



BRUNCH

Louie's
BY THE BAY

SUNDAY



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

• TO BEGIN •

½ Dozen Oysters choice of: Shallot Mignonette or Classic Cocktail Sauce and Horse Radish 20

Fritto Misto Shrimp, Calamari, Zucchini Served w/ a Spicy Marinara Sauce and Lemon 17

Classic Wedge Salad Iceberg, Blue Cheese, Bacon, Red Onions, Tomato 14

Bruschetta diced Tomatoes, Basil, Garlic, and Olive Oil with toasted Bread 14

Meatballs Pomodoro, Pecorino Romano, Garlic Bread Crumbs, Grilled Bread 14

Caesar Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones 14

“CHAIRMAN OF THE BOARD”

CHARCUTERIE

Choose One ...10

Choose Three ...22

Choose Five ...36

Genoa

dry aged salami with hints of garlic and black pepper

Prosciutto di Parma aged 18 months

Piave

hard pasteurized cows milk cheese, aged 10-12 months, tropical notes

12 mo. Parmesan Reggiano “Gelato” spreadable Parmigiano w/ black truffle

Smoked Tuna

albacore with tonnato dressing and Italian salsa verde

Gorgonzola Dolce buttery with a little tang

• ENTREES •

The “Sammy” Davis Jr

It's a breakfast sandwich! Over Medium Eggs, Applewood Bacon, Fontina Cheese & Pesto Aioli served on Grilled Ciabatta Bread 24

The Dino

Petit Filet Mignon, Eggs, Crispy Potatoes 39

Not So ‘French’ Toast

Sweet Ricotta Cream, Berries, Honey 23

Classic Breakfast

Eggs, Bacon, Crispy Potatoes 18

Quiche ‘Ella’ Veggie

Eggs, Tomatoes, Bell Peppers, Mushrooms, Chopped Asparagus, House Made Crust 21

Fly Me to the Moon Eggs Benedict

Poached Eggs, Applewood Smoked Bacon, Hollandaise, served with Crispy Potatoes 24

Crooner Burger

Filet Patty, Onion Ring, Tomato, Lettuce, Brioche Bun Add Egg 3 Add Bacon 3 22

Carbonara Egg, Guanciale, Spaghetti 26

Cacio e Pepe Angel Hair, Pecorino Romano, Black Pepper 25

Penne Pesto Pistachio Crumble 23 add Shrimp 9 add Chicken 6

Maine Lobster Ravioli House-made Squid Ink Ravioli, fresh Lobster, Sherry Cream 40

Cattura del Giorno Catch of the Day MP



FOR THE TABLE 9

Housemade French Fries w/ Garlic Oil & Herb Salt

Side Bacon

Mixed Berries

Crispy Breakfast Potatoes

Broccoli w/ Bagna Cauda Butter

Bread and Filtered Water available upon request - 20% Gratuity added to tables of 8 or more

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.

