

PORTS CAFE

greens & things

house salad mixed seasonal greens, chickpeas, cucumber, red onion, carrots, garlic herb croutons 6.5. *with entree* 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 9. *with grilled chicken* 15.

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 12.

seasonal house ravioli fresh preparation 12.

chips n' salsa tortilla chips, pico de gallo 4.

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 9.

specials

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

entrées

delmonico ribeye steak garlic and peppercorn rub, herbed butter, mushroom au jus, served with choice of potato 36.

lamb chops rosemary-thyme marinade, roasted onion au jus, choice of potato 36.

flank steak & scallops brown sugar bourbon reduction, garlic-parsley butter, smashed 32.

cafe fajitas fresh salsa, guac, cheese, refried beans, mexican rice, with your choice: chicken / steak / shrimp / veg / house mix 19.

atlantic salmon filet house spice rub, sautéed spinach-onion chutney, basmati rice 24.

tandoori chicken almond-onion curry, basmati rice, grilled pitas **v/gf available** 22.

chicken & shrimp in a Thai peanut sauce, roasted peanuts, fresh basil, linguine **v/gf available** 20.

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 22.

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 18. whole rack 29.

sides

garlic-rosemary french fries 6.

green onion sour cream smashed potato 4.

sweet potato fries 5. **sautéed vegetables** 6.

house sourdough & roasted garlic butter 6.

**open tuesday – saturday
reservations recommended**