

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 26, 2020

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

appetizers

roasted carrot honey-ginger vinaigrette, avocado, mint, moroccan spiced focaccia 10.

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

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

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

charred octopus roasted pepper agrodulce, sweet corn puree 16.

volcano bites spicy tuna tartare, avocado, jalapeno, crispy sushi rice 13.

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

seafood cakes lump crab & halibut, apple slaw 15.

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

8oz. filet mignon pan-roasted, bacon-burgundy butter, beer-battered onion rings 42.

prime sirloin cracked pepper spice rub, marinated & grilled portobello, rosemary-gorgonzola cream 34.

veal rib chop pan-roasted, black cherry-port wine demi glace, rosemary polenta 38.

flank steak & scallops brown sugar-bourbon reduction, garlic-parsley butter 35.

halibut pan-roasted, romesco sauce, broccolini, olive oil-smashed potato 36.

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

swordfish pineapple-turmeric glaze, honey-mango salsa 30.

desserts

strawberry tart berries & honey 8.

banana cheesecake dry-roasted peanuts, toffee & chocolate ganache 8.

cinnamon apple cake cream cheese frosting, apple compote 8.

cherry crisp ginger creme anglais, vanilla ice cream 9.

by the glass

white:

sauvignon blanc te mata, nz 10/34

pinot grigio cora, italy 8/28

chardonnay fox run, ny 8/27

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

berry naked black raspberry ale, naked dove 7/5

blue moon 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

high fashion gin, elderflower, grapefruit shrub 10

house margarita tequila, house sour, salt 10

paper plane bourbon, aperol, amaro lemon 10

blueberry mojito rum, mint 10

mango coolata coconut rum, mango, pineapple 10

strawberry bellini prosecco, rum 10