



Easter



• EASTER SPARKLING BOTTLES •



DOMAINE CARNEROS Brut 55

SCHRAMSBERG Brut Rose 58

• BRUNCH COCKTAILS •

Louie's Bloody Mary Titos Vodka, House Bloody Batch, Bacon, Celery, Salt Rim 17

Endless Summer Awayuki Strawberry Gin, Lime, Strawberry and Basil Simple, Fever-Tree Lime Yuzu 17

Pompelmo Titos Vodka, Pamplemousse, Grapefruit, Lemon 17

Back Bay Bellini Giffard Peche De Vigne White Peach Puree, Prosecco 17

• TO BEGIN •

Charcuterie Board Choose Two .. 24
Genoa Salami, Prosciutto di Parma, Smoked Tuna, Chef's Cheese Selection, 12 mo. Parmesan Reggiano

Bread Service Baguette Slices, Blueberry Scones, Whipped Butter 7

Deviled Eggs Mayonaise, Dijon Mustard, Sliced Chives, Smoked Paprika 17

Fritto Misto Shrimp, Calamari, Zucchini Served w/ a Spicy Marinara Sauce and Lemon 19

Classic Wedge Salad Iceberg, Blue Cheese, Bacon, Red Onions, Tomato 17

• SOUPS •

Soup Bowl Asparagus & Leek 12

French Onion Soup Crock 15

* SEAFOOD PLATTER

Chilled King Crab Legs, Seared Tuna, Shrimp Cocktail

Serves 2-4 guests 97

* Add ½ Dozen Oysters 118

* ½ Dozen Oysters Mignonette or Classic Cocktail 25

Shrimp Cocktail Cocktail Sauce & Remoulade 25

King Crab Cakes Tartar Sauce, Lemon 25

Meatballs Pomodoro, Pecorino Romano, Ricotta, Grilled Bread 16

Caesar Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones 15

Add Chicken 10 Add Shrimp 16 Add Salmon 25

Easter Features

Alaskan Halibut
Pan Seared Halibut, Meyer Lemon, Asparagus 55

Garlic & Herb Lamb Chop Lollipops
Sherry Wine, Lemon, Roasted Potatoes 52

• BREAKFAST •

Louie's Brunch Pizza
Fontina & Mozzarella Cheese, Sliced Potato, Tomatoes, Bacon, Basil, two over medium eggs .. 25

Not So 'French' Toast
Sweet Ricotta Cream, Berries, Honey 21

Seared Blackened Ahi Sandwich
Seared Sushi Grade Ahi, Bell Peppers, Spicy Aioli, Grilled Ciabatta Bread, Pickled Onions, Side Salad 27

Avocado "Caprese" Toast
Burrata, Heirloom Tomato, Balsamic, Sourdough 23

Eggs Benedict
* Poached Eggs, Applewood Smoked Bacon, Hollandaise, served with Crispy Potatoes 22
Make it a King Crab Cake Benny 38

Spring Onion Omelette
Mushrooms, Brie, Green Onions, Arugula 24

Daemon's Steak & Eggs
6oz Filet, Crispy Potatoes, Eggs any style 55

Short Rib Hash
Pulled Red Wine Garlic Short Ribs, Potatoes, Sunny Eggs, Spicy Aioli, Arugula 27

• SANDWICHES, SEAFOOD, PASTA •

Wagyu Burger
House-made Seasoned Patty, Blue Cheese, Crispy Onions, Brioche Bun, Fries 32

Prime Rib Sandwich
Slow Roasted Prime Rib, Caramelized Onions, Toasted Roll, Creamy Horseradish, Au Jus, Fries 25

Monte Cristo Sandwich Batter Dipped, Ham, Gruyère, Blackberry Jam, Greens 23

Spicy Vongole
Littleneck Clams, White Wine & Garlic Broth, Chili Flakes, Linguine 38

Bolognese
Ground Filet & Veal, Rigatoni Pasta, Parmigiano Reggiano 29

Crispy Lasagna
Filet & Veal, Béchamel, Parmigiano Reggiano ... 31

SIDES

Two Eggs
served your way 8

Cacio e Pepe
Pecorino Romano 16

Beer Battered Onion Rings 14

Housemade French Fries
w/ Garlic Oil & Herb Salt 10

Side Bacon 9

Mixed Berries 10

Crispy Breakfast Potatoes 7

Broccolini
Bagna Cauda Butter 12

20% Gratuity added to tables of 6 or more

* The consumption of raw undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.

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Please alert your server to any allergies or dietary restrictions