

# 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 9, 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** house buffalo sauce, creamy butter blue cheese 12.

**littleneck clams** tomato, bacon, bleu cheese, white wine 15

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

**scallops** pan-seared, garden pepper agrodulce, blistered tomato, roasted sweet corn puree 16.

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

## salads

**waldorf** mixed greens, raspberry vin., quinoa, feta, red onion 10.

**cherry** baby greens, blackberry-balsamic vin., red onion, chèvre, pecans 10.

## entrées

**8oz. filet mignon** bacon-wrapped, béarnaise butter, grilled portobello mushroom 42.

**prime sirloin** cracked pepper spice rub, marsala-caramelized onion butter, crumbled gorgonzola 34.

**wagyu beef tenderloin** pan-seared, spinach & taleggio croquette, horseradish-mustard cream sauce 42.

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

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

**swordfish** brown sugar-balsamic reduction, smashed potato 34.

**tuna** peppercorn-crust, bulgogi BBQ, pork & kimchi pot stickers 33.

**market cod** mussels, artichokes, fennel, bacon, creamy leeks & baby potato 35.

## desserts

**lemon cheesecake** forest berry-riesling reduction 8.

**french toast** house brioche, fresh cherry compote, lemon custard 9.

**lemon cheesecake**  
mixed berry riesling reduction 8.

## by the glass

### white:

**dry riesling**, keuka lake vineyards, ny 10/38

**soave** inama, Italy 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