



PINEAPPLES ON THE BAY

*an open air restaurant where
everyone is
welcomed with open arms*

History of the Newport Pineapple

Newport was founded in 1639 by settlers who were seeking religious freedom. Its natural resources and ideal trade location soon made it into a major seaport. Newport sea captains would bring home pineapples from their trips to the West Indies. They would place one of these exotic fruits in front of their homes to indicate to neighbors and friends that his door was open to visitors.

The pineapple thus became synonymous with welcome and it remains Newport's symbol of welcome and hospitality to visitors.

Pineapples is a
great place to book
your special events...
please ask for more
information

401-851-3325

Live music

**Friday, Saturday,
Sunday and
Monday**

Home of the Sunset Celebration

A tradition at Pineapples since 2000... Colors is performed by the firing of a signal cannon, and a champagne toast at sunset. This is our way of saying thanks to the men and women of our armed forces for giving us the opportunity to enjoy another great day in Newport.



Seaside Starters

- Chips and Salsa \$6
- Aquidneck Island Clam Chowder \$7
Thick and creamy, a Windward specialty
- Crab and Cucumber Gazpacho *with lime sour cream* \$8
- Peel n' Eat Steamed Shrimp \$14
Steamed jumbo shrimp tossed with old bay and served with cocktail sauce
- Grilled Beef Teriyaki (6) \$11
Oriental marinated flank steak, grilled to perfection
- Cumin-Lime Chicken \$11
Served over fresh greens with chipotle avocado dressing
- Lazy Sushi \$12
Spicy tuna, pickled nori, sticky sesame rice and wasabi, drizzled with sweet soy and ginger vinegar
- Bucket of Steamers \$18
Served with drawn butter and natural broth
- Grilled Marinated Lamb Lollipop \$13
In lemon, garlic and fresh oregano, served with tzatziki

Build Your Own Raw Bar

- Cherrystones* \$1.50 each
 - Colossal Cocktail Shrimp* \$2.95 each
 - Malpeque Oysters (PEI)* \$2.00 each
- Served with our own cocktail sauce, horseradish, fresh lemon and Tabasco*

- Caesar Salad \$10
Chopped romaine lettuce, traditional dressing, white anchovy and shaved parmesan reggiano cheese and a garlic crouton
 - The Crew's Grilled Salad \$12
Grilled heirloom lettuce, summer squash, zucchini, red onion and bell pepper, laced with balsamic reduction and olive oil
- ADD TO EITHER SALAD:
Marinated Chicken \$3 Spice Rubbed Salmon \$5 Flank Steak \$4
Grilled Shrimp \$6 Chilled Lobster Salad \$6 Grilled Scallops \$5

Sandwiches

All sandwiches include your choice of one side

- Beach Bum's Cordon Bleu \$10
Marinated grilled chicken with smoky bacon, Swiss cheese and grilled pineapple, on a bulky roll with lettuce and tomato
 - Rose Island Swordfish Sandwich \$14
Fire grilled swordfish on a warm roll with greens, tomato and creamy Dijon sauce
 - Grilled Shrimp BLT \$14
Jumbo shrimp, smoked bacon, local tomato and lettuce with spicy aioli on a soft roll
 - Lobster Sliders \$18
Cold lobster salad on twin brioche with lemon lettuce
 - Outboard Burger* \$10
Classic 8oz. angus burger grilled to your liking and served with L, T, O and P and choice of American, Swiss, cheddar, pepper jack or bleu cheese
Add bacon or caramelized pineapple for .75 each
- SIDES \$3 each:
Veggie Sticks • Kettle Chips • Fresh Fruit Salad with Mint
Black Beans & Rice • Pineapple's Cabana Slaw • Dirty Rice

Entrées

- Grilled Sea Scallops \$21
With sweet & spicy caramelized pineapple relish, served with dirty rice and vegetable of the day
- Spice Rubbed Atlantic Salmon* \$18
Topped with avocado aioli, served with black beans & rice plus our vegetable of the day
- Grilled Marinated Lamb Chops* \$19
With cucumber tzatziki, rice and vegetable of the day
- Grilled Jamaican Jerk Chicken \$16
With fresh fruit salad and grilled vegetable of the day

