New World House Specialties

Small Plates

Today's Best Oyster with mango mignonette	market
New World Classic Cajun Peppered Shrimp *7	2.50 each
Manchego Cheese and Quince Paste *with local honey*	4
A Wasabi-Tobikko Deviled Egg	2
A Casuela of Festive Olives	4

Appetizers and Salads

New World's Pan Blackened Stringbeans — Personal Size 5.95 — Party Plate 8.95
*Hot and spicy New World finger food seasoned up with our CAGE blackening mix, served with Creole remoulade *7*

Ric's Original Formula Purple Haze Shrimp — 9.95
*Heaven meets hell...Jumbo Gulf white shrimp sauteed and finished with notorious Purple Haze sauce made with habanero, ginger, red cabbage and pineapple *9*

A Bowl of Steamin' Edamame — Personal Size 5.95 — Party Plate 8.95
Sprinkled with shiso salt

Saigon Street Style Fried Calamari — 9.50
Dusted with rice flour and quickly fried, set on cuke noodle salad with tangy tamarind-peanut sauce, and a side of chile sambal

Homemade Black Seaweed Salad — 7.95
*Organic Arame marinated with sesame scallions, mirin, tamari and ginger *3*

Hudson Valley Salad — 9.75 / 6.50
Beautiful organic greens, apples, grilled red onion, toasted filberts, Berkshire Blue, and hard cider vinaigrette

Vietnamese Salad — 9.75 / 6.50
A refreshing raw salad of sprouts, scallions, cabbage, herbs, peanuts and greens with a naturally lowfat tamarind-fish sauce-peanut dressing

Sexy Caesar Salad — 9.75 / 6.50
With grated Asiago, anchovies & big croutons

Salad Trio - a sampler of our Hudson Valley, Vietnamese and Caesar Salads — 9.95

New World Simple Salad — 7.95 / 4.95
lightly tossed with balsamic, cider or curry vinaigrette

Grilled or Blackened stuff to top your salad with

Roasted Mushrooms 5 Tofu 5 Fried Calamari 7 Chicken Breast 6 Ahi Tuna 8