

Red Stripe

NARRAGANSETT



Four-Star Food You Can Afford

“Best New Restaurant”
Rhode Island Monthly

“Best Mussels”
Yankee Magazine — Best of New England

“Best Neighborhood Restaurant”
Rhode Island Monthly

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NARRAGANSETT

{ PRIX-FIXE MENU }

2 for \$14.95, 3 for \$19.95, or 4 for \$24.95

Choose 2, 3, or 4 items, one from each of the following categories — a great value for those who want to enjoy an extraordinary dinner without breaking the bank.

APPETIZERS

OVEN ROASTED TOMATO SOUP fresh roasted plum tomato soup

SEAFOOD CHOWDER creamy pink “Red Stripe” chowder with shrimp, clams, scallops, and fish

SEASONAL GREENS HOUSE SALAD with English cucumbers and our roasted shallot vinaigrette

ENTRÉES

SHEPHERD’S PIE beef, veal, and pork with carrots, peas, pearl onions, and roasted garlic mashed potatoes

RED STRIPE MEAT & POTATOES our meatloaf over mashed potatoes with roasted onion gravy

FISH & CHIPS with our housemade frites, red cabbage slaw, and pickled jalapeno tartar sauce

ROASTED HALF CHICKEN with rosemary pan jus and house salad or housemade frites

LINGUINE & LITTLENECK CLAMS 8 fresh littlenecks with chopped fresh clams, served either:
WHITE with white wine, garlic, shallots and butter, or RED with olive oil and marinara

PIZZA MARGHERITA with tomato, mozzarella, and basil

CHICKEN PARMESAN with ziti and marinara sauce

DESSERTS

INSIDE SCOOP ICE CREAM OR SORBET ask your server about today’s flavors

BLUEBERRY CHEESECAKE blueberry-marbled, creamy cheesecake with a graham cracker crust

FINALE CHOCOLATE LAYER CAKE chocolate buttermilk cake with dark chocolate fudge filling

BEVERAGES

CHARDONNAY • PINOT GRIGIO • SAUVIGNON BLANC

MERLOT • PINOT NOIR • BOTTLE OF NARRAGANSETT BEER

MONDAY, TUESDAY, & WEDNESDAY SPECIAL:

2 ENTRÉES & A BOTTLE OF WINE — \$29.95

Welcome to Red Stripe Narragansett, your neighborhood restaurant and bar. The creation of four-star chef Jaime D’Oliveira, who has achieved national acclaim as the chef and proprietor of Mills Tavern in Providence, Red Stripe was designed with everyday fine dining in mind - as a place where family and friends can gather around the table to enjoy great food and drink and create fond memories. The first Red Stripe debuted in Wayland Square in Providence. Two years later, Red Stripe Narragansett opened with a new menu that showcases Red Stripe signature recipes, as well as dishes that reflect the flavors and traditions of Rhode Island’s south coast.

We hope that you’ll enjoy your time at Red Stripe Narragansett and come back again and again.

Join us on Facebook to receive coupons and special offers: [facebook.com/RedStripeGansett](https://www.facebook.com/RedStripeGansett)

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SOUPS

NEW SEAFOOD CHOWDER

creamy pink “Red Stripe” chowder with shrimp, clams, scallops, and fish \$7.00

BAKED FRENCH ONION SOUP

classic caramelized onion soup baked with Gruyere cheese \$6.50

OVEN ROASTED TOMATO SOUP

fresh roasted plum tomato soup \$5.50

APPETIZERS

SEARED SCALLOPS with frisse, apple, and fennel salad with a citrus vinaigrette \$10.00

LUMP CRAB CAKES with spicy Cajun Aioli \$9.50

JAIME’S JAMACIAN JERK CHICKEN WINGS with Banana Guava Ketchup \$9.00

GALILEE CALAMARI lightly breaded and fried squid and hot peppers served with marinara \$9.00

