

THE *Narragansett* GRILL

Lunch at the Grill

Soup of the Day – House Made Daily

Cup 3 Bowl 5

Chicken Wings

8 Jumbo Party Wings

Served with choice of BBQ, Buffalo or Honey

Mustard Dipping sauce

2.50

House Mixed Green Salad

Small 4 Large 10

Caesar

Romaine lettuce tossed in Caesar dressing with
black olives

Croutons, Romano cheese & anchovies

12

Finish your Specialty Salad with Generous Portions
of These Toppings

Grilled Shrimp 6

Grilled Chicken 6

Grilled NY Sirloin 8

Paramount Macaroni & Cheese

8

Sandwiches

All sandwiches served with choice of steak or sweet
potato fries & a pickle

All Beef Hot Dog

5

Abby's Grilled Cheese

On choice of Texas style white,
wheat or marble rye

5

Bravo Tango Grilled Chicken Sandwich

Served with prosciutto & melted provolone cheese

8

Cheese Burger

½ lb. Angus beef

Choice of American, Swiss, cheddar or provolone
cheese

8

Meatball Sub

7

Chicken Parmigiano Sub

8

Veal Parmigiano Sub

8

Grilled Sirloin & Cheese

9

Side of Steak or Sweet Potato Fries

Small 2 Large 4

Half portions of most dinner menu items
also available upon request

**Fresh meat items are cooked to customer's
request. Consumption of raw or undercooked
foods of animal origin may increase your risk of
food borne illness. Customers who are especially
vulnerable to food borne illness should only eat
seafood or food from animals thoroughly cooked.**

www.narragansettgrill.com



Dinner at the Grill

Appetizers, Sides, etc.

Soup of the Day – House Made Daily Cup 3 Bowl 5

Cheese Bread Batons

Mozzarella stuffed bread served with house marinara & Alfredo sauces

7

Oven Roasted Pork Wild Wings

Mini chops on the bone - coated with grain mustard white balsamic reduction

8

Bravo Tango Grilled Chicken Sandwich

Served with prosciutto & melted provolone & choice of chips or fries

8

Cheese Burger

½ lb. Angus burger with choice of chips or fries

8

Paramount Macaroni & Cheese

8

Add Pancetta 4 - Add Lobster 4

Bacon Wrapped Scallops

Jumbo scallops wrapped in Apple Wood smoked bacon with Sambucca cream sauce

12

New Harbor Calamari

Golden brown calamari sautéed in pepperoncini, black olives & garlic butter

12

Steamed Little Necks

Fresh local clams steamed & served in our light red or white clam zuppa

12

Side of Fries or Chips

Small 2 Large 4

Antipasti

Small House Side Salad

4

Large House

House mixed salad greens, tomatoes & Spanish onion

10

Caesar

Romaine lettuce tossed in Caesar dressing with black olives, Romano cheese & anchovies

12

Baby Spinach

Topped with sliced green apple, apple wood smoked bacon, walnuts, carrots, raisins & crumbled Gorgonzola

14

Portobello & Artichoke

Grilled Portobello mushroom & artichoke hearts tossed with mix salad greens

14

Italiano

Roasted red peppers, pepperoni, pepperoncini, olives, marinated mushrooms, prosciutto, Provolone, red onions & tomatoes on a bed of Romaine

18

Finish your Specialty Salad with Generous Portions of These Toppings

Grilled Shrimp 6

Grilled NY Sirloin 8

Grilled Chicken 6

Lobster Meat 8

Pasta

Choice of Linguine, Penne or Gluten Free

Our house tomato sauce is made exclusively with San Marzano, Italian DOP Certified Tomatoes

Anna's Meatballs & Pasta

Served over choice of pasta

14

Pink Aglio E Olio

Traditional garlic & olive oil sauce sautéed with a touch of marinara. Tossed with choice of pasta and black olives

15

Vegetable Risotto Stuffed Peppers

Grilled peppers filled with creamy vegetable risotto

16

Risotto Carbonara

A blend of egg, pancetta, peas & Romano cheese sautéed with house risotto

16

Linguine & Clam Sauce

With fresh local little necks & your choice of light red or white clam sauce

18

Shrimp Scampi

Tiger shrimp sautéed with herb garlic lemon butter - tossed with pasta

18

Lobster Ravioli

Served with fresh cracked native lobster meat in our creamy pink vodka sauce

22

Chicken & Veal

Chicken Parmigiano

Served over choice of pasta

17

Chicken Romano

Roasted Romano cheese coated chicken breast in herb Alfredo sauce with gnocchi

18

Chicken Vincenzo

Sautéed medallions of chicken, onions, artichoke hearts, roasted red peppers,
Mushrooms & prosciutto in house aglio e olio

18

Veal Parmigiano

Served over choice of pasta

18

Narragansett Veal Chop

Pan fried select chop topped with maple shaved carrot & pepperoncini
Served with a roasted red pepper, gorgonzola cheese croquette & veal jus cream sauce

25

Beef & Pork

Grilled N.Y. Sirloin

House trimmed NY strip grilled to order - Served with potato & vegetable in season
22

Grilled Pork Chop

Grilled chop on the bone topped with green apple sautéed in dark rum flambé.
Served with in season potato & vegetable.
18

Slow Roasted St. Louis Style Baby Back Ribs

Served with baked beans, macaroni & cheese & corn bread – all house made
½ Rack 16 Full Rack 22

Seafood

Fish & Chips

Golden brown fresh flounder served with house chips or fries, tartar sauce & Cole slaw
17

