

# THE SAFARI ROOM



## Soups & Salads

### **Safari Signature Lobster Bisque\* 26**

Newport's best bisque with a full 1 ¼ lobster tail and claw

### **New England Clam Chowder\* 9**

fresh clams, tender potatoes and bacon in a creamy broth with a dollop of salted butter

### ⊗ **Lobster Salad\* 24**

mixed greens in champagne vinaigrette with house lobster salad and tomatoes

### ⊗ **Caprese 18**

beefsteak tomato, imported Italian Buffalo Mozzarella, sweet basil, aged balsamic vinegar, extra virgin olive oil

### ⊗ **Kale and Quinoa 10**

kale, herb quinoa, red onion, grape tomatoes, cherry pepper, house vinaigrette

### ⊗ **Safari Garden 8**

hand-picked greens, pickled red onion, marinated goat cheese and toasted almonds, champagne vinaigrette

### ⊗ **Classic Caesar 8**

romaine hearts with garlic croutons, classic caesar dressing

Add a protein to your salad ...

#### *Grilled or Blackened*

8oz Filet\* +\$26

8oz Salmon Filet\* +\$16

8oz Swordfish Filet\* +\$18

8oz Cod Filet\* +\$15

3 16/20 Shrimp\* +\$12

8oz Ahi Tuna\* +\$20

8oz Organic Chicken Breast +\$8

## Small Plates

### **Lobster Mac and Cheese\* 18**

creamy four-cheese sauce and penne, baked with lobster tails and claws

### ⊗ **Pound of Shell on White Shrimp\* 18**

lemon poached, with spicy cocktail sauce

### ⊗ **Sesame Crusted Tuna Sashimi\* 16**

sushi grade tuna, wakame salad, wasabi, pickled ginger, brewed soy

### **Grilled Bruschetta 14**

roasted tomato and mixed olive tapenade, parmesan reggiano, grilled ricotta salata

### **Artisan Soft Pretzels 9**

bavarian style house baked served with cajun honey mustard

### **Maryland Style Crab Cakes\* 16**

jumbo lump crab cakes with watercress-heirloom salad

### **Chorizo Littlenecks\* 14**

littlenecks sautéed with tomatoes in a white wine garlic sauce, and crostini's

### **Seafood Ceviche\* 12**

hearts of palm, cilantro, citrus, and jalapeno, and a lavash crostini

## **Artisanal Cheese Board 18**

chef selected cheeses with table grapes, honeycomb, port wine figs, candied walnuts and grilled tuscan bread

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## Pizzas

### **Lobster\* 20**

sherry cream sauce, diced tomatoes, lobster tails and claws, and ricotta salata

### **Margarita 15**

imported olive oil infused with garlic, fresh tomatoes, fresh and basil leaves

## Sandwiches

*Served with your choice of french fries or mixed greens*

### **Lobster Roll\* 24**

lobster tail, claw and knuckle tossed in a tarragon crème fraiche dressing with lettuce in a buttered split top baguette

### **Fresh Local Fish of the Day\* 20**

please ask your server for today's selection

### **Grilled Chicken BLT\* 16**

organic chicken breast, smoked bacon, lettuce, tomato and pepper relish mayonnaise

### **American Kobe Beef Burger\* 18**

topped with house made pickles and aged cheddar - available with the addition of bacon ... + \$1

### **ⓧFilet Mignon\* 36**

grilled 8oz filet with peppercorn brandy sauce, fingerling potatoes and fresh vegetables

## Entrées

### **ⓧStatler Chicken \* 26**

German potato salad, pencil asparagus, blistered cherry peppers, cracked pepper sauce

### **Fish and Chips\* 23**

stout batter, fries with an oceancliff tartar sauce

### **Roasted Cod\* 28**

corn and heirloom tomato salad, lobster broth

### **Crab Crusted Salmon\* 28**

grilled asparagus, herbed wild rice with roasted pepper-chive aioli

### **ⓧ Pesto Swordfish\* 28**

grilled swordfish steak, wild rice, garlic-caper compound butter and asparagus

### **Penne Pomodoro 18**

extra virgin olive oil, san marizano tomatoes, fresh basil and garlic

### **Seafood Scampi\* 28**

littlenecks, shrimp, and lobster, diced tomato, white wine garlic sauce, fresh herbs with hand cut pappardelle

### **ⓧMiso-Mirin Glazed Tuna\* 32**

stir fried vegetable, ginger scented sticky rice, wasabi butter

### **ⓧSteamed Maine Lobster\* 32**

1¼ lb steamed lobster, roasted potatoes, grilled asparagus drawn butter

### **ⓧNY Strip Steak\* 28**

16oz NY strip sirloin steak served with fingerling potatoes and vegetable medley

Vegetarian and Gluten Free Options Available



Items notated with this symbol mean this item can be made gluten free upon request

\* Raw meat and shellfish or products not cooked to recommend internal temperatures may increase your risk illness. Consumers who are sensitive to food related reactions or illness should eat thoroughly cooked meats poultry, and sea food. If you have any food allergies, please bring them to your server's attention.

available with choice of au poivre sauce or roasted garlic aioli

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