



BRUNCH

Louie's BY THE BAY

SUNDAY



BOTTOMLESS SPARKLING 11:00-2:30

\$20 per person with the purchase of an entree ~ Add juice for \$4 a carafe



• TO BEGIN •

CHARCUTERIE BOARD

Genoa Salami, Prosciutto di Parma, Smoked Tuna, Chef's Cheese Selection, 12 mo. Parmesan Reggiano "Gelato"

Serves 4-6 guests 37

SEAFOOD PLATTER

Chilled King Crab Legs, Seared Tuna, Shrimp Cocktail

Serves 2-4 guests 76

Add 1/2 Dozen Oysters 95

1/2 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

King Crab Cakes Tartar Sauce, Lemon 25

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

Beer Battered Onion Rings 12

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

• 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 14oz New York, Eggs, Crispy Potatoes 52

Louie's Brunch Pizza Fontina & Mozzarella Cheese, Sliced Potato, Tomatoes, Bacon, Basil, two over medium eggs 28

Not So 'French' Toast Sweet Ricotta Cream, Berries, Honey 23

Classic Breakfast Eggs, Bacon, Crispy Potatoes 18

Carbonara Egg, Guanciale, Spaghetti 26

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

Make it a King Crab Cake Benny 36

Cioppino Clams, Mussels, Calamari, Sea Bass, Shrimp, Tomato & Wine Broth 45

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

Cattura del Giorno Catch of the Day MP

Penne Pesto Pistachio Crumble 23 add Shrimp 9 add Chicken 6

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



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.

