips	20
Kimchee marinated and grilled with onions & peppers in a sesame-ponzu glaze	
Maryland Crab Cakes	26
Four lump crab cakes, black bean remoulade and red pepper relish	
Beach Bar Chicken	24
Twin boneless breast stuffed with roasted red peppers, spinach, fresh mozzarella and topped with a sundried tomato-roasted chicken demi	
Shrimp Scampi	30
Sautéed white shrimp with garlic butter, white wine, diced tomatoes and fresh basil tossed with angel hair pasta	
Lobster Risotto	36
Sautéed lobster meat, artichokes and leeks with creamy aborio rice, drizzled with saffron beurre blanc and garnished with crispy tempura fried julienned leeks	
Seafood Cioppino	32
Lightly stewed mussels, clams, shrimp, lobster, scallops & mahi in a white wine, pancetta, & saffron tomato broth over angel hair pasta served with asiago cheese grissini	
Alaskan King Crab Legs	MP
One and a half pound or three pound portions available. Served with drawn butter for dipping	

Health Advisory - There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

RAW BAR

OYSTERS

	Half Dozen / Dozen
Louisiana	11 / 22
Gulf Coast	
Malpeque	15 / 25
Malpeque Bay, Prince Edward Island	
Blue Points	15 / 25
Long Island, New York	

CLAMS

	Half Dozen / Dozen
Littleneck Steamed Clams (3 dz)	22
Middlenecks	9 / 16
Florida	
Top Necks	9 / 16
Northern New Jersey	
<i>All oysters and clams available raw or steamed</i>	
Shrimp Cocktail	\$25

SOUPS

Lobster Bisque	9
Stone Crab Chowder	8
Gazpacho with Shrimp	7

SALADS

Caesar	18
Crisp romaine hearts, anchovy filets, parmesan cheese croutons & traditional dressing	
<i>Choice of Chicken, Shrimp or Fish</i>	
Florida Citrus and Crab Cobb Salad	20
Orange and grapefruit sections, jumbo lump crab, romaine, bacon, blue cheese, avocado, red onion & diced eggs	
Iceberg Wedge	8
Iceberg lettuce heart, crisp apple wood bacon, chopped tomato & blue cheese crumbles	
Jumbo Sea Scallop & Spinach Salad	18
Seared jumbo sea scallops and baby spinach, tossed with mandarin oranges, candied walnuts, roasted shallots, diced apples, smoked bacon & blue cheese crumbles	
Chopped Salad	13
Chopped iceberg, tomato, cucumber, red onion, diced egg, bacon, cheddar cheese and croutons	
Caprese	11
Sliced buffalo mozzarella, local vine ripe tomato, XV olive oil, balsamic glaze and chiffonade basil	
Dressings:	
Blue Cheese, Ranch, Honey Mustard, Balsamic Vinaigrette, Carrot Ginger and Lite Raspberry Vinaigrette	

DESSERTS

Key Lime Mango Pie	7
Cheesecake Sampler	9
Raspberry, Chocolate Mousse and Pineapple	
Triple Layer Chocolate Cake	8

**All Seafood is Subject To Season,
Weather and Fishing Conditions**

LATITUDE: 25° 55' 48 N
LONGITUDE: -80° 07' 13 E
ELEVATION: 6 FT.
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**VALET SERVICE AVAILABLE
AT NEWPORT HOTEL**



SUSHI

SOUPS

Miso Soup 3 Miso Crab 4

SALADS

Green Salad 5
 Seaweed Salad 6
 Avocado Salad 10
 Spicy Tuna Salad 18
 Tuna, vegetables & spicy sauce

APPETIZERS

Edamame 6
 Spicy Conch & Octopus 11
 Sliced cucumber, masago, scallion & kimchee sauce
 Sunomono 12
 Conch, crab, shrimp, octopus, cucumber, masago & ponzu sauce
 Sushi Appetizer 15
 5pcs. chef's choice
 Tuna Tataki 17
 Hurricane Roll 15
 Lobster stuffed spring rolls served with dipping sauce
 Tuna or Salmon Sashimi Appetizer 20
 9pcs.
 Buffalo Tuna Tartar 15
 Spicy tuna, tempura flakes, masago and scallions
 Dive Bar Sashimi 17
 New style sashimi
 Trio of Salads 18
 Wakame, Squid & Octopus

SUSHI & SASHIMI

Tuna, Salmon, Hamachi, Eel, Shrimp, Conch, Octopus, Ika, Smoked Salmon, Wahoo, Cobia, Masago, Escolar, Snapper, Mackerel 3.00
 Sweet Shrimp, Ikura (Salmon Roe) 4.50
 Uni, Toro (MP)