Little Minnows' Menu 12 and under

- Junior Burger *with or without cheese* \$8
All junior burgers are prepared well done
- Surf Doggy *all American beef hot dog* \$7
- PB&J *the traditional favorite on soft white bread* \$5
Little Minnows Menu served with a pickle and choice of Pineapple's cabana slaw, potato chips or fresh veggie sticks
- Ice Cream Bars \$3.75

Alcohol-Free Drinks

- Bottled Waters *Aquafina still or sparkling* \$3.75
- Freshly Brewed Iced Tea or Coffee \$7
- Summer Lemonade \$8

Smoothies

- Tropical Mash \$5.25
Pineapple, banana, strawberry, mango, ice cream
- Monkey See...Monkey Do
Banana, chocolate syrup, ice cream mix
- Fruit Punch Slushie
Beware of "Brain Freeze"

Specialty Drinks

Gansett Bay Breeze

Cruzan black cherry rum and light rum, pineapple juice with a splash of ginger ale and a lime twist



- Pomegranate Un-tini
*Just like our ~~five~~ favorite except for the glass!
VOX vodka, pomegranate syrup and triple sec with a lime*
- Rhode Island Runner
Cruzan pineapple & banana rums, blackberry, sour mix, OJ
- Bellevue Margarita
Jose Cuervo, Grand Marnier, Triple Sec, sour mix
- Narry Lemonade
Absolut Citron, Blue Curaçao, lemonade
- Watermelon Splash
Smirnoff Watermelon, Triple Sec, lemonade, grenadine
- Did You Say Pina Colada?
Gosling's rum, coconut, pineapple
- Root Beer Float
Three Olives root beer vodka, amaretto and vanilla ice cream
- Causeway Mudslide
Absolut Vanilia, Starbuck's Cream & Coffee liqueur, ice cream mix
- Not Just Another Strawberry Daiquiri
Bacardi rum, strawberry, lime juice and a splash of the Seal
- Dark & Stormy
Bermuda comes to Newport: Gosling's Black Seal rum mixed with Barritt's Original ginger beer
- North of Havana Mojito
Gosling's Gold rum, cane sugar syrup and fresh mint
- Pom Ricky
Tanqueray gin, lime juice and pomegranate syrup topped with Sierra Mist

Wines by the Glass

- Beringer White Zinfandel \$7.50
- Fish Eye Pinot Grigio \$7.50
- Canvas Chardonnay \$7.50
- Cellar 8 Pinot Noir \$8.00
- Canvas Merlot \$7.75
- Wolf Blass Shiraz \$8.00
- Canvas Cabernet Sauvignon \$7.75
- Kendall-Jackson Chardonnay \$9.50

Cool Brews on Tap

- Newport Storm Amber Ale \$5.00
- Samuel Adams Summer Brew \$5.00
- Miller Lite \$4.50
- Jay's Choice \$5.00

Cool Brews

- Heineken \$5.25
 - Corona \$5.25
 - Heineken Light \$5.25
 - Budweiser \$4.50
 - Bud Light \$4.50
 - Mike's Hard Lemonade \$5.25
- Ask your server about our featured Beer of the Week

Sweet Finishes

- Grand Pineapple Downside-Up Cake *with fresh cream* \$7
- Banana Split Cake \$7
Layers of fresh banana, whipped cream, crushed pineapple, chocolate sauce, cherries and walnuts on a graham cracker crust
- Macerated Fresh Wild Berries *with fresh cream* \$7
- Make Your Own Snow Cone \$6
*Start with crushed ice and add your choice of gourmet syrups. Use one of our recipes or build one to fit your personal taste.
Hey grown ups: make it an adult treat with the addition of Cruzan Black Cherry Rum or Three Olives Grape or Root Beer Vodka for an additional \$4*