

# Mother's Day



• SPARKLING BOTTLES •

**AYALA MAISON SPLIT** Brut Majeur ... 31  
**LAURENT PERRIER BRUT LA CUVÉE** ½ Bottle ... 47

**DOMAINE CARNEROS** Brut ..... 62  
**HENRIOT** Brut Souverain Champagne ..... 80

• 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

**Monday Motivation** Villa Sandi Non-Alcohol Prosecco, Passion Fruit, Lime, Agave, Mint ..... 12

**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

**Meatballs** Pomodoro, Pecorino Romano, Ricotta, Grilled Bread ..... 16

• SOUPS •

**Soup Bowl** Vegetable Minestrone ..... 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

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

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

Add Chicken 10 Add Shrimp 16 Add Salmon 25

## Mom Day Features

**Alaskan Halibut**  
Pan Seared Halibut, Meyer Lemon, Asparagus ..... 55

**Filet Marsala**  
6oz Sliced Filet, Red Wine Marsala, Mash ..... 45

• 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

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

**Eggs Benedict**  
\* Poached Eggs, Applewood Smoked Bacon, Hollandaise, Crispy Potatoes- *No modifications please* ..... 24  
*Make it a King Crab Cake Benny* ..... 38

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

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

• SANDWICHES, SEAFOOD, PASTA •

**Classic Burger**  
House-made Seasoned Wagyu Patty, American Cheese, Tomato, Lettuce, Mayo, Brioche Bun, Fries ..... 29

**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

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

**Spicy Vongole Linguine**  
Littleneck Clams, White Wine, Garlic, Chili Flakes ..... 37

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

**Seafood Pasta**  
Lobster, Crab, Shrimp, Scallops, Creamy Rosa Sauce, House-made Spaghetti, Toasted Bread ... 52

**Shrimp Pesto Pappardelle Pasta**  
Pistachio Crumble, Colossal Shrimp ..... 36

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.

2801 West Coast Highway, Newport Beach, CA 92663  
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Please alert your server to any allergies or dietary restrictions

# Mother's Day

## SIGNATURE COCKTAILS 17

### The Grayt Migration

Green Apple infused Gray Whale Vodka, Lime Juice, Blue Cruraçao, Green Apple and Sage Simple, White Cranberry

### Pineapple Express

El Mexicano Reposado, Pineapple Juice, Lime Juice, Serrano Infused Agave, Splash Fever Tree Soda

### Blush & Smoke

Los Vecinos Del Campo Espadin, Watermelon Juice, Watermelon Reâl, Smoked Thyme Infused Agave, Lime Bitters

### Garden Party

Las Californias Nativo, Lemon Juice, St. Germain, Fresh Basil & Cucumber

### Pompelmo

Pamplemousse, Grapefruit Juice, Lemon *Pick your poison!* Titos Vodka, Fords Gin, or Herradura Tequila

### Blood Orange Bloom

Jack Bonded, Blood Orange Syrup Infused with Rosemary, Lemon Juice, Egg White

### Spring Break

Bacoo 3yr Infused with Coconut, Lime Juice, Coconut Reâl, Fresh Mint, Topped w/ Fever-Tree Lime Yuzu Soda

### El Cholo Margarita

Secret Family Recipe since 1967! with Cointreau and Patrón Silver Tequila

## Barrel Aged Selections

### Louie's Manhattan \$20

Woodford Reserve, Carpano Antica, Barrel Aged Bitters

### Old Fashioned \$20

Redemption Wheated Bourbon, Angostura Bitters, Brown Sugar Simple

### Negroni \$18

Gray Whale Gin, Campari, Carpano Antica

### Tequila Old Fashion \$20

Ocho Blanca, Aztec Chocolate Bitters, Chocolate Agave, Chocolate shavings

### Louie's 'Caviar' Martini 25

Olive Brine Caviar Pearls, Blue Cheese Olives, 4 ounce side car of...