PIZZA MARGHERITA with tomato, mozzarella and basil \$10.00

HOUSEMADE FRITES with Aioli \$5.00

HUMMUS, TABBOULEH & BABAGHANOUSH with roasted red peppers, marinated olives, pickled vegetables, and grilled pita bread \$9.00

SALADS

SEASONAL GREENS HOUSE

SALAD with English cucumbers and our roasted shallot vinaigrette \$5.50

BABY HEARTS OF ROMAINE CAESAR SALAD*

(anchovies upon request) \$8.00

ICEBERG WEDGE WALDORF

SALAD with apples, grapes, candied walnuts, Gorgonzola, and Greek yogurt dressing \$8.50

EVERYTHING BUT THE KITCHEN SINK SALAD* \$13.00

SALMON NICOISE SALAD grilled salmon with olives, tomatoes, egg, green beans, potatoes with baby greens, and a creamy garlic and lemon dressing \$14.00

* Add Grilled Chicken Breast \$4.00

* Add Grilled Salmon, Shrimp or Grilled Hanger Steak \$6.00

CHICKEN & PORK

ROASTED HALF CHICKEN with rosemary pan jus and house salad or housemade frites \$13.75

HICKORY SMOKED BBQ PORK TENDERLOIN with sweet potato salad, red cabbage slaw, and cornbread \$17.50

THE BURGER BAR

All burgers are a 1/2 pound of Black Angus served on a buttered and toasted brioche bun with our housemade frites and a pickle

NAKED BURGER with lettuce and tomato \$8.50

CHEESEBURGER with lettuce and tomato \$9.50

RED STRIPE BURGER with grilled red onions, lettuce, tomato, havarti cheese, and guacamole \$10.50

MOULES FRITES “Best Mussels”

Yankee Magazine — Best of New England

PRINCE EDWARD ISLAND MUSSELS

FULL PORTION \$17.00

served with housemade frites

HALF PORTION \$9.00

no housemade frites

RED STRIPE

shallot, Red Stripe beer, garlic, tomato, pesto, and cream

MARINIÈRE

white wine, leeks, shallots, garlic, and thyme

PORTUGUESE

garlic, white wine, chorizo, tomato, and pepper flakes

DIJONAISE

dijon mustard, white wine, herbs, and a touch of cream

SANDWICHES

Served with housemade frites

GRILLED CHICKEN SANDWICH

balsamic marinated chicken with fresh mozzarella, tomato-olive tapenade, and arugula \$11.00

OPEN-FACED HANGER STEAK

SANDWICH with lettuce, tomato, grilled red onions, and Gorgonzola \$12.00

CROQUE MADAME open face Black Forest ham, Gruyere cheese, sliced tomatoes, and whole grain mustard topped with a fried egg and Béarnaise sauce \$10.00

CRAB CAKE SANDWICH with shaved lettuce and jalapeno tartar sauce \$12.00

RED STRIPE GRILLED CHEESE & ROASTED TOMATO SOUP or HOUSEMADE FRITES sandwich with prosciutto, poached pear, and pesto \$12.00

PLAIN GRILLED CHEESE & ROASTED TOMATO SOUP or HOUSEMADE FRITES \$9.50

MIDDLE EASTERN VEGGIE WRAP with hummus, tabbouleh, vegetables and feta cheese \$8.50

Add Grilled Chicken Breast \$4.00

SEAFOOD SPECIALTIES

GRILLED SALMON with potato and chive latke, rabe topped with dill crème fraiche \$18.50

PAN SEARED SEA SCALLOPS over fresh spinach fusilli with a spicy tomato alfredo sauce \$19.00

RED STRIPE’S SEAFOOD PAELLA shrimp, PEI mussels, littleneck clams, and chorizo with saffron rice \$18.00

TILAPIA “EN PAPILLOTE” steamed in parchment paper with baby vegetables and a lemon caper beurre blanc \$15.00

FRIED SEAFOOD PLATTERS

Served with our housemade frites; red cabbage slaw, and pickled jalapeno tartar sauce

