



Crowley's Casino Pub

Established in 1880, The Newport Casino was built as the result of a casual bet between James Gordan Bennet Jr., owner of the New York Herald and his guest British Cavalry Officer, Captain "Sugar" Candy, for which Candy rode his horse into Newport's most exclusive men's club - The Reading Room. Disgruntled at the other members less than congenial response, Bennet bought the land across from his Bellevue Avenue mansion and built his own club - The Newport Casino. It offered shops, concerts, balls, special events - never gambling - and a place for Newport's summer residents and Newporters to gather. Now a National Historic Landmark the "Casino" is today the home of The International Tennis Hall of Fame. www.tennisfame.com

The Crowley Family of Newport have owned and operated the La Forge Casino Restaurant for over forty years. Their Irish heritage is reflected in the menu and the style and friendly atmosphere of Crowley's Casino Pub.

La Forge
Casino Restaurant

Est. 1880

APPETIZERS

Baked Stuffed Potato Skins

Fresh skins stuffed with cheddar cheese, bacon, onions and sour cream - 7.95

♣ Newport Clam Chowder

A thick and creamy bowl of with lots of clams - 5.95

Lobster Bisque

A creamy bisque with a dash of sherry - 5.95

Oven Baked Onion Soup Au Gratin

A crusty French bread crouton with Swiss cheese over our own onion soup baked in a crock - 6.95

Coconut Shrimp

Three jumbo shrimp deep fried in a coconut batter and served over a bed of baby greens with a horseradish soy sauce - 10.95

Crab Cakes New Orleans

Two pan sautéed lump crab cakes served with a Creole remoulade - 12.95

♣ Super Nachos

A large platter of corn chips baked with cheddar and topped with salsa, sour cream, guacamole, jalapenos and our own beef chili - 8.95

Fried Chicken Fingers

Fresh fingers of breast meat fried and served with bar-b-que sauce - 7.95

Buffalo Wings

A dozen wings fried until crisp, tossed in Buffalo sauce and served with bleu cheese dressing, carrots and celery. Also available boneless - 8.95

Fried Calamari

Served with a sweet spicy red pepper sauce - 8.95

♣ Rhode Island Stuffed Quahog

We chop a quahog (Indian for clam) and blend it with spices, cracker crumbs, chorizo sausage, onions, celery and bake in a shell topped with bacon - 5.95

♣ Dublin Style Mussels

Fresh mussels steamed in white wine with onions, herbs and a touch of garlic - 11.50

Littlenecks on the Half Shell

Fresh tender, local clams served on the half shell with cocktail sauce and lemon - 8.95

Jumbo Shrimp Cocktail

Three jumbo shrimp served with cocktail sauce and lemon - 9.95

Clams Casino

Native littlenecks baked with seasoned crumbs, garlic butter and bacon - 9.95

Oysters on the Half Shell

Cold water oysters from Maine served with cocktail sauce and lemon - 9.50

Grilled Quesadillas

Your choice of marinated Chicken, Beef or Veggie. Served with salsa and sour cream - 8.95

Fried Onion Tangles

A large bowl of fried sweet onions served with our special sauce - 6.95

♣ Classic Favorites

DINNER ENTRÉES

Rack of Spring Lamb

Roast of New Zealand lamb with a dijon-hazelnut crust and a rosemary-shiraz demi glace - 23.95

Shrimp Stuffed with Lobster

Three large shrimp split and stuffed with fresh lobster meat lightly topped with crumbs and baked in a casserole with drawn butter - 24.95

Newport Surf & Turf

An 8 oz. flame grilled filet mignon and two shrimp with a lobster stuffing - 29.95

☘ "The Best Baked Stuffed Lobster"

A select native lobster split and stuffed with sea scallops, shrimp, lobster meat and a light dusting of crumbs served with drawn butter and lemon - Market Price

Filet of Beef Tenderloin

A grilled 10 oz. filet mignon finished with caramelized carrots and shallot Bordelaise - 28.95

Wild Salmon

Oven roasted fillet of salmon finished with a whole grain mustard glaze - 21.95

Fillet of Sole Newport

Fillet of sole stuffed with baby spinach and fresh native lobster and served with a spring onion and garlic cream sauce - 22.50

