

STARTERS

Drunken Mussels

tequila, Corona, banana peppers, cilantro 14

Smoked BBQ Ribs

St. Louis style ribs, house BBQ sauce 14

Butternut Squash Risotto Arancini

butternut squash, pan fried Arborio rice, fontina, panko, spicy tomato 13

RI Calamari

calamari rings, banana peppers, garlic butter 14

Chicken Wings

Buffalo, BBQ or honey balsamic with blue cheese or ranch 15

Soft Pretzels

Newport Storm cheddar dip, mustard, buttermilk ranch 14

Classic Hummus

grilled flatbread, celery sticks 13

Loaded Tater Tots

Newport Storm cheddar sauce, bacon, chives, buttermilk ranch 14

Lobster Mac & Cheese

Grafton Village cheddar, orecchiette pasta, panko 14



SKIFF
BAR

RAW BAR

RI Littleneck Clams ^{GF}

2.75 each

Local Oyster on the Half Shell ^{GF}

3.25 each

Chilled Shrimp Cocktail ^{GF}

3.50 each

FLATBREAD PIZZAS

smoked pulled chicken, caramelized onion, butternut squash, Grafton Village cheddar, Aquidneck honey drizzle 18

chorizo, triple smoke bacon, Tasso ham, marinara, mozzarella 16

tomatoes, fresh mozzarella, fresh basil 16

A 20% gratuity will be added to checks for parties of six or more.

If you have any concerns regarding food allergies, please alert your server before ordering. Raw or partially cooked foods will increase your risk of illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other foods from animals after it has been fully cooked.

^{GF} Gluten Friendly

Skiff Bar | Newport Marriott | 25 America's Cup Avenue | Newport, Rhode Island | 401.849.7788
Garrett St. Amand | Executive Chef



SANDWICHES

Lobster Roll

buttered roll, lemon herb mayo, micro celery 20

Cheddar Bacon Burger

hand cut fries 15

Blackened Fish Sandwich

avocado, sour cream, iceberg lettuce, hand cut fries 17

Fried Soft Shell Crab Sandwich

chili lime remoulade, iceberg lettuce, tomato, brioche roll 17

Fish & Chip Basket

long line cod, hand cut fries, cole slaw, tartar sauce 18

RICE BOWLS

white or brown rice, charred corn salad, pico de gallo, black beans, jack cheese, avocado 13

Chicken 14 Beef 15 Shrimp 17

ENTREES

Lobster Tortellini

chefs selected mushrooms, spring peas, pesto tomato cream 29

Baked Scallops

herb Ritz cracker, butter whipped mashed potatoes 29

Smoked Salmon

creamed spinach, fried potato, fennel pollen 28

Striped Bass

succotash, corn, tomato, lima bean, bacon, black garlic emulsion 29

Filet Mignon

sweet potato fritter, charred asparagus, balsamic reduction 35

Club Sirloin

root vegetable puree, baby rainbow carrot, chimi churi 32

Simply Grilled

choice of salmon, swordfish, shrimp sticky rice, butternut squash, toasted pepitas, lemon oil 29

Cedar Grilled Statler Chicken

quinoa, dried apple, apricot, herbs, cider glaze 25

SOUPS

Clam Chowder

clams, potatoes, cream, herbs 8

French Onion Soup

gruyere, provolone, parmesan, crostini 8

SALADS

Harvest Salad ^{GF}

baby kale, braeburn apple, toasted pepitas, ricotta salata, pumpkin poppy vinaigrette 9

Wedge Salad ^{GF}

dried cranberries, red onion, spiced pecans, Stilton, raspberry vinaigrette

MainSail House Salad ^{GF}

iceberg lettuce, bacon, tomatoes, red onion, house ranch 9

Caesar Salad

romaine hearts, croissant croutons, house Caesar dressing, parmesan 9

add to any salad - Chicken 6 Shrimp 8 Salmon 10

WINES

SPARKLING/CHAMPAGNE

La Marca Prosecco

Italy - 11 | 38

Segura Viudas "Aria" Brut

Spain - 12 | 42

Mumm Napa Brut "Prestige, Chefs de Caves"

California - 13 | 50

Moet Chandon Brut "Imperial"

France - 95

Veuve Cliquot Brut "Yellow Label"

France - 100

Dom Perignon

France - 250

PINOT GRIGIO

Ruffino "Lumina"

Italy - 10 | 13 | 36

CasaSmith, "ViNO"

Washington - 11 | 14 | 40

Pighin

Italy - 42

CHARDONNAY

Chateau St. Jean

North Coast, California - 10 | 13 | 36

Meiomi, Sonoma

Santa Barbara, California - 12 | 16 | 42

Kenwood, "Six Ridges"

Sonoma, California - 46

Sonoma Cutrer, "Russian River Ranches"

Sonoma, California - 16 | 21 | 60

Rombauer

Cameros, California - 58

Cakebread Cellars

Napa Valley, California - 66

CABERNET SAUVIGNON

Avalon

California - 10 | 13 | 38

Columbia Crest "H3"