FISH & CHIPS with fresh Cod Loin \$16.00

RED STRIPE OCEAN PLATTER

with cod, shrimp, scallops, and clams \$18.00

BEEF

NEW SHEPHERD’S PIE beef, veal, and pork with carrots, peas, pearl onions, and roasted garlic mashed potatoes \$13.50

NEW SHORT RIBS braised short ribs with root vegetables and mashed potatoes \$18.00

STEAK FRITES grilled hanger steak with housemade frites with Gorgonzola butter or Bordelaise butter \$19.00

RED STRIPE MEAT & POTATOES

our meatloaf over mashed potatoes with roasted onion gravy \$10.00

GRILLED 10oz FILET MIGNON with garlic mashed potatoes, grilled vegetables, and horseradish cream sauce or Béarnaise sauce \$24.00

ITALIAN SPECIALTIES

ZITI PASTA with marinara sauce and Parmesan cheese \$9.00

Add Grilled Chicken Breast \$4.00

Add Meatballs \$4.00

VEAL PARMESAN with ziti and marinara sauce \$15.00

LINGUINE & LITTLENECK CLAMS

8 fresh littlenecks with chopped fresh clams, served either: **WHITE** with white wine, garlic, shallots and butter, or **RED** with olive oil and marinara \$16.00

NEW CHICKEN PARMESAN with ziti and marinara sauce \$14.00

RED STRIPE’S RED DEVIL PASTA linguine with shrimp, mussels, clams, and scallops in spicy marinara sauce with white wine, garlic, and pepper flakes \$18.50

ASK YOUR SERVER FOR OUR KID’S MENU

Certain seafood and shellfish must be cooked to recommended temperatures in order to decrease the risk of illness for certain individuals. On the issue of mercury in seafood, we have chosen our menu items order product in a way to minimize risk. Inquire with your server for details. Also notify your server

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FINALE DESSERTS

Make sure to save room for a sensational dessert created especially for Red Stripe by the award-winning Finale Desserterie & Bakery of Boston. Find your sweet spot by trying a different one every time and be sure to share!

MOLTEN CHOCOLATE

Finale's best selling, baked-to-order warm Valrhona chocolate cake with a gooey center, served with vanilla ice cream, raspberry sauce, and chantilly cream \$8.95

BLUEBERRY CHEESECAKE

blueberry-marbled, creamy cheesecake with a graham cracker crust \$6.95

CRÈME BRÛLÉE

creamy vanilla custard caramelized a la minute, garnished with fresh strawberries \$6.95

BOSTON CREAM

Finale's version of the famed dessert. A slice of pie layered with moist yellow cake, rich vanilla Bavarian cream, and topped with chocolate ganache \$7.95

CHOCOLATE LAYER CAKE

chocolate buttermilk cake with dark chocolate fudge filling \$6.95

APPLE TART

warm granny smith apples and cranberries with cinnamon raisin ice cream and caramel sauce \$7.95

LILY'S BROWNIE PIE

SUNDAE fudgy, chocolate brownie pie with vanilla or chocolate ice cream, hot fudge, caramel sauce, chopped candied walnuts, whipped cream, and topped with maraschino cherry \$7.95