LUNCH BENTO BOXES

11:00 am - 4:00 pm Served with miso soup or salad
 Vegetarian Bento Box 14
 5pcs. of vegetarian sushi & two daily vegetables
 Maki Bento Box 14
 Tuna roll, avocado roll, 4pcs. Cal roll, & two daily specials
 Sushi Bento Box 15
 Tuna roll, 5pcs. of sushi, & two daily specials
 Sashimi Bento Box 15
 9pcs. of sashimi, 4pcs. Cal roll & two daily specials
 Chirashi Zushi Bento Box 15
 9pcs. of sashimi, sushi rice & two daily specials
 Sushi & Sashimi Bento Box 15
 3pcs. of sushi, 6pcs. sashimi, 4pcs. Cal roll & two daily specials
 (Brown rice with sushi .50)

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CLASSIC ROLLS

	Hand / Roll		Hand / Roll
Tuna Roll	4 / 7	Salmon Skin Roll.....	5 / 7
Salmon Roll	4 / 7	Shrimp Roll.....	5 / 7
California Roll	4 / 6	Eel Avocado Roll.....	5 / 8
Spicy Crab Roll.....	4 / 8	Hamachi Scallions Roll	5 / 8
JB Roll.....	4 / 8	Smoked Salmon Roll	5 / 8
Spicy Tuna Roll	5 / 8	Ikura (Salmon Caviar) Roll ...	5 / 8
Vegetable Roll	4 / 6	<i>Any roll can be made I/O with sesame (1.00), I/O with flying fish egg (2.00) or with brown rice (1.00)</i>	

"SUSHI MIKE" CREATIVE ROLLS

Crunchy Tuna	16
Tuna, avocado, scallion, cucumber, tempura style, wasabi & wild pepper sauce	
J.B Deluxe	17
Salmon, scallions, cream cheese, tempura & spicy crabmeat on top	
Tiger Roll	21
Shrimp tempura, cream cheese & masago with crab meat, avocado and eel on top	
Rainbow	13
Avocado, fish egg, cream cheese inside & tuna, salmon, white fish on top	
Spider	17
Deep fried soft shell crab, lettuce, avocado, asparagus, fish egg & eel sauce	
Mexican (I/O Sesame Seed)	13
Shrimp tempura, lettuce, scallions, avocado & spicy sauce	
Volcano	17
Crab, cucumber, avocado & conch dynamite on top	
Red Dragon	23
Shrimp tempura, spicy tuna, avocado & topped with seared tuna	
Dancing Shrimp	13
Avocado, masago, cream cheese inside & shrimp on top	
Crazy (I/O Fish Egg)	15
Shrimp tempura, eel, cream cheese, avocado, scallions, asparagus & eel sauce	
Dragon	15
Eel, scallions, shrimp tempura, masago, cream cheese & avocado on top	
Lover Story	20
Shrimp tempura, avocado, lettuce, scallop dynamite on top	
Bahama Roll	23
Tuna, salmon, tamago & avocado topped with spicy conch salad	
Mike's Lobster Roll	25
Shrimp tempura and fish eggs with avocado and Maine lobster on top	

RICELESS ROLLS (Served with Ponzu sauce)

B & B Roll	13
Crab meat, masago, avocado, wrap with hand peeled cucumber	
KC Roll	15
Salmon, crab meat, scallions, wrap with hand peeled cucumber	
CJ Roll	17
Tuna, salmon, white fish, crab, tomago, asparagus, shrimp & light tempura & Dive sauce	
Dive Roll	20
Tuna, salmon, white fish, crab, shrimp, masago, & vegetable with seaweed	
Jupiter Roll	20
Tuna, salmon, hamachi, crab, asparagus, scallions wrapped in cucumber	

DINNERS

Entrees served with miso soup or salad. All sushi & sashimi chef's choice (Brown rice with sushi .50)

Maki Com	25
California roll, tuna roll, salmon roll & avocado roll	
Sushi Deluxe	29
California roll with 10pcs. assorted sushi	
Sashimi Deluxe	30
16pcs. assorted sashimi chef's choice	
Sushi & Sashimi Combo	30
Shrimp tempura, 9pcs. sashimi, 5pcs. sushi	
Chirashi	30
Sushi rice topped with assorted sashimi & vegetables	
Unagi Don	32
BBQ eel over rice with eel sauce & sesame seeds	
Scallop Bomb	30
Seared sea scallops on mixed greens & mango salsa salad topped with wasabi & Dijon mustard mixed lump crab	
Cajun Tuna Noodle	30
Japanese somen mixed with Dive sauce, scallions and masago topped with seared Cajun tuna, sliced thin with Ponzu, scallion & masago	

CHEF'S CREATIVE BOATS

All sushi & sashimi chef's choice (Brown rice with sushi .50)

The Sashimi Lovers (Serves Two)	60
35pcs. assorted sashimi	
The Love Boat (Serves Two)	70
Shrimp tempura roll, spicy tuna roll, 10pcs. sushi & 16pcs. sashimi	
The Blue OH Boat (Serves Three)	120
Spider roll, rainbow roll, Mexican roll, 18pcs. sushi & 20pcs. sashimi	
The Titanic (Serves Four)	150
Shrimp tempura roll, dragon roll, dancing shrimp roll, spicy tuna roll, 24pcs. sushi & 28pcs. sashimi	
<i>Health Advisory - The consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.</i>	