Horse Heaven Hills, Washington - 54

Ferrari-Carano

Sonoma, California - 56

Estancia

Monterey, California - 42

Aquinas

Napa Valley, California - 12 | 16 | 46

Franciscan

Napa Valley, California - 16 | 21 | 60

Jordan

Alexander Valley, California - 92

ROSE/SWEET

Tuck Beckstoffer, Grenache Rose,

"Hogwash"

France - 12 | 16 | 42

Chateau d'Esclans, Whispering Angel Rose

France - 12 | 16 | 42

Rosatello Moscato

Italy - 10 | 13 | 36

Beringer White Zinfandel

California - 7 | 10 | 28

Chateau St. Michelle Riesling

Columbia Valley, Washington - 9 | 12 | 34

SAUVIGNON BLANC

Nobilo

New Zealand - 10 | 13 | 36

Kim Crawford

New Zealand - 12 | 16 | 42

Brancott Estate

New Zealand - 11 | 14 | 40

Provenance

California - 54

MERLOT

J Lohr Estates, "Los Osos"

Paso Robles, California - 10 | 13 | 38

St. Francis

Sonoma County, California - 12 | 16 | 46

Raymond Vineyards, "Reserve Selection"

Napa Valley, California - 13 | 17 | 50

Canoe Ridge, "The Expedition"

Horse Heaven Hills, Washington - 54

PINOT NOIR

Mark West

California - 10 | 13 | 38

Chalk Hill

Sonoma Coast, California - 14 | 18 | 54

Erath

Oregon - 56

Mohua Wines

Central Otago, New Zealand - 56

MALBEC/SHIRAZ/BLEND

Alamos Malbec

Argentina - 10 | 13 | 38

Rosemount Shiraz

Australia - 10 | 13 | 36

Austin Hope "Troublemaker"

Central Coast, California - 13 | 17 | 48

COCKTAILS

CHARRED GRAPEFRUIT 12

Deep Eddy Grapefruit Vodka, agave nectar, basil, mint, freshly squeezed lemon juice

BLUEBERRY LEMONADE 12

Deep Eddy Lemon Vodka, Stoli Blueberry, St. Germaine, simple syrup, fresh blueberries

BOURBON & BERRIES 12

Makers Mark, cranberry juice, lemonade, raspberries

COCONUT MACAROON MARTINI 14

Kahlua, Malibu Rum, Rumchata, cream, toasted coconut

TWISTED GIN & TONIC 12

Bombay Sapphire Gin, mint, raspberries, simple syrup, tonic water

CHOCOLATE ESPRESSO MARTINI 15

Van Gogh Double Espresso Vodka, Bailey's, Kahlua, white creme de cacao

VANILLA CRANBERRY MIMOSA 13

Absolut Vanilla Vodka, Prosecco, cranberry juice

ST. GERMAINE TODDY 13

St. Germaine Elderflower Liqueur, Buffalo Trace Bourbon, agave nectar

CRANBERRY MARTINI 14

Tito's Vodka, Triple Sec, Dry Vermouth, cranberry juice

SEASONAL SANGRIA 12

BEERS

DRAFT

Bud Light

ABV 4.2% - Milwaukee - 6

Guinness Stout

ABV 4% - Ireland - 7

Newport Craft Brewing Co. Storm Amber Ale

ABV 5.2% - Rhode Island - 7

Blue Moon White Ale

ABV 5.4% - Colorado - 7

Samuel Adams Seasonal

ABV varies - Massachusetts - 7

Brooklyn Lager

ABV 5.2% - New York - 7

Two Roads Road 2 Ruin IPA

ABV 8% - Connecticut - 8

Entitled IPA

ABV 7.8% - Massachusetts - 8

Harpoon Brewery IPA

ABV 6.0% - Massachusetts - 7

Foolproof "Barstool" Golden Ale

ABV 4.5% - Rhode Island - 7

Narragansett Lager

ABV 5.0% - Rhode Island - 6

Whaler's Brewing Co. "Rise" Amber Ale

ABV 5.5% - Rhode Island - 7

BOTTLE/DOMESTIC 5

Budweiser - ABV 5.0%

Bud Light - ABV 4.2%

Miller Lite - ABV 4.2%

Coors Light - ABV 4.2%

Michelob Ultra - ABV 4.2%

Yuengling - ABV 4.4%

O'Doul's - ABV 0.4%

BOTTLE/IMPORT 6

Heineken

ABV 5.4% - Holland

Corona Extra

ABV 4.6% - Mexico

Corona Light

ABV 4.0% - Mexico

Stella Artois

ABV 5.2% - Belgium

Modelo Especial

ABV 4.4% - Mexico

BOTTLE/CRAFT

Peak Organic Nut Brown Ale

ABV 4.7% - Vermont - 7

Ipswich Oatmeal Stout

ABV 7.0% - Massachusetts - 7

Dogfish Head 60 Minute IPA

ABV 6.0% - Maryland - 7

Trinity IPA

ABV 7.0% - Rhode Island - 8

Samuel Adams Boston Lager

ABV 4.9% - Massachusetts - 6

Sierra Nevada Pale Ale

ABV 5.6% - California - 7

Angry Orchard Hard Cider

ABV 5.0% - Massachusetts - 6

Sam Smith Organic Chocolate Stout

ABV 5.0% - England - 8

Allagash White

ABV 5.0% - Maine - 7