☘ Seafood Fantasy

Shrimp, lobster, mussels, salmon and scallops sautéed in butter with white wine, fresh herbs and a touch of cream served over pasta - 24.95

☘ Porterhouse Steak "Best Selling Steak"

A 22 ounce cut flame grilled and finished with an herb butter - 31.95

☘ Chateaubriand for Two

A grilled center cut of beef tenderloin served with baked stuffed potato and a fresh vegetable bouquet carved at your table. Add Bordelaise or Béarnaise - 68.00

New York Sirloin

A 14 oz. flame grilled center cut sirloin served with your choice of an Irish Murphy's Stout sauce or sautéed mushrooms and onions - 24.95

Seafood Thermidor

Lobster meat, shrimp, mushrooms and scallops sautéed in a sherry cream sauce and baked en casserole and topped with Swiss cheese - 24.95

Federal Hill Style Scampi

Shrimp and littleneck clams sautéed with fresh lemon, tomatoes, garlic, onions and basil and served over linguini. Inspired by Providence's Italian neighborhood - 21.95

Eating raw or undercooked food can cause illness, especially in young children, sick or elderly persons.

SANDWICHES & BURGERS

All are served with French fries, cole slaw or chips.

Kinsale Club Sandwich

Discovered in Kinsale, Ireland's gourmet capital and Newport's "Twin City". A grilled chicken breast topped with melted cheddar cheese, sliced onion, crisp bacon, lettuce and tomato and all stacked on three pieces of toast - 10.95

☘ Peter & Paul's Reuben "A Masterpiece"

Extra lean first cut corned beef, Swiss cheese, sauerkraut, Russian dressing on grilled marble pumpernickel rye - 10.95

La Forge Lobster Roll
Our most popular item. Lobster salad served in a toasted roll with lettuce. Made the same way for over 40 years. As seen on the Food Network! - 17.95

Chicken Salad Croissant

All white chunky chicken salad, bacon and lettuce on a crispy croissant - 10.95

Roast Breast of Turkey Club

We roast turkey breasts daily. Stacked on three slices of toast with bacon, tomato and lettuce - 10.95

☘ The Crowley Cheeseburger

An 8 ounce burger, flame grilled served on grilled bread with famous Vermont Crowley cheddar cheese from Healdville, VT. (www.crowleycheese-vermont.com) - 11.50

SALADS

CAESAR SALADS

Crisp romaine lettuce tossed with croutons, fresh grated parmesan cheese, classic caesar dressing and your choice of topping: Grilled Chicken Breast - 11.95 Grilled Salmon - 13.95 Jumbo Shrimp - 15.95 Lobster Salad - 18.95

☘ Lobster Salad Plate

Our own recipe of lobster salad made the same way for over forty years. Served over mixed greens served with tomatoes, sliced egg, avocado, cucumbers, olives and fresh fruit - 18.95

Cobb Salad

Fresh roasted turkey breast, bacon, avocado, sprouts, chopped egg, tomato and greens with your choice of dressing - 11.95

Breakers Salad

An all veggie salad of alfalfa sprouts, raisins, walnuts, celery, carrots, onions, peppers, tomatoes, cheddar cheese, croutons and mushrooms - 10.95

Blackened Chicken Spinach Salad

Fresh baby spinach with bacon, egg, mushrooms and croutons topped with a blackened chicken breast - 11.95

Charleston Fried Chicken Salad

Tender seasoned fried chicken over salad greens with mushrooms, walnuts and orange sections served with a light savory mango vinaigrette - 11.95

☘ Chicken Monterey

In a tortilla shell on a bed of greens we put fruit, raisins, chopped walnuts, sprouts and your choice of a grilled chicken breast or chicken salad. A best seller! - 11.95

Dressings: Russian, Italian, Chunky Bleu Cheese, Balsamic Vinaigrette, Low Fat Raspberry Vinaigrette, Honey Mustard, Peppery Parmesan Cheese

