

Crab, Lobster & Shrimp

Lobster Pasta "Supreme" — Shredded Cold Water Lobster Meat, Sautéed with our Lobster Sauce, Shiitake Mushrooms, Roasted Peppers, Grape Tomatoes and Fresh Basil. Tossed in Fettuccine and Topped with Asiago Cheese	33.95
Crab Cake "Royale" — Our Combination of Alaskan King Crab and Lump Blue Crabmeat for a Tender and Flaky Crab Cake with a Piquant Creamy Mustard Sauce	34.95
Alaskan King Crab Legs — Two Pounds of the World's Best Whole Jumbo King Crab Legs, Steamed in the Shell for Superior Flavor.	58.95
Served with Melted Butter	
French Fried Shrimp — Extra Large Breaded Shrimp, Flash Fried with Cocktail Sauce and Steamed Red Potatoes	26.95
Shrimp de Jonghe — Extra Large Gulf Shrimp, Baked En Casserole with our Herb-Garlic and Breadcrumbs Crust	26.95
Cold Water Australian Lobster Tail — The Highest Quality Lobster, Served with Melted Butter.	
Eight Ounce Tail	46.95
Sixteen Ounce Tail	89.95

Live Maine Lobster — Pick Your Own from Our Tanks

Lobster sizes Available 4 lb. and Up. 28.00 per pound
 1-1/2 lb. Maine 39.95
 Served steamed with melted butter and red potatoes
 — All large size Lobsters require 3-4 days notice—

Special Additions

One Extra Crab Leg	16.95	Fresh Sautéed Crimini Mushrooms	4.95
Two Extra Crab Legs	33.95	Baked Potato or Galley Fries	3.95
Eight Ounce Lobster Tail	44.95	Fresh Vegetables du jour	3.95
Sixteen Ounce Lobster Tail	87.95	Coffee, Tea or Milk	2.25
Four Extra Large Breaded Shrimp	8.95	Bleu Cheese Dressing	1.95
Sauteed Onions	1.95	Steamed Asparagus	5.95

Please restrict cell phone use to the lobby of the restaurant for the comfort of all guests.

Not responsible for loss or exchange of personal goods.

~Table of 8 or more gratuities of 18% will be added~

If you have food Allergies Please ask your Wait staff to Check with the Chef Before Ordering

There is a risk associated with consuming raw oysters, clams and fish. If unsure of your risk, consult with your physician.

On The Lighter Side

Cobb Salad — Mixed Greens, Diced Chicken, Avocado, Hard Boiled Egg, Tomato, Bleu Cheese and Bacon, With Your Choice of Dressing	12.95
Herb Crusted Chicken Salad — Breast of Chicken Sautéed in our Italian Bread Crumbs and Tossed with Mixed Greens, Smoked Ham, Crumbled Bleu Cheese, Red Onions and our Homemade Italian Dressing	12.95
Steak Sandwich — Three Filet Medallions on Sweet Hawaiian Rolls Served with Horseradish Sauce and French Fries	15.95
Captain's Burger — Homemade Choice Steak Burger Grilled. Served with French Fries	10.95
Each Additional Ingredient, Mushrooms, Onions or Cheese50
Smoked Applewood Bacon	1.25
Grilled Chicken and Poppy Seed Fruit Salad — Marinated Breast of Chicken, Grilled and Tossed with Fresh Pineapple, Strawberries, Cantaloupe, Honey Dew, Walnuts and Blueberries, Finished with Romaine Lettuce, Poppy Seed Dressing and Crumbled Feta Cheese.	12.95
Pinenut Crusted Shrimp Salad — Pinenut Crusted Shrimp Salad with Fresh Strawberries, Avocado, Plum Tomatoes and Feta Cheese. Tossed with Wild Mixed Greens and Pomegranate Vinaigrette	12.95
Seafood Salad — Surimi Crab, Giant Gulf Shrimp, Swiss Cheese, Cheddar Cheese, Olives and Sliced Hard Boiled Egg, all atop a Bed of Crisp Greens with the Dressing of your Choice	15.95