Baked Stuffed Flounder

Flounder rollatini with baby spinach, house shrimp & scallop stuffing. Topped with garlic cream sauce.
Served with house rice & vegetable in season.
18

Broiled Flounder

Topped with sliced tomato, roasted red peppers, capers, artichoke hearts & lemon sauté. Served over house rice.
18

Broiled Scallops

Scallops broiled in white wine, butter & lemon sauce. Served with vegetables & rice.
20

Seafood Fra Diavlo

Scallops, shrimp & clams sautéed in spicy red sauce. Served over choice of pasta.
20

Surf & Turf Sautee

Sirloin, lobster meat, shrimp & scallops with onions, roasted red peppers, artichokes & mushrooms
Simmered in house aglio e olio over choice of pasta
24

Children's Items & Child Portions Available on Most Entrees

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Customers who are especially vulnerable to food borne illness should only eat seafood or food from animals thoroughly cooked.

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Children's Menu

Macaroni & Cheese

5

Grilled Cheese

5

Hot Dog

5

Chicken Fingers

6

Cheese Burger

7

Grilled Chicken Sandwich

7

Cheese Pizza

7

All sandwiches served with choice of steak or sweet potato fries

Child portions of most menu items also available



The Narragansett Grill • 1200 Ocean Road, Narragansett, RI 20882 • p: 401.789.6171 • f: 401.783-6658

Event Menu Offerings

The following is a sample of selections commonly chosen for events at the Narragansett. We are, however, always willing to customize your menu for your special event.

Appetizers

Veggie Stuffed Mushrooms (seafood stuffing – add .50)

Chicken Sate

Bruschetta (Tomato basil or white bean)

Crab Cakes

Spring Rolls

Vegetable Quesadilla (Beef or chicken – add .50)

Mini Egg Rolls

Antipasto Skewers

\$3.00 per person

Stationary Platters

Baked Brie with Fresh Strawberries

\$3.00 per person

Nacho Chips & Fresh Fruit Salsa

\$2.50 per person

Fresh Crudités & Dip or Humus

\$3.00 per person

Fresh Cut Assorted Fruit & Cheese

\$3.50 per person

Special Appetizers

Bacon Wrapped Scallops

Mini Rubeen

Mini Beef Wellington

Fresh Pan Seared Tuna Sushi

\$4.00 per person

Baked Spinach Stuffed Oysters

Cold passed Shrimp Cocktail

Steamed Little Necks and Mussels (Served family style as a starter at your table)

Narragansett Raw Bar (Tiger shrimp, little necks on half shell & oysters on half shell)

Market

Entrées

Our entrée menus can be tailored in almost any way and contain almost anything you desire.

For reference, our dinner menu is included. For smaller parties, 20 or less, we can provide a selection of up to 5 entrée choices for individual service. For larger parties, the menu will be limited to 3 entrée choices. Or you may select from the following items for prior selection by your guests. All meals can be served either buffet style, family style or individually, space providing. Individually served entrées must be pre-ordered at least one week prior to the scheduled event.

For buffets, you have the choice of two entrées from a single category. (Third item on a buffet is available for an additional cost.) Mixing entrées from different categories is subject to certain price adjustments.

Unless otherwise noted, the price for all entrée selections is for entrée selections, fresh vegetables in season and choice of red roasted potatoes, rice, pasta or such other starch of choice. You may provide soup and salad for your guests at menu prices. Salads can be served individually or family style.

Certain menu items cannot be served as part of a buffet or family style dinner, but may be included in a buffet or family style served dinner individually.

Lobster consists of one 1 ½ lb. native lobster per person unless arranged otherwise in advance.

Level I

Oven Roasted Split Breast of Chicken
Veal or Chicken Medallions Piccata
Chicken Parmigiano
Baked Fresh Seafood Stuffed Flounder
Black Angus Top Round
House Made Veggie Lasagna
\$18 per person each

Level II

Veal or Chicken Medallions Marsala
Veal Parmigiano
Grilled Salmon*
Baked Stuffed Shrimp
House Made Meat Lasagna
\$20 per person each

Level III

Grilled Sword Fish*
Grilled Yellow Fin Tuna*
Grilled or Roasted NY Sirloin or Prime Rib
\$24 per person each

Level IV

Boiled Native Lobster*
Grilled Lamb Chops
Grilled Veal Chop
Roasted or Grilled Tenderloin of Beef
\$28 per person each

*Certain seafood items may be subject to seasonal availability & market pricing

All of our entrées are finished by our chef with house prepared sauces.
Specially prepared sauces for all of the above entrées are also available (may require an additional price.)

Desserts

Quoted upon request

Items to Note

All prices are subject to change based upon changes in market conditions.

Minimum person charge - Per person payment will be required for 90% of the estimated guests for parties of more than forty (40) estimated guests. Parties estimated at forty (40) guests or less will be required to pay the per person payment on the estimated amount of guests. Site fees may apply for all events depending upon extraordinary set up and additional linen requirements.

Maximum time for event – If the service of appetizers or entrees is delayed for more than one-half (1/2) hour beyond the scheduled times, which delays are caused in order to accommodate time requirements of the host or his or her guests, and not caused by the Narragansett Grill staff, or if the event continues (and not a prearranged after party), and staff is required to remain beyond the agreed upon event time duration, there will be an additional charge of \$250.00 per hour.

Gratuuity of 20% on all meals. All meals are also subject to 7% sales tax and 1% meal tax.

All price quotes include all wait staff, bar staff, tables, chairs, basic table linens, dishware, flatware, service and cleanup. We reserve the right to charge market price for any damage to any items provided.

We would be glad to price, prepare and serve any other item or menu