

Red Stripe

NARRAGANSETT



*Your Neighborhood Restaurant
& After Beach Destination*

“Best New Restaurant”
Rhode Island Monthly

“Best Mussels”
Yankee Magazine — Best of New England

“Best Neighborhood Restaurant”
Rhode Island Monthly

Red Stripe

NARRAGANSETT

{ PRIX-FIXE MENU }

3 for \$19.95 or 4 for \$24.95

Choose 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

NEW ENGLAND CLAM CHOWDER

8 oz. bowl of traditional white chowder with plenty of tender clams

GAZPACHO

8 oz. bowl with dill crème fraîche

SEASONAL GREENS HOUSE SALAD

with English cucumbers and our roasted shallot vinaigrette

LITTLENECKS ON THE HALF SHELL

1/2 dozen littlenecks served with cocktail sauce

ENTRÉES

AWARD WINNING MOULES FRITES

your choice of styles

FISH & CHIPS

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

HANGER STEAK SANDWICH

with our housemade frites, lettuce, tomato, grilled red onions and Gorgonzola

SUMMER BBQ 1/2 CHICKEN

with sweet potato salad and smoky lime and cumin grilled corn on the cob

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

DESSERTS

INSIDE SCOOP ICE CREAM OR SORBET

ask your server about today's flavors

FINALE KEY LIME PIE

traditional tart key lime custard in 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

RED STRIPE RAW BAR — \$1.00 OYSTERS & SHRIMP — \$.65 LITTLENECKS

Served at the bar, 7 days

Welcome to Red Stripe Narragansett, your neighborhood restaurant and after beach destination. The creation of four-star chef Jaime D'Oliveria, 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.

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

PATTY MELT

naked burger on our plain grilled cheese \$9.50

OUR BLUE BURGER

with grilled red onions, bacon and blue cheese \$11.00

RED STRIPE BURGER

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

THE FRENCH BURGER

with Gruyere cheese, grilled red onions, and tomato-olive tapenade \$12.00

GARDEN VEGGIE BURGER

with lettuce, tomato, and Guacamole \$8.00

GRILLED PIZZA

Fired on the grill for a thin crispy crust topped with an assortment of fresh toppings. Pizzas are \$10.00 each.

PIZZA MARGHERITA

with tomato, mozzarella and basil

ITALIAN SAUSAGE & BROCCOLI RABE PIZZA

with tomato, bel paese cheese and pecorino romano

WHITE PIZZA

with 3 cheeses, grilled onions and fresh herbs

"NEW HEAVEN" CLAM PIZZA

with fresh chopped clams, garlic, parmesan cheese and green onions

RED STRIPE'S BBQ CHICKEN PIZZA

with tomato, BBQ grilled chicken, mozzarella, cracked red pepper, sour cream and scallions

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

SARAH'S STRAWBERRY SHORTCAKE

buttery sugar cookies with macerated strawberries tossed in strawberry rhubarb sauce with chantilly cream \$7.95

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

KEY LIME PIE

traditional tart key lime custard in graham cracker crust \$7.50

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

Red Stripe

NARRAGANSETT

SOUPS

NEW ENGLAND CLAM CHOWDER

traditional white chowder with plenty of tender clams \$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

GAZPACHO

with dill crème fraiche \$6.00

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

DAD'S STUFFED CLAMS

with Chourico, roasted corn and tabasco aioli \$8.50

HOUSEMADE FRITES

with Aioli \$5.00

HUMMUS, TABBOULEH & BABAGHANOUSH

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

SMOKED SALMON PLATE

with cucumbers, capers, shaved red onions, egg, dill crème fraiche and grilled toasted points \$9.50

FEDERAL HILL CLAMS ZUPPA

a dozen clams steamed in a spicy marinara or white sauce with garlic, white wine, olive oil and parsley \$9.50

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

HEARTS OF PALM SALAD

with Mango Lime Dressing \$7.50

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

GRILLED HANGER STEAK SALAD

with arugula, watercress, roasted red peppers, Gorgonzola, calamata olives and a charred shallot dressing \$14.00

MAINE LOBSTER SALAD

with cherry tomatoes, English cucumbers, leeks and baby greens with a citrus vinaigrette \$19.50

* Add Grilled Chicken Breast \$4.00

* Add Grilled Salmon, Shrimp or

Grilled Hanger Steak \$6.00

SANDWICHES

Served with housemade frites or summer pasta salad

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

GRILLED SWORDFISH SANDWICH

with argula, roasted red peppers and basil lemon mayo \$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