Choose one: Chopin Rye Vodka, Stoli Elit or Tanqueray Ten Gin

### 1923 Margarita 23

Ocho Reposado, Lalo Blanco, Agave, Fresh Lime, Alma Finca, Gold Salt Rim

## Zero Proof Concoctions 10

**Burro Rosa** Grapefruit, Pineapple Liquid Alchemist, Ginger Syrup, Pineapple Ginger Beer Fever-Tree

**Black n' Blue Breeze** Blackberry Reâl, Lime, Fresh Blueberries, Cucumber Fever-Tree Soda

## VINI BY THE GLASS

Roederer Estate <i>Brut</i> . . . . 17 <i>glass</i>	Chandon, <i>Sparkling, NV</i> Split . . . 15	Laurent Perrier Brut La Cuvée ½ Bottle . . . . 47
Chateau Campuget 1753, <i>Rosé</i> , Rhone 2023 . . . . . 16	Patz & Hall, <i>Pinot Noir</i> , Sonoma Coast 2022 . . . . . 18	Tenuta di Nozzole, <i>Chianti Classico</i> , DOCG 2022 . . . . . 15
Pighin, <i>Pinot Grigio</i> , Friuli Italy 2024 . . . . . 15	Daou, <i>Cabernet Sauvignon</i> , Paso Robles 2023 . . . . . 17	Faust, <i>Cabernet Sauvignon</i> , Napa Valley 2023 . . . . . 24
Hartford Court, <i>Chardonnay</i> , Russian Valley 2023 . . . . . 16	Silver Oak, <i>Cabernet Sauvignon</i> , Alexander Valley 2020 . . . 42	Turley 'Old Vines', <i>Zinfandel</i> , Paso Robles 2022 . . . . . 17
Nickel & Nickel, <i>Chardonnay</i> , Carneros 2023 . . . . . 23	Tenuta dell'Ornellaia Le Volte, <i>Toscana</i> , 2023 . . . . . 19	Paola Sordo. <i>Barolo</i> , Piedmont DOCG 2020 . . . . . 21
Frog's Leap Shale & Stone, <i>Chardonnay</i> , Napa Valley 2023 .. 18		
Joseph Drouhin, Saint-Véran, <i>Burgundy</i> 2022 . . . . . 18		
Rombauer, <i>Sauvignon Blanc</i> , Carneros 2024 . . . . . 16		
Taylors Pass, <i>Sauvignon Blanc</i> , Marlborough 2023 . . . . . 16		
Le Roi Des Pierres, <i>Sancerre</i> , Loire, France 2023 . . . . . 18		

## DRAFT BEER

<b>Modelo</b> ABV: 4.6% <i>Pilsner-style Lager</i> . . . . . 8	<b>Chimay Cinq Cents Ale</b> ABV: 8.0% <i>Belgium Trappist Style Beer</i> 12	<b>Offshoot Relax Hazy IPA</b> ABV: 6.8% <i>Citrus Fruit, Soft, Tropical Notes</i> 8
<b>Allagash White</b> ABV: 5.2% <i>Belgium-style Wheat</i> . . . . . 8	<b>Peroni Nastro Azzurro</b> ABV: 5.1% <i>Italian Lager</i> . . . . . 8	<b>Deschutes Fresh Squeezed IPA</b> 6.4% ABV 60 IBU <i>American IPA</i> . . . 8
<b>Ale Smith .394</b> ABV: 6% <i>American Pale Ale</i> . . . . . 8	<b>Guinness</b> ABV: 4.2% <i>Nitro Malted Barley</i> . . . . . 8	

## BOTTLED & CANNED BEER

<b>New Belgium Fat Tire</b> ABV: 5.2% <i>American Blonde Ale</i> . . . . 8	<b>Scrimshaw by North Coast Brewing Co.</b> ABV: 4.5% <i>Pilsner Style Beer</i> . . . . . 8	<b>Coors Light</b> ABV: 4.2% <i>Light American Lager</i> . . . . 7
<b>Blue Moon</b> ABV: 5.4% <i>Belgian Style Wheat Ale</i> 8	<b>Lost Coast Hazy IPA Can</b> ABV: 6.70% IBU: 38 <i>Mosaic &amp; Citra Hops</i> 8	<b>Estrella Galicia 0.0 Non-Alcoholic Lager</b> . . . . . 6

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

**Private Events-** Book your next event at Louie's! Perfect for birthdays, anniversaries, and corporate dinners - email: [events@louiesnewport.com](mailto:events@louiesnewport.com)

