

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/gf 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 seasonal 8.

chocolate fudge torte dark chocolate ganache, raspberry coulis 8.

Nightly Specials

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

appetizers

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

flatbread whipped ricotta, asparagus, prosciutto 14

salads

cherry TBD 10

strawberry TBD 10

entrées

wagyu petite tenderloin pan-roasted, red wine-garlic pan sauce, roasted mushrooms, potato-cauliflower puree 42.

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

pork chop house ipa bbq sauce, bacon-cheddar mac 28.

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

halibut romesco sauce, grilled asparagus, olive oil-smashed potato 38.

tuna sesame-crust, baby bok choy, lo mein with pad thai sauce 32.

by the glass

white:

pinot grigio cora, italy 8/28

dry riesling hermann j. wiemer, ny 11/38

gruner veltliner new vines, ny 11/38

chardonnay fox run, ny 8/27

riesling fox run, ny 9/30

rose:

rose damiani, ny 10/38

sparkling:

prosecco white knight, italy 9/30

asti martini & rossi, italy 10

sweet:

svenska red (sweet) swedish hill, ny 6/20

red:

cab. sauvignon christopher michael, wa 10/36

cotes du rhone cristia, france 1

monastrell honora vera, spain 7/26

pinot noir johnson family, california 12/40

cabernet franc heron hill, ny 10/36

on tap

TBD

cans

bud light seltzer mango, lime, strawberry 4.50

cocktails

pomegranate martini vodka, pom, orange 10

moscow mule vodka, ginger beer, lime 10

house margarita tequila, house sour, salt 10

borderline tequila, orange, lemon 10

high fashion gin grapefruit shrub, elderflower 10

mojito TBD 10

bourbon smash TBD 10