Vegetarian Menu

Fettuccine Primavera — Fresh Garlic, Sautéed Asparagus, Crimini Mushrooms, Grape Tomatoes and Fresh Basil Tossed in a Creamy Alfredo Sauce with Fettuccini Pasta	14.95
Vegetarian Stir Fry — Sautéed Green Beans, Sweet Bell Peppers, Shiitake Mushrooms, White Onions and Tomatoes. Tossed in our Very own Classic Stir Fry Glaze and Served over Rice Pilaf	14.95
Fettuccini Pasta — Our Homemade Alfredo or Marinara Sauce Tossed with Fettuccini Pasta and Topped with Asiago Cheese	14.95
Vegetarian Combination — Sautéed Asparagus Tips, Green Beans, Bell Peppers, Shiitake Mushrooms and Fresh Basil. Served with Rice Pilaf	14.95



20 West Algonquin Rd.
 Algonquin, IL 60102

Port Edward Restaurant

A Nautical Dining Experience Since 1964



DINNER menu

Your Celebration! Destination

847.658.5441

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OnLine Reservations www.PortEdward.com

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Seafarers' Appetizers

New England Clam Chowder	Cup 4.95	Bowl 5.95
Bahamian Conch Chowder	Cup 3.95	Bowl 4.95
"Supreme" Lobster Bisque	Cup 5.95	Bowl 6.95
Soup Tito — A Sample of Each Soup 6.95		
Oysters on the Half Shell — Fresh, Certified and Shucked by Hand to Order 10.95		
Oysters Rockefeller — Creamed Spinach, Shallots, A Dash of Pernod Topped with Hollandaise 11.95		
Oysters Seville — Baked with Shrimp, Creamed Spinach and Mozzarella Cheese 11.95		
Clams Casino — Freshly Shucked Clams, Baked in Casino Butter with Applewood Smoked Bacon 9.95		
Calamari — Italian Style Rings Dusted in Seasoned Flour and Flash Fried 9.95		
Stuffed Mushrooms — Crimini Mushroom Caps filled with Crab, Cod, Shrimp and Clams 7.50		
Crab Cake Royale — Maryland Style Alaskan King Crab and Blue Crab Meat Combination. Served with a Creamy Mustard Sauce 12.95		
Chilled Shrimp Cocktail — Crisp and Succulent 10.95		
Escargot — French Snails Baked with a Fresh Herb Garlic Butter 9.95		
Shrimp de Jonghe — Baked "En Casserole" with our Garlic and Fresh Herb Butter 10.95		
Baked Artichoke Hearts — Stuffed with King Crabmeat and Topped with Herbed Goat Cheese 10.95		
French Fried Shrimp — Breaded and Fried Extra Large Shrimp 10.95		
Bucket of Mussels — Steamed with Garlic, Parsley, Butter and White Wine 9.95		
Chicken Tenders — French Fried Breast of Chicken Tenders with Honey Mustard 7.95		
Nantucket Bucket — Steamed Atlantic Clams with Garlic, Parsley White Wine and Butter 10.95		
Individual Baked Brie — Topped with Walnut Butter and Served with a Grape Cluster Garnish 8.95		
Bacon Wrapped Sea Scallops — Jumbo Sea Scallops Wrapped in Applewood Smoked Bacon, Grilled and Served with a Wild Field Green Salad with a Mango - Lychee Vinaigrette 10.95		
Sesame Crusted Tuna — Tuna Sashimi Lightly Seared in White & Black Sesame Seeds Sliced Thin and Served with Soy Sauce, Wasabi & Pickled Ginger 9.95		

Entrees Include Warm Bread, Butter, Homemade Crab Dip and a Tossed Green Salad with Your Choice of Dressing or Creamy Salem Slaw, French Fries, Red Potato, Rice, or Baked Potato, Garlic Mashed Potatoes (Bleu Cheese Dressing 1.95 Extra)

