



STEAKS

Louie's BY THE BAY

PASTAS



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

• APPETIZERS •

- Grilled Octopus Nduja White Bean Ragu, Pea Puree, Lemon ... 18
Meatballs Pomodoro, Pecorino Romano, Garlic Bread Crumbs, Grilled Bread ... 14
Fritto Misto Shrimp, Calamari, Lemon, Zucchini. Served w/a Spicy Marinara Sauce ... 17

- Market Oysters Half Dozen with choice of: Champagne Vinaigrette or Classic Cocktail Sauce and Lemon ... 18
Eggplant Parmigiana Thick Cut Eggplant, Mozzarella, Parmesan Basil, Tomato Sauce, served with Toasted Bread ... 15

CHARCUTERIE

Choose One ...10 Choose Three ...22 Choose Five ...36

- Genoa dry aged salami with hints of garlic and black pepper
Scamorza smoked semi soft cows milk cheese similar to mozzarella
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

• SALADS & SOUP •

- "Caprese" Burrata, Balsamic Agrodolce, Heirloom Cherry Tomato, Opal Basil, Endive, Lemon & Fennel Pollen Maldon Salt ... 17
Chopped Salad Mixed Field Greens, Salami, Parmigiano Reggiano, Garbanzo Beans, Gorgonzola, Castelvetrano Olives, Red Wine Vinaigrette ... 17
Classic Wedge Salad Iceberg, Blue Cheese, Bacon, Red Onions, Tomato ... 14
Caesar Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones ... 14
Soup of the Day ... 12

CARNE

- Choose a Side - Fries, Mashed Potatoes, Grilled Mushrooms, Broccolini, or Prager Corn

- Choose a Sauce - Roasted Garlic & Rosemary Glassato, Italian Salsa Verde, or Bagna Cauda Butter

32 oz Bone in Tomahawk ... 110

- 14 oz Grassfed Ribeye Cape Grim ... 54
8 oz Angus Filet ... 49
14 oz Prime New York ... 58
14 oz Veal Chop with Mushroom Marsala ... 48
12 oz Hanger Steak ... 36
Smoked Mary's Half Roasted Chicken ... 36

Due to the size of our kitchen we are not able to accommodate substitutions at this time - thank you

• ENTREES •

- Veal Scaloppine Pounded & Pan Seared, choice of Mushroom Marsala or Piccata Sauce ... 37
Mary's Chicken Parmigiano Capellini Pomodoro ... 36
Short Ribs Honey Wine Reduction, Swiss Chard, Crispy Pancetta, and Mashed Potatoes ... 40
Cattura del Giorno Catch of the Day ... MP

• PASTAS •

- Cacio e Pepe Angel Hair, Pecorino Romano, Black Pepper ... 25
Crispy Lasagna Bolognese, Bechemel, Parmigiano Reggiano ... 28
Maine Lobster Ravioli stuffed and topped w/fresh Lobster. Served with Pink Vodka Sauce ... 40
Linguini Vongole Manila Clams, Garlic, Crushed Red Pepper, White Wine, served with Toasted Bread ... 26
Spaghetti Bolognese, Parmigiano Reggiano ... 26
Penne Pesto Pistachio Crumble ... 23 add Shrimp 9 add Chicken 6

FOR THE TABLE 9

- Housemade French Fries w/Garlic Oil & Herb Salt
Prager Creamed Corn
Grilled Mushrooms & Truffle Cream
Fontina Mashed Potatoes
Broccolini w/Bagna Cauda Butter

Join us for Happy Hour Wednesday All Night-Thursday thru Sunday 4:00pm to 6:00pm

2801 West Coast Highway, Newport Beach, CA 92663 (949) 720-1800 | louiesnewport.com

The 1923 Restaurant Group

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.

