



BRUNCH

Louie's BY THE BAY

SUNDAY



Dedicated to Louie Zamperini, first my babysitter and then an amazing lifelong friend. Thanks for being in my life.

• TO BEGIN •

1/2 Dozen Oysters choice of: Shallot Mignonette or Classic Cocktail Sauce and Horse Radish ..... 20

Bruschetta diced Tomatoes, Basil, Garlic, and Olive Oil with toasted Bread ..... 14

Fritto Misto Shrimp, Calamari, Zucchini Served w/ a Spicy Marinara Sauce and Lemon ..... 17

Meatballs Pomodoro, Pecorino Romano, Garlic Bread Crumbs, Grilled Bread ..... 14

Classic Wedge Salad Iceberg, Blue Cheese, Bacon, Red Onions, Tomato ..... 14

Caesar Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones ..... 14

“CHAIRMAN OF THE BOARD”

CHARCUTERIE

Choose One ...10

Choose Three ...22

Choose Five ...36

Genoa

dry aged salami with hints of garlic and black pepper

Piave

hard pasteurized cows milk cheese, aged 10-12 months, tropical notes

Smoked Tuna

albacore with tonnato dressing and Italian salsa verde

Prosciutto di Parma aged 18 months

12 mo. Parmesan Reggiano “Gelato” spreadable Parmigiano w/ black truffle

Gorgonzola Dolce buttery with a little tang

• ENTREES •

The “Sammy” Davis Jr

It's a breakfast sandwich! Over Medium Eggs, Applewood Bacon, Fontina Cheese & Pesto Aioli served on Grilled Ciabatta Bread ..... 24

Quiche ‘Ella’ Veggie

Eggs, Tomatoes, Bell Peppers, Mushrooms, Chopped Asparagus, House Made Crust ..... 21

My Way Eggs Benedict

Poached Eggs, Applewood Smoked Bacon, Hollandaise, served with Crispy Potatoes ..... 24

The Dino

Petit Filet Mignon, Eggs, Crispy Potatoes ..... 44

Not So ‘French’ Toast

Sweet Ricotta Cream, Berries, Honey ..... 23

Classic Breakfast

Eggs, Bacon, Crispy Potatoes ..... 18

Carbonara Egg, Guanciale, Spaghetti ..... 26

Cacio e Pepe Angel Hair, Pecorino Romano, Black Pepper ..... 25

Penne Pesto Pistachio Crumble ..... 23 add Shrimp 9 add Chicken 6

Maine Lobster Ravioli stuffed and topped w/ fresh Lobster. Served with Pink Vodka Sauce 40

Cattura del Giorno Catch of the Day ..... MP



FOR THE TABLE 9

Housemade French Fries w/ Garlic Oil & Herb Salt

Side Bacon

Mixed Berries

Crispy Breakfast Potatoes

Broccolini w/ Bagna Cauda Butter

Bread and Filtered Water available upon request - 20% Gratuity added to tables of 8 or more

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Please alert your server to any allergies or dietary restrictions. The consumption of raw undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.

The 1923 Restaurant Group

