

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, july 4, 2020

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

appetizers

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

fried cauliflower korean bbq sauce, cucumber-kimchi salad 12.

steak bites bacon-wrapped tenderloin, portobello-gorgonzola stuffing, horseradish aioli 13.

charred octopus roasted pepper agrodulce, sweet corn puree 16.

burrata marinated melon, prosciutto, basil, grilled peaches, balsamic reduction 12.

calamari salad honey-ginger vinaigrette, frisee, spicy pickled vegetables, avocado 13

salads

waldorf mixed greens, creamy poppyseed dressing, apple, grape, red onion, pecans 10.

beet baby greens, balsamic vinaigrette, red onion, gorgonzola, walnuts 10.

entrées

8oz. filet mignon bacon-wrapped, toasted walnut-bleu cheese butter, grilled portobello 42.

prime sirloin cracked pepper spice rub, bacon-burgundy butter, beer-battered onion rings 34.

pork rib chop pinko-crust & pan-fried, truffled mushrooms, asiago, bucatini 28.

24-hour smoked brisket house ipa bbq sauce, bacon-cheddar mac, pickles 30.

duck breast roasted summer vegetables, farro, roasted carrot puree 34.

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

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

swordfish turmeric-glaze, pineapple-mango salsa, saffron rice 34.

chilean seabass & shrimp andouille sausage, cherry tomatoes & sweet corn, basil, campanelle pasta 34.

desserts

strawberry crisp honey & ben & jerry's vanilla ice cream 8.

lemon cheesecake forest berry-riesling reduction 8.

cherry blondie vanilla-creme anglais 8.

lemon-blueberry cake lemon curd, thyme glaze 8.

by the glass

white: dry riesling, keuka lake vineyards, ny 10/38.

pinot grigio cora, italy 8/28

chardonnay fox run, ny 8/27

pinot gris hunt country, ny 9/30

riesling fox run, ny 9/30

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

monastrell honora vera, spain 7/26

dolcetto d'alba schiavenza, italy 10/36

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 strawberry 4.50

cocktails

pomegranate martini vodka, pom, orange 10

blueberry martini vodka, blueberry 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