

# PORTS CAFE

## greens & things

**house salad** mixed seasonal greens, chickpeas, cucumber, red onion, carrots, garlic herb croutons 7.50

**winter night salad** mixed greens, sliced empire apples, spiced walnuts, raisins, red onions, crumbled gorgonzola, raspberry vinaigrette 12.

**bella greens** mixed greens, roasted portabellas, sun-dried tomatoes, goat cheese, toasted pine nuts, balsamic vinaigrette 12.

**caesar salad** romaine lettuce, shaved parmesan, garlic croutons, house made caesar dressing 12.  
*with grilled chicken* 18.

## mugs & bowls

**soup of the day:** cup 4. bowl 6.

## friends & family

**provoleta** baked provolone, roasted garlic, blistered tomato, toasted crostini 12.

**mussels** garlic, white wine sauce steamed, house focaccia 15.

**calamari-shrimp fry** cornmeal dipped served with a lemon-garlic aioli 16.

**south Baltimore shrimp boil** spicy, steamed, peel and eat served with lemon-garlic butter or cocktail sauce 1/2 lb. 16. full lb. 28.

**bang bang shrimp** lettuce cups, sriracha aioli, house pickles 15.

**house potato chips** blue cheese fondue, crispy bacon, scallions 10.

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

## sides

garlic-rosemary french fries 7.

green onion sour cream smashed potato 5.

house sourdough & roasted garlic butter 7.

## entrées

**delmonico steak** garlic and peppercorn rub, herbed butter, mushroom au jus, served with choice of potato 49.

**rack of lamb** rosemary-thyme marinade, roasted onion au jus, choice of potato 46.

**cafe fajitas** fresh salsa, guac, cheese, refried beans, mexican rice, with your choice: chicken / steak / shrimp / veg / house mix 23.

**faroe islands salmon filet** house spice rub, sautéed spinach-onion chutney, basmati rice 29.

**tandoori chicken** almond-onion curry, basmati rice, grilled pitas **v/gf available** 28.

**chicken & shrimp** in a Thai peanut sauce, roasted peanuts, fresh basil, linguine 27.

**cheese ravioli** in a pesto cream sauce, portabella mushrooms, and garlic bread 20.

**shrimp sauté** with feta, pine nuts, tomatoes, baby spinach, artichokes, white wine, linguine 27.

**gnocchi** roasted tomato-cabernet braised short rib ragout, house ricotta gnocchi, grilled focaccia 30.

**penne & house meatballs** topped with ricotta, mozzarella, house sauce, garlic focaccia 20.

**house smoked carolina spare ribs** corn bread, buttermilk slaw and choice of potato 1/2 rack 24. whole rack 32.

## desserts

**hot fudge sundae** ben & jerry's vanilla ice cream, hot fudge, chopped nuts, whipped cream and a cherry 9.

**ports coffee olé** ben & jerry's coffee ice cream, O'Mara's Irish Cream, a splash of chocolate and whipped cream 9.

**chocolate fudge torte** chocolate ganache & raspberry coulis 9.

**crème brûlée** vanilla or daily special 9.