



BRUNCH LUNCH

Louie's BY THE BAY

SATURDAY & SUNDAY



BOTTOMLESS SPARKLING 11:00-2:00

\$20 per person with the purchase of an entree ~ Add juice for \$4 a carafe (we stop pouring at 3:00pm)



BRUNCH COCKTAILS

- Louie's Bloody Mary Titos Vodka, House Bloody Batch, Bacon, Celery, Salt Rim 17
Louie's Spritz Titos Vodka, Blueberry Shrub, Fever-Tree Tonic, Simple Syrup 15

- Fall Brunch Feels Jameson, Coffee, Cinnamon Turbanado Syrup, Baileys Whipped Cream 16
Back Bay Bellini Giffard Peche De Vigne White Peach Puree, Prosecco 15

TO BEGIN

CHARCUTERIE BOARD

Genoa Salami, Prosciutto di Parma, Smoked Tuna, Chef's Cheese Selection, 12 mo. Parmesan Reggiano "Gelato"
Choose Two 24 All Five 40

SEAFOOD PLATTER

Chilled King Crab Legs, Seared Tuna, Shrimp Cocktail
Serves 2-4 guests 76
* Add 1/2 Dozen Oysters 95

- Bread Service Baguette, Olive Rolls, Whipped Butter 4
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
French Onion Soup Crock 15

- 1/2 Dozen Oysters Mignonette or Classic Cocktail 24
Seafood Cocktail Crab, Lobster, Shrimp, Avocado 24
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 9 Add Shrimp 14 Add Salmon 23

BREAKFAST

- Louie's Brunch Pizza Fontina & Mozzarella Cheese, Sliced Potato, Tomatoes, Bacon, Basil, two over medium eggs 24
Not So 'French' Toast Sweet Ricotta Cream, Berries, Honey 19
Louie's Breakfast Sandwich Over Medium Eggs, Applewood Bacon, Fontina Cheese & Pesto Aioli, Grilled Ciabatta Bread 23
Avocado "Caprese" Toast Burrata, Heirloom Tomato, Balsamic, Sourdough 23
Chef's Omelete Du Jour MP

- Eggs Benedict *Poached Eggs, Applewood Smoked Bacon, Hollandaise, served with Crispy Potatoes 22
Make it a King Crab Cake Benny 34
Grilled Filet Burrito Marinated Filet, Breakfast Potatoes, Mozzarella, Pico de Gallo, Flour Tortilla, Avocado 23
Daemon's Steak & Eggs 6oz Filet, Crispy Potatoes, Eggs any style 47
Short Rib Hash Pulled Red Wine Garlic Short Ribs, Potatoes, Sunny Eggs, Spicy Aioli, Arugula 27

SANDWICHES, SEAFOOD, PASTA

- * Seared Blackened Ahi Sandwich Seared Sushi Grade Ahi, Bell Peppers, Spicy Aioli, Grilled Ciabatta Bread, Pickled Onions, Side Salad 27
Prime Rib Sandwich Slow Roasted Prime Rib, Carmelized Onions, Toasted Roll, Creamy Horseradish, Au Jus, served with Fries 25
Monte Cristo Sandwich Batter Dipped, Ham, Gruyere, Blackberry Jam 23
BLT Sandwich Bacon, Lettuce, Tomato, Mayo, Sourdough, Fries 22
Half BLT & Soup du Jour 17 (with French Onion 21)

- Wagyu Burger House-made Seasoned Patty, Blue Cheese, Crispy Onions, Brioche Bun, Fries 32
Cioppino Clams, Mussels, Calamari, Sea Bass, Shrimp, Tomato & Wine Broth add Crab Legs 15 45
Bolognese Ground Filet & Veal, Pappardelle Pasta, Parmigiano Reggiano 28
Crispy Lasagna Filet & Veal, Bechemel, Parmigiano Reggiano 31



SIDES



- Two Eggs served your way 8
Cacio e Pepe Pecorino Romano 15
Housemade French Fries w/ Garlic Oil & Herb Salt 9
Side Bacon 9

- Mac & Cheese Béchamel, Bread Crumbs, Bacon 15
Mixed Berries 9
Crispy Breakfast Potatoes 7
Beer Battered Onion Rings 14
Broccolini Bagna Cauda Butter 10

20% Gratuity added to tables of 8 or more

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

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

Please alert your server to any allergies or dietary restrictions



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SIGNATURE COCKTAILS 17

The Haus Sour
Reserva de la Terra Blanco, Agave
Liquid Alchemist Strawberry,
Lemon, Fee Foam

Zensation
No° 3 Gin, St Germain, Lime, Cucumber,
Basil, Sugar Rim

Tropical Heat
Bacoo White Rum, Mango Liquid
Alchemist, Almatepec Chili Syrup, Lime,
Fire Water Bitters, Dried Chili Mango

Ancestral Grain
Dos Boots Mezcal, Absolo Corn Whisky,
Elote Liqueur, Smoked Chili Agave

El Cholo Margarita
Secret Family Recipe since 1967!
with Cointreau and Patrón Tequila

Cosmic Clarity
Grey Goose, Cointreau, White Cranberry,
Lime (*It's a clarified Cosmo!*) contains dairy

Pink Piggy
Whistle Pig Piggy Back, Pamplemousse,
Grapefruit Simple, Grapefruit Bitters

Menta Call You
Titos, Fernet Menta, Borghetti Espresso
Liquor, Brown Sugar Simple, Espresso

Barrel Aged Selections

Louie's Manhattan \$20
Barrel Aged Woodford, Lucano Amaro,
Carpano Antica, Barrel Aged Bitters

Old Fashioned \$20
Bottle in Bond Old Forester 1897,
Turbonado Syrup, Angostura Bitters

Negroni \$18
Botanist Gin, Campari, Carpano Antica

Louie's Mocktail Chamomile Tea Syrup
Lemon, Fever-tree Elderflower Tonic \$8

Balboa Virgin Island Lime, Coconut Cream,
Pineapple, Fever-tree Yuzu Lime Soda \$8

VINI BY THE GLASS

Table with 2 columns of wine options including BUBBLES, Summer in a Bottle, Pighin, Hartford Court, Frog's Leap, Rombauer, Taylors Pass, Jacques Dumont, La Caña, Patz & Hall, Tenuta di Nozzole, Daou, Faust, El Enemigo, Chappellet, E. Guigal, and Damiliano.

DRAFT BEER

Table with 3 columns of draft beer options including Boomtown Brewery LA Mic Czech Pils, Northcoast Red Seal Pale Ale, Allagash White, Chimay Cinq Cents Ale, Pollen Nation Honey Blonde Ale, Guinness, Offshoot Relax Hazy IPA, and Lagunitas IPA.

BOTTLED & CANNED BEER and SELTZERS

Table with 3 columns of bottled and canned beer and seltzer options including Modelo, Menebrea, Blue Moon, Scrimshaw by North Coast Brewing Co., Lost Coast Hazy IPA Can, Coors Light, Rotating Brew Manager's Selection, Estrella Galicia 0.0 Non-Alcoholic Lager, High Noon Seltzer, and Miller Lite Bottle.

Don't miss out! Here's what's happening at Louie's by the Bay:

• Louie's Late Night! 50% off Wines by the Glass and 25% of Wine Bottles
Every Thursday Evening beginning at 8:00pm

All Night Happy Hour every Wednesday

Book your next event at Louie's! Perfect for birthdays, anniversaries, and corporate dinners
email: events@louiesnewport.com