Fresh Fish

Mahi Mahi Hawaiian — Broiled Fillet of Fresh Mahi Mahi, Served with Grilled Pineapple and Kona Inn Sauce 23.95
Wild Atlantic Salmon — Broiled and Served with Champagne Dill Sauce 24.95
Lake Erie Walleye Pike — Mild and Flaky Walleye Pike Fillet, Dusted with Seasoned Flour and Pan Fried. A Great Lakes Favorite. 24.95 Pretzel Encrusted Walleye 2.00 extra
Potato Encrusted Halibut — Alaskan Halibut Fillet, Topped with Golden Brown Potatoes, Tangy Kalamata and Red Pepper Vinaigrette. Served with Sautéed Asparagus Tips 27.95

Port Edward Signature Entrees

Hemmingway's Trout Recipe — Boned Whole Idaho Rainbow Trout Stuffed with Bacon and Green Onions. Served in a Sauté Pan with Galley Potatoes 21.95
Hotellere — Gulf Shrimp, Medallions of Australian Lobster, Fresh Crimini Mushrooms, Sautéed in Butter, Sherry Wine and a Touch of Garlic. A Port Edward Favorite for 42 Years 48.95
Steward's Choice — A 43 Year Favorite. Our Eight ounce Filet Mignon, Served with Two Center Cut Medallions of Lobster Edwardo, Melted Butter and Au Jus 54.95
Lobster Edwardo — Medallions of Australian Lobster Tail, Beer Battered and Flash Fried. Served in it's Own Shell with Melted Butter, Tartar and Cocktail Sauce. The Port's Most Popular Specialty 49.95
Bouillabaisse — A Savory Marseilles Seafood Stew with Maine Lobster, King Crab, Sea Scallops, Gulf Shrimp, Fresh Fish, Black Mussels, Oysters and Clams. Shells and All! Served Steaming in a Cast Iron Pot. Bountiful! 39.95

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Center Cut Steaks & Chicken

8 oz. Filet Mignon — Filet Broiled to Temperature and Served with Fried Leeks and Au Jus 31.95
12 oz. Filet Mignon — The King of Steaks. Broiled to Temperature and Served with Fried Leeks and Au Jus 38.95
16 oz. New York Strip — Certified Black Angus Strip Steak, Broiled to Temperature and Served with Fried Leeks and Au Jus 34.95
12 oz. Country Club Chicken Breast — Double Breast of Chicken Marinated and Grilled to Perfection. Served with Wild Rice Pilaf and Vegetables du Jour 19.95

All Steaks and Chicken are Available Encrusted

Bleu Cheese Crust	5.00
Oscar Style — King Crab, Asparagus, Béarnaise	10.00
Horseradish Crust	4.00
DeJonghe 4.00 Parmesan	5.00

Combinations

Port "Royale" Seafood Grill — Eight Ounce Cold Water Australian Lobster Tail, King Crab Leg, Steamed Halibut, Jumbo Sea Scallops and Extra Large Gulf Shrimp 69.95
Steamed Shrimp and Scallops — Edward's Favorite and the Secret to his Trim Waistline. Simply Steamed and Served over Wild Rice Pilaf. Great for Weight Watchers 29.95
Steak "N" King Crab — A Surf and Turf Combination for Crab Lovers. An Eight Ounce filet Mignon and Jumbo King Crab Leg, Served with Melted Butter and Au Jus 48.95
Three Ocean Sampler — Broiled Wild Salmon with Champagne-Dill Sauce, Macadamia Crusted Mahi Mahi and Broiled Halibut with Mango-Citrus Butter Served on a Bed of Wild Rice 28.95
Steak "N" Tail — A Surf and Turf Lovers Dinner. An Eight Ounce Filet Mignon and An Eight Ounce Cold Water Australian Lobster Tail. Served with Drawn Butter and Au Jus 58.95
Seafood Alfredo — Alaskan King Crab, Gulf Shrimp and Jumbo Sea Scallops, Served Over Fettuccini with Creamy Rich Alfredo Sauce 32.95

A GIFT OF LOVE IS A GIFT OF FOOD
GIFT CERTIFICATES ARE AVAILABLE AT THE HOSTESS DESK

Prices Subject To Change Without Notice