PUB DINNERS & PASTAS

Chicken Bellevue

A breast of chicken, pan-seared and then baked with white wine and butter sauce - 17.00

Shepherd's Pie

Extra lean ground beef lightly seasoned in brown gravy with fresh vegetables and mashed potatoes - 12.95

Irish Bangers & Mashed Potatoes

Plump bangers (Irish sausage) imported from Ireland, flame grilled and served with mashed potatoes, gravy and vegetables - 12.95

Meatloaf Dinner

A heaping platter of homemade meatloaf with brown gravy served with fresh vegetables and mashed potatoes - 12.95

Pan Fried Fillet of Sole

Lightly breaded fillet of sole pan fried with a wine butter sauce served with potato and vegetable - 15.95

Crowley's Dublin Fish & Chips

Fresh cod deep fried and served with crisp fries, tartar sauce and lemon. Try some malt vinegar instead of ketchup for that special old Dub taste - 15.95

Baked Stuffed Scrod

Fresh local cod baked with our traditional stuffing - 17.95

♣ 10 oz. Flat Iron Steak

With roasted garlic cabernet demi glace and grilled portabella mushrooms topped with crumbled gorgonzola - 21.95

Chicken Parmesan

A fried boneless breast of chicken served over linguini with garlic bread - 16.95

Pasta Primavera

Fresh vegetables sautéed in garlic butter served over pasta with grated cheese - 15.95

Side Caesar Salad

Crisp romaine, croutons, parmesan cheese and classic dressing - 5.50

Side Dinner Salad

Spring greens, grape tomatoes, cucumber, red onion, peppers, croutons and cheddar cheese - 5.50

Wedge Salad

Iceberg lettuce with tomato, onion, bacon and bleu cheese dressing - 6.25

♣ Classic Favorites

A 20% gratuity will be added for parties of 6 or more.

Board of Health Warning: If you have any specific dietary requirements or food allergies please inform your server upon ordering.

WHITE WINE

	Glass	Bottle
Chardonnay		
Clos du Bois	7.50	25.50
Kendall Jackson VR	7.75	26.50
Stone Cellars	6.75	24.50
Coppola	7.50	25.00

Pinot Grigio		
Santa Margherita		38.00
Mezza Corona	6.75	24.50

Sauvignon Blanc		
Markham Napa	7.25	27.50
Coppola	7.50	25.00

Blush		
Beringer White Zinfandel		6.50

Riesling		
Hogue Washington St.	6.50	24.50

RED WINE

	Glass	Bottle
Shiraz		
Yellow Tail Australia	6.50	24.50

Merlot		
Blackstone	7.75	25.50
Stone Cellars	6.75	24.50
Coppola	7.50	25.00

Cabernet Sauvignon		
Stone Cellars	6.75	24.50
Yellow Tail Cabernet / Shiraz	6.50	24.50
J Lohr	7.75	25.50

Pinot Noir		
Brancott, New Zealand	7.50	25.50
"5 Rivers" California	6.75	24.50

BOTTLED WATER

Tÿ Nant Spring Water (Wales)
Small - 2.95 Large - 5.95

*Top Shelf Aquafina 2.50, Tanqueri, Kettle, Bailey's, Kahlua

DRINK SPECIALS



The Irish Mudslide
16 oz. - 8.50 Top Shelf - 9.50


 **Crowley's Bloody Mary**
16 oz. - 7.50 Top Shelf - 9.50

Margarita
Regular or Frozen, 16 oz. - 7.50

Piña Colada
16 oz. - 7.50 Top Shelf - 9.50

BEER

On Draught by the Pint
Newport Storm Hurricane Ale,
 Murphy's Irish Stout, Cork, Ireland,
Samuel Adams Boston Lager,
 Smithwicks Irish Ale

Bottle
Budweiser, Bud Light,
Michelob Ultra, Miller Lite
Beck's Light, Corona Extra, Corona Light,
Heineken, St. Pauli Girl (NA),
 Magner's Original Irish Cider
O'Doul's (NA), Mikes Hard Lemonade

MARTINI BAR

Classic Martini
Espresso Martini
Sour Apple Martini
Cosmopolitan