



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 16
- Louie's Spritz** Titos Vodka, Blueberry Shrub, Fever-Tree Tonic, Simple Syrup 14

- Bloody Maria** Dos Boots Mezcal, Fever Tree Bloody Mary Mix, Celery, Salt Rim 16
- Champagne Cocktail** Titos Vodka, St. Germain, Lemon Twist 14

• TO BEGIN •

CHARCUTERIE BOARD

Genoa Salami, Proscuitto di Parma, Smoked Tuna, Chef's Cheese Selection, 12 mo. Parmesan Reggiano "Gelato"
Choose Two .. 22 All Five ... 37

SEAFOOD PLATTER

Chilled King Crab Legs, Seared Tuna, Shrimp Cocktail
Serves 2-4 guests 76
Add ½ Dozen Oysters 95

- ½ Dozen Oysters Mignonette or Classic Cocktail 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
- French Onion Soup Crock** 14

- Deviled Eggs** Mayonaise, Dijon Mustard, Sliced Chives, Smoked Paprika 17
- Shrimp Cocktail** Cocktail Sauce & Remoulade .. 25
- Meatballs** Pomodoro, Pecorino Romano, Garlic Bread Crumbs, Grilled Bread 14
- Caesar** Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones 14
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 .. 26
- Louie's Breakfast Sandwich**
Over Medium Eggs, Applewood Bacon, Fontina Cheese & Pesto Aioli, Grilled Ciabatta Bread 23
- Not So 'French' Toast**
Sweet Ricotta Cream, Berries, Honey 23
- Veggie Omelete**
Eggs, Tomatoes, Bell Peppers, Mushrooms, Gruyere, Creamy Tomato Sauce, Crispy Potatoes 21

- Eggs Benedict**
Poached Eggs, Applewood Smoked Bacon, Hollandaise, served with Crispy Potatoes 23
Make it a **King Crab Cake Benny** 35
- Huevos Rancheros**
Corn Tortillas, Over Easy Eggs, Black Beans, Salsa Verde, Creme Fraiche, Avocado 24
- Daemon's Steak & Eggs**
6oz Filet, Crispy Potatoes, Eggs any style 45
- Wagyu Patty**
8oz Ground Wagyu Beef, House Seasoning, Sunny Side Eggs, Tomato Salad, Olive Oil 28

• SANDWICHES, SEAFOOD, PASTA •

- Seared Blackened Ahi Sandwich**
Seared Sushi Grade Ahi, Bell Peppers, Spicy Aioli, Grilled Ciabatta Bread, Pickled Onions, side Salad 28
- Salmon & Strawberry Salad**
Mixed Greens, Blue Cheese, Sliced Almonds, Mint, Honey-Ginger Vinaigrette 34
- Cattura del Giorno**
Catch of the Day MP
- Cioppino**
Clams, Mussels, Calamari, Sea Bass, Shrimp, Tomato & Wine Broth add Crab Legs 15 ... 45

- Monte Cristo Sandwich** Batter Dipped, Ham, Gruyere, Blackberry Jam 24
- Louie's Burger**
Filet Patty, Onion Ring, Tomato, Lettuce, Brioche Bun
Add Egg 3 Add Bacon 3 22
- Bolognese** Ground Filet & Veal, Pappardelle Pasta, Parmigiano Reggiano 27
- Crispy Lasagna** Filet & Veal Bolognese, Bechemel, Parmigiano Reggiano 28
- Shrimp Penne Pesto**
Pistachio Crumble, Collasal Shrimp 36

SIDES

Cacio e Pepe
Pecorino Romano 16

Mac & Cheese
Béchamel, Bread Crumbs, Bacon 15

Beer Battered Onion Rings 12

Housemade French Fries
w/ Garlic Oil & Herb Salt 9

Side Bacon 9

Mixed Berries 9

Crispy Breakfast Potatoes 7

Broccolini
Bagna Cauda Butter 9

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

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.



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SIGNATURE COCKTAILS 16

Island Fever
Copalli Rum, Yuzu, Strawberry Puree,
Banane De Brazil

Back Bay Breeze
Botanist, Fever-tree Cucumber Soda

Pompelmo
Titos Vodka, Pamplemousse,
Lemon, Grapefruit

Sand in my Boots
Dos Boots Mezcal, Passion Fruit Syrup,
Caribbean Pineapple, Alma Tepec, Lemon

El Cholo Margarita
Secret Family Recipe since 1967!
with Cointreau and Patrón Tequila
(served on the rocks w/salt)

Black Jack
Jack Bonded Rye, Rosemary & Blackberry
Syrup, Lemon, Fee Foam

Old Italian
Pepper Infused Knob Creek 9yr,
Luxardo Apricot, Smoked Bitters,
Orange Bitters, Turbanado Sugar

Buenas Dias
Celaya Blanco, Fresh Green Juice, Lime

Bellissimo Bianco
Rieger's Gin, Luxardo Bitter, Dolin Blanc

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

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

Want a Mai Tai? Go next door to Billy's

VINI BY THE GLASS

Table with wine listings including BUBBLES, Summer in a Bottle, Pighin, Salwey, Hartford Court, Frog's Leap, Terredora, Rombauer, Taylors Pass, Jacques Dumont, The Calling, Domaine Nico, Tenuta di Nozzole, Daou, Faust, El Nemigo, Chappellet, Melville Estate, Damiliano.

DRAFT BEER

Table with draft beer listings including Boomtown Brewery LA Mic Czech Pils, Northcoast Red Seal Pale Ale, Expatriate IPA by Three Weavers, Chimay Cinq Cents Ale, Pollen Nation Honey Blonde Ale, Modern Times Black House, Offshoot Relax Hazy IPA, Allagash White, Coors Light.

BOTTLED & CANNED BEER and SELTZERS

Table with bottled and canned beer and seltzer listings including Modelo, Menebrea, Chuurch! by Kern River Brewing Co., Scrimshaw by North Coast Brewing Co., Lost Coast Hazy IPA Can, El Sully by 21st Amendment Brewery, High Noon Seltzer, Estrella Galicia 0.0 Non-Alcoholic, Nora, Birra Baladin, Italy.



Join us in Celebrating our Sister Restaurant's
100TH ANNIVERSARY

... And Raising \$1 MILLION Helping to power a cure for pediatric cancer.
Donate an amount of your choice today and/or become a VIP Member. VIP card members receive
20% off Wine and Rotating Monthly Perks (You can use it at The Cannery too!).

\$250 per card - expires December 2024

All proceeds go to Choc OC & LA Children's Hospital

Thank you!