SEASONAL INSIDE SCOOP ICE CREAMS & SORBETS

ask your server about today's flavors \$5.50

WINE

WHITE

	glass	bottle
Beringer White Zinfandel 2009, California	7.25	28
Folonari Pinot Grigio 2008, Veneto, Italy	7.50	28
Harbor Town Sauvignon Blanc 2008, New Zealand	8.00	30
Le Grand Noir Chardonnay/Viognier 2008, France	7.75	30
Loredona Riesling 2008, Monterey, California	7.75	29
Louis Latour "Ardeche" Chardonnay 2007, France	7.75	30
Frei Brothers Chardonnay 2008, California	8.25	33
Tolloy Pinot Grigio 2008, Italy		28
Hugel Pinot Blanc 2006, Alsace, France		28
MacMurray Ranch Pinot Gris 2007, Sonoma		29
Ken Forrester Sauvignon Blanc 2008, South Africa		29
Pascal Jolivet "Attitude" Sauvignon Blanc 2008, France		32
Kenwood Sauvignon Blanc 2008, Sonoma, California		30
Overstone Sauvignon Blanc 2009, New Zealand		29
Kendall Jackson Chardonnay 2007, California		38
Estancia Chardonnay 2008, Monterey, California		34
Bonterra "Organic" Chardonnay 2007, Mendocino, California		29
William Hill Chardonnay 2007, Napa Valley		33
Raymond Napa Valley Chardonnay 2007, California	33	
Sonoma Cutrer Chardonnay 2007, Russian River Valley		41
La Crema Chardonnay 2007, Sonoma, California		43
Undone Riesling 2007, Rheinhessen, Germany		25
Schloss Saarstein Riesling 2007, Germany		28
Chateau St. Jean Fume Blanc 2008, Sonoma, California		30
Domaine d'Elise Chablis 2007, France		33
La Villetta Frascati 2008, Italy		21
Vignarco Orvieto 2008, Italy		29

SPARKLING

	glass	bottle
Candoni Prosecco di, NV Italy	8.50	32
Jules Bertier Brut, NV France	8.50	38
I + 3= 3 Cava Brut Spain	7.75	29

RED

	glass	bottle
Conquista Malbec 2008, Argentina	7.25	28
Pepperwood Merlot 2008, California	7.50	29
Dancing Bull Zinfandel 2007, California	7.50	29
Hob Nob Pinot Noir 2008, France	7.75	29
LaFortuna Pinot Noir 2008, "Organic", Chile	7.75	32
Pergliamici Super Tuscan 2007	8.00	30
McWilliams Shiraz 2008, Australia	8.00	32
Avalon Cabernet 2007, California	8.25	31
Louis Martini Cabernet Sauvignon 2007, California	8.50	34
Chateau Barrail-Meyney 2008, Bordeaux	8.50	32
St. Francis Cabernet 2005, Sonoma County		49
Doolittle Farms Cabernet Sauvignon 2007, Napa Valley		41
Markham Cabernet Sauvignon 2006, Napa		59
Cartlidge & Brown Cabernet Sauvignon 2007, Napa		30
MacMurray Pinot Noir 2008, Sonoma		32
Moniz Pinot Noir 2006, Napa		44
Cloudline Pinot Noir 2007, Oregon		45
Cycles Gladiator Pinot Noir 2008, California		29
King Ridge Pinot Noir 2008, Oregon		39
Crusher Petite Syrah 2007, Wilson Vineyards, California		29
The Chook Shiraz/Viognier 2008, South Australia		34
Woop Woop, Shiraz 2008, Australia		29
J. Lohr Estate Merlot 2007, Paso Robles		33
181 Merlot 2007, Lodi, California		28
Villa Sant' Anna Chianti 2005, Italy		40
Jessie's Grove Earth, Zin & Fire Zinfandel 2006, California		29
Flock Zinfandel 2007, Dry Creek, California		30
Chezeaux Nuits-Saint Georges 2004, Burgandy		69
Wildeckrans Pinotage 2007, South Africa		30
Chateau De Segries Cotes Du Rhone 2008, France		28
Qupe Syrah 2006, Central Coast		29
Chateau St. Sulpice 2006, Bordeaux		30
Martin Codax Rioja 2007, Spain		30
Tamari Reserve Malbec 2008, Mendoza Argentina		29
Hahn Meritage 2007, Central Coast, California		30
Vieux Lazaret Chateau Neuf-du Pape 2007, France		56
Bucara Montepulciano d'Abruzzo of Italy 2007		30
Capia Blue Grove Hill Merlot/Cabernet 2006, South Africa		34



SURVEY
ON THE SPOT™

Give Red Stripe your feedback on food and service when it counts — when you're in our restaurant.

- Download the free "Survey on the Spot" app on your iPhone
- Press "find surveys around me"
- Select "Red Stripe"
- Tell us what you think

Or take our survey online

- Go to surveyonthespot.com on your smartphone or computer
- Search "Red Stripe"