GRILLED SALMON SANDWICH

with shaved red onions, egg salad, baby greens and dill crème fraiche on toasted Pullman bread \$12.00

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

TACO FRITOS DELA PLAYA NEGRA

"Beach Tacos" with shaved lettuce, purple slaw, smashed avocado, fried cod loin and Jalapeno tartar sauce \$9.50

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

ITALIAN SPECIALTIES

FRESH ZITI PASTA

with marinara sauce and Parmesan cheese \$9.00

Add Grilled Chicken Breast \$4.00

Add Italian Sausage \$5.00

VEAL PARMESAN

with fresh ziti and marinara sauce \$15.00

VEAL PICCATA

lightly breaded and pan sautéed veal with red onion, cherry tomato and arugula salad \$14.50

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

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

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

BROILED FRESH BOSTON SCROD

fresh filet of scrod topped with seasoned crumbs served with garlic mashed potatoes or housemade frites and red cabbage slaw \$16.00

RED STRIPE'S SEAFOOD PABELLA

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

GRILLED SWORDFISH

with garlic mashed potatoes, broccoli rabe and cherry pepper vinaigrette \$19.00

FRIED SEAFOOD PLATTERS

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

FRIED RHODE ISLAND CLAMS \$18.00

FISH & CHIPS

with fresh Cod Loin \$16.00

SHRIMP & CHIPS \$16.00

RED STRIPE OCEAN PLATTER

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

BEEF

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 summer vegetables and horseradish cream sauce or Béarnaise sauce \$24.00

CHICKEN & PORK

ROASTED HALF CHICKEN

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

SUMMER BBQ 1/2 CHICKEN

with sweet potato salad, red cabbage slaw, smokey lime and cumin grilled corn on the cob and watermelon \$13.75

GRILLED CHICKEN BREASTS

with roasted red peppers, fresh mozzarella, prosciutto and tomato-olive tapenade with garlic mashed potatoes and balsamic reduction \$15.00

HICKORY SMOKED BBQ PORK

TENDERLOIN with sweet potato salad, red cabbage slaw, cornbread and watermelon \$17.50

JAMAICAN SELECTIONS

Served with rice and red pepper salad and marinated cucumber salad

GRILLED JERK PORK TENDERLOIN

with sweet corn relish and bacon \$17.00

GRILLED JERK CHICKEN

with banana guava ketchup \$14.00

GRILLED ISLAND FRESH CATCH OF THE DAY

with a tropical fruit salsa \$16.00

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 of any food allergies you may have.

Red Stripe

NARRAGANSETT

WHITE

	glass	bottle
Folonari Pinot Grigio 2008, Veneto, Italy	7.50	28
Houchart Rose 2009, France	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
Nessa Albarino 2008, Spain		29
Bitouzet-Prieur Meursault "Corbins" 2004		78
Louis Latour Pouilly Fuisse 2007, France		48
Domaine d'Elise Chablis 2007, France		33
La Villetta Frascati 2008, Italy		21
Luc Pirlet Viognier 2008, France		23
Le Capitaine Vouray 2007, Loire Valley		29
Vignarco Orvieto 2008, Italy		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
Wildekrans 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

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
Martinolles Blanquette de Limoux (le Berceau) France		30
Westport River RJR Brut Massachusetts		39
Moet & Chandon White Star France		75
Veuve Cliquot "Yellow Label" France		82
Moet & Chandon Cuvee Dom Perignon France		200

HALF BOTTLES

Saintsbury Pinot Noir 2007, Carneros		29
Rex Hill Pinot Noir 2007, Oregon		27
La Crema Pinot Noir 2007, California		23
Sonoma-Cutrer Chardonnay 2007, Russian River		23
Parducci Red Meritage 2005, California		20
Moniz Chardonnay 2006, Napa25		
Paul Dolan "Organic" Chardonnay Medocino, California		20
Rutherford Hill Merlot 2004, California		23
Vecchio Maggio Chianti 2003, Italy		28
Joseph Drouhin Pouilly 2007, Burgundy, France		23
Lucien Crochet Sancerre Rouge 2006, Loire		28
Qupe Syrah 2007, Central Coast		23
Bonny Doon Le Cigare Volant 2005, California		28

SAMPLING FLIGHTS 9.95

WHITE WINE FLIGHT

Loredona Riesling
Louie Latour "Ardeche" Chardonnay
Folonari Pinot Grigio

RED WINE FLIGHT

Conquista Malbec
Hob Knob Pinot Noir
Louis Martini Cabernet

SPARKLING WINE FLIGHT

I+3=3 Cava Brut
Jules Bertier Brut, NV
Candoni Prosecco di, NV

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