

# PORTS CAFE

## greens & things

**house salad** mixed seasonal greens, chickpeas, cucumber, red onion, carrots, garlic herb croutons 6.5.

**winter night salad** mixed greens, sliced empire apples, spiced walnuts, raisins, red onions, crumbled gorgonzola, raspberry vinaigrette 10.

**bella greens** mixed greens, roasted portabellas, sun-dried tomatoes, goat cheese, toasted pine nuts, balsamic vinaigrette 10.

**caesar salad** romaine lettuce, shaved parmesan, garlic croutons, house made caesar dressing 10.  
*with grilled chicken* 16.

## mugs & bowls

**soup of the day:** cup 4. bowl 6.

## friends & family

**baked brie** in a puff pastry, daily toppings 12.

**mussels** garlic, white wine sauce steamed, house focaccia 13.

**calamari-shrimp fry** cornmeal dipped served with a lemon-garlic aioli 12.

**south baltimore shrimp boil** we spice 'em, steam 'em & you peel 'em. served with lemon-garlic butter or cocktail sauce 1/2 lb. 16. full lb. 28.

**bang bang shrimp** lettuce cups, sriracha aioli, house pickles 12.

**house potato chips** blue cheese fondue, crispy bacon, scallions 10.

## sides

**garlic-rosemary french fries** 6.

**green onion sour cream smashed potato** 4.

**sweet potato fries** 6. **sautéed vegetables** 6.

**house sourdough & roasted garlic butter** 6.

## entrées

**delmonico ribeye steak** garlic and peppercorn rub, herbed butter, mushroom au jus, served with choice of potato 39.

**lamb chops** rosemary-thyme marinade, roasted onion au jus, choice of potato 38.

**cafe fajitas** fresh salsa, guac, cheese, refried beans, mexican rice, with your choice:  
chicken / steak / shrimp / veg / house mix 20.

**atlantic salmon filet** house spice rub, sautéed spinach-onion chutney, basmati rice 27.

**tandoori chicken** almond-onion curry, basmati rice, grilled pitas **v/gf available** 24.

**chicken & shrimp** in a Thai peanut sauce, roasted peanuts, fresh basil, linguine **v available** 24.

**cheese ravioli** in a pesto cream sauce, portabella mushrooms, and garlic bread 18.

**shrimp sauté** with feta, pine nuts, tomatoes, baby spinach, artichokes, white wine, linguine 24.

**gnocchi** roasted tomato-cabernet braised short rib ragout, house ricotta gnocchi, grilled focaccia 26.

**penne & house meatballs** topped with ricotta, mozzarella, house sauce, garlic focaccia 18.

**house smoked carolina spare ribs** corn bread, buttermilk slaw and choice of potato  
1/2 rack 20. whole rack 32.

## desserts

**hot fudge sundae** ben & jerry's vanilla ice cream, home-made fudge, chopped nuts, whipped cream and a cherry 8.

**ports coffee olé** ben & jerry's coffee buzz buzz ice cream, O'Mara's Irish Cream, a splash of chocolate, and whipped cream 8.

**crème brûlée** vanilla or orange-ginger 8.

**chocolate fudge torte** dark chocolate ganache, raspberry coulis 8.

# tonight's specials, june 23, 2020

*In addition to our signature menu, we feature an incredible selection of seasonally inspired and locally sourced specials.*

## appetizers

**soup du jour** new england clam chowder 4/6

**roasted carrot** honey-ginger vinaigrette, avocado, mint 10.

**house lobster ravioli** stewed tomato, cognac cream, herb salad 15.

**fried cauliflower** house buffalo sauce, creamy buttermilk bleu cheese, scallions 12.

**flatbread** duck confit, pickled cherries, charred onion, local chevre, arugula 14.

**charcuterie board** duck rilette, marinated berries, taleggio, almonds, crostini 16.

**burrata** strawberry & rhubarb compote, scallion-corn cake, balsamic reduction 12.

## salads

**waldorf** frisee, creamy poppyseed dressing, apple, grape, red onion, pecans 10.

**beet** baby greens, dijon vinaigrette, quinoa, blood orange, red onion, feta, 10.

## entrées

**24oz. bone-in ribeye** marinated & grilled portobello, rosemary-gorgonzola cream 49.

**prime sirloin** toasted walnut-bleu cheese butter, beer-battered onion rings 34.

**brick-roasted chicken** taleggio cream, campanelle pasta, roasted asparagus, grilled onion 26.

**flank steak & crabcake** brown sugar-bourbon reduction, harissa aioli 35.

**halibut** pan-roasted, romesco sauce, broccolini, olive oil-smashed potato 37.

**tuna** sesame, baby bok choy, stir fry veggies, lo mein, basil 33.

**portuguese pan-roast** smoked octopus, andouille sausage, littlenecks, shrimp, baby potato, lobster-fennel broth 36.

## desserts

**strawberry tart** berries & honey 8.

**churro bread pudding** chocolate ganache, pecans, ben & jerry's vanilla ice cream 8.

**peanut butter cheesecake** dry-roasted peanuts, toffee & chocolate ganache 8.

## by the glass

**white:**

**sauvignon blanc** te mata, nz 10/34

**pinot grigio** cora, italy 8/28

**pinot gris** hunt country, ny 9/30

**riesling** 240 days, ny 10/38

**sparkling:**

**prosecco** white knight, italy 9/30

**asti** martini & rossi, italy 10

**sweet:**

**svenska red** swedish hill, ny 6/20

**red:**

**cab. sauvignon** louis martini, ca 11/38

**cotes du rhone** cristia, france 12/40

**monastrell** honora vera, spain 7/26

**pinot noir** johnson family, california 12/40

**cabernet franc** heron hill, ny 10/36

## on tap

**the kind ipa** three heads brewing, ny 7/5

**hayburner ipa** big ditch brewing, ny 7/5

**hazleton hero amber** warhorse, ny 7/5

**summer ale** brooklyn, ny 7/5

**witte** ommegang, ny 7/5

**ruby red kolsch** genesee, ny 7/5

**stella artois** 7/5

## cans

**bud light seltzer** lemon-lime, strawberry 4.50

## cocktails

**pomegranate martini** vodka, pom, orange 10

**peach martini** vodka, peach puree, soda 10

**moscow mule** vodka, ginger beer, lime 10

**house margarita** tequila, house sour, salt 10

**blackberry mojito** rum, mint 10

**strawberry bellini** prosecco, rum 10