To Share

Lani's Deviled Eggs 16
iberico ham, arugula, black truffle

Baked Meatballs 18
tomato sauce, manchego cheese

Shellfish Platter 29
lobster, oysters, little necks, shrimp, king crab

Fried Calamari 18
iberico chorizo, flatbread, piri piri aioli

Grilled Flatbread 15
tomato, fresh mozzarella, basil

Lobster Flatbread 22
mushroom, tarragon crème frâiche, mozzarella, parmesan

Small Bites

Soup of the Day 9
seasonal soup

Clam Chowder 10
fresh herbs, oyster crackers

Caesar Salad 12
parmesan, white anchovy, olive crouton

Cuvée Salad 12
mixed greens, goat cheese, red grapes, spiced pecans

Rhode Island Little Neck Clams 14
lobster broth, parsley

Feasts

shared feasts for groups of two or more
all feasts include a choice of caesar or cuvée salad

Whole Baked Lobster for two 62 per person
seafood stuffing, grilled lemon, charred green beans,
citrus tarragon reduction

Grilled Bone-In Ribeye Steak for two 55 per person
loaded fingerling potatoes, charred asparagus
red wine reduction

The Café Cioppino for two 42 per person
shrimp, little necks, mussels, lobster, and sole in a rich
tomato broth with crusty bread and red pepper rouille

Entrées

Steak Frites 35
prime flat iron steak, french fries, soy glaze, herb butter

Roasted Chicken Breast 29
warm red bliss potato salad, fried brussels sprouts

Ricotta Tortellini 25
choice of san marzano tomato or bolognese sauce, parmesan

Seared Atlantic Salmon 31
braised artichoke, fingerling potato, roasted onion, lobster butter

Steamed Mussels 28
shallots, parsley, white wine, cream, french fries

Sandwiches

all sandwiches served with choice of fries or cole slaw

The Chanler Burger 20
angus beef, buttermilk blue cheese, red onion, remoulade

Lobster Roll 26
signature tartar sauce, celery

Salads

The Café Salad 23
grilled chicken breast, mixed greens, blue cheese, bacon,
avocado

Farro and Arugula Salad 19
grilled mushrooms, feta, shaved iberico, tomato

Seared Ahi Tuna 28
crisp greens, potato, green beans, olives, egg, lemon vinaigrette

Sides

8 each

Spaghetti Pomodoro

Mac & Cheese

Grilled Asparagus

Grilled Mushrooms

Chips and Dip

Buttered Green Beans

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness

Wine

Sparkling and Champagne

	glass	Bottle
Canella, D.O.C.G, Prosecco, Italy	13	44
Domaine Chandon, Rose, Napa Valley	18	63
Moët and Chandon, “Imperial,” Brut	32	110

Rose

Château Beaulieu, Coteaux d’ Provence	15	49
La Caprice De “Clementine,” Provence, France	13	48

White

Chardonnay

Louis Jadot, Pouilly-Fuissé, France		
Chateau Ste. Michelle, “Canoe Ridge”	15	54
Grgich Hills Estate, Napa Valley	20	75

Sauvignon Blanc

Domaine Serge Laporte, Sancerre		
Spy Valley, Marlborough, New Zealand	14	46

Pinot Grigio

La Rocca, Collio, Italy

Reds

Pinot Noir

Cuvaison, Carneros, Napa Valley	18	66
Domaine Billard, Burgundy, France	16	58

Merlot

Columbia Crest, “Horse Heaven Hills”	13	48

Bordeaux

Château Mirambeau Papin, France	16	53

Cabernet Sauvignon

Knights Valley Estate, Rodney Strong, Sonoma	20	77
Hall, Napa Valley	23	83
Justin, Paso Robles	17	67

Malbec

Catena, Mendoza, Argentina	15	52

Libations

Pear Martini 19
absolut pear vodka, amaretto disarronno, pear nectar, cinnamon, lemon juice

French Pear Martini 19
st. germain elderflower liqueur, absolut pear vodka, sparkling wine, sugared rim

Easton’s Beach 18
deep eddy ruby red vodka, hpnotiq, cranberry juice club soda, lemon

Evening Fog 18
the botanist gin, pavan orange blossom liqueur, simple syrup, lemon juice, sparkling wine

Indigo Blue 17
empress gin, stoli blue vodka, st. germain muddled cucumber, simple syrup

Dusk “Tew” Dawn 17
Newport’s own Thomas Tew run, Créme de Cassis, Aperol Grapefruit and lime juice

Sweets

Boston Cream Pie 10
vanilla sponge, custard, chocolate ganache

Passionfruit Panna Cotta 12
citrus, avocado, lavender honey

Chocolate Mousse 12
valrhona chocolate, crème anglaise

Carrot Cake 10
mascarpone spiced cake, cream cheese frosting, candied nuts

Dinner

THE CAFÉ