



◆ NEWPORT ◆

SNACKS

AHI TUNA POKÉ NACHOS* 22

Avocado, Cucumber, Scallion, Wasabi Kimchi Aioli, Soy, Black & White Sesame, & Furikake

HOUSE GUACAMOLE 14

Freshly Made In-House, Served With Crispy Tortilla Chips

GARLIC-GINGER WINGS 16

Delicately Flavored With Sesame Seeds & Scallions

SWEET THAI CHILI WINGS 16

Infused With Citrus Ponzu & Topped With Scallions

SCRATCH MEATBALLS 12

House-Made, Smothered In Spicy Marinara Topped With Whipped Ricotta, Parmesan and Basil

CRISPY GREEN BEANS 11

Toasted Onion Batter Served With Miso-Maple Aioli

TWISTY BREAD 13 *Staff Favorite!*

Garlic Oil, Parmesan, Tomato Fondue

VEGETARIAN BUFFALO TENDERS 15

Drizzled With Truffle Ranch, Scallions

GARLIC-FRIES 10

Perfectly Crisp, Tossed In Garlic Oil

TACOS & BURRITOS

FISH TACO* 16

Fried Locally Caught White Fish, Mango Salsa, Slaw Lime Tartar, Cilantro

PORK TACO 🌶️ 16

Braised Pork, Red Onions, Cilantro Slaw & Hot Ranchero Sauce (Spicy)

STEAK TACO 17

Seasoned Steak, Avocado Aioli Slaw, Radish, Cilantro, Red Onions

CHICKEN BURRITO 18

Chicken Thighs Yellow Rice, Black Beans, Pico Avocado, Hot Guajillo Sauce Served With Tortilla Chips & Salsa

STEAK BURRITO 19

Yellow Rice, Black Beans, Pico Avocado, Hot Guajillo Sauce Served With Tortilla Chips & Salsa

SANDWICHES

SERVED WITH FRIES

CALI CHICKEN 18

Grilled Chicken, Layered With Bacon Lemon Pepper Aioli, Lettuce, Avocado Alfalfa Sprouts On Toasted Ciabatta

SURF CLUB BURGER* 20

Gruyère, Bacon, Caramelized Onion "Secret Sauce", Toasted Brioche Bun

NASHVILLE HOT CHICKEN 17

Panko Breaded Chicken Breast Lettuce, Dill Pickles, Truffle Ranch Toasted Brioche Bun





SALADS

CHOP CHOP 14

Mixed Greens, Fresh Mozzarella
Cherry Tomatoes, Red Onion
Cucumber, Balsamic Vinaigrette

SPICY CHICKEN CAESAR 17

Romaine Hearts, Applewood Smoked
Bacon, Parmesan, Spicy Caesar
Dressing

CHICKEN TACO SALAD 18

Crisp Romaine, Pico de Gallo
Roasted Corn, Black Beans, Cheddar
Cheese, Crispy Tortilla Strips
Cilantro-Lime Ranch Dressing

BOWLS

BAJA BOWL 25

Grilled Chicken, Bacon, Avocado
Corn, Alfalfa Sprouts, Lemon Aioli

SEARED TUNA POKÉ 26

Sweet Cabbage Slaw, Wakame, Edamame
Furikake, Kimchi Aioli, Cilantro Lime
Rice, Sweet Soy Sauce

BLACKENED SHRIMP 23

Cilantro Lime Rice, Braised Black
Beans, Smashed Avocado, Cheddar
Cheese, Pico de Gallo

TEQUILA BRAISED PORK 24

Cilantro Lime Rice, Braised Black
Beans, Mango Salsa, Caramelized
Plantains, Salsa Verde

BLACKENED CHICKEN MAC & CHEESE 24

Smoked Gouda Sauce, Blackened
Chicken Thighs, Toasted Panko
Breadcrumbs

PIZZA

*Crafted with Our 72-Hour Dough and
Finished with Sea Salt & Pecorino Romano*

THE CLASSIC 17

Traditional Tomato Sauce,
Fresh Mozzarella, Basil

SCRATCH MEATBALL 19

Marinara, Whipped Ricotta
Fresh Mozzarella, Pickled
Red Onion

CHICKEN BACON RANCH 18

Blackened Chicken, Sriracha
Ranch, Fresh Mozzarella
Finished With Scallions

PIZZA BLANCO 16

Garlic Oil, Rosemary
Shredded Mozzarella

CRISPY BUFFALO CHICKEN 19

Garlic Oil, Shredded
Mozzarella, Banana Peppers
Bacon, Truffle Ranch, Scallions

PROSCUITTO & ARUGULA 21

Crumbled Gorgonzola, Fresh
Mozzarella, Orange Zest
Drizzled With Honey



PEPPERONI 19

Classic Pepperoni, Tomato
Sauce, Fresh Mozzarella
Hot Pepper Oil

CORN & BURRATA 18

Garlic Oil, Roasted Tomatoes
Burrata, Sweet Corn, Mozzarella

VEGAN

VEGAN CHEESE CAN BE ADDED TO ANY ENTREE \$3

AVOCADO TOAST 14

Toasted Country Loaf Bread Topped With Smashed Avocado, Braised Black Beans, Pico de Gallo & Cilantro

SPICY VEGAN SURF BOWL 16

Sautéed Edamame, Wakame, Arugula Cilantro Lime Rice, Mango Salsa Scallions, Sriracha & Sweet Soy Reduction

VEGAN VEGGIE PIZZA 17

Garlic Oil, Arugula, Spanish Onions, Cherry Tomatoes, Sweet Peppers, Sea Salt

CLASSIC TOMATO PIE 13

Our Award-Winning Dough Topped With San Marzano Tomato Sauce, Extra Virgin Olive Oil & Sea Salt

DESSERT

BLONDIE BROWNIE SUNDAE 11

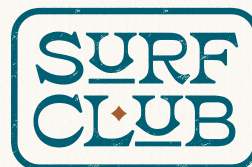
Blonde Brownie With Chocolate & Toffee Chunks, Gelato & Whipped Cream

CINNA-BITES 12

Our Award-Winning Fried Dough Balls Cinnamon, Brown Sugar, Icing

SORBET 3

Lemon or Mango



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at Dive Bar!*

INQUIRE ABOUT OUR PRIVATE
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A Credit Card Processing Fee of 3% Will Be Applied To All Credit Card Purchases.
Customers May Avoid This Extra Fee By Paying With Cash - Thank You!

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illness. If You Have A Food Allergy Or Special Dietary Requirement, Please Inform A Staff Member.