

Treasure Chest of Desserts

- Cheese Cake** — Chef Randy's Made in House, Creamy Cheese Cake
 Plain 6.95
 With Strawberries or Cherries 7.95
- Tiramisu** — Homemade Italian Dessert, Layered with Ladyfingers, Soaked with Espresso and Kahlua. Finished with Dark Chocolate Shavings 7.95
- Raspberry Creme Brulee** — Traditional French custard dessert with raspberries, topped with the sweet crunch of caramel 6.95

Crepes Beignet — New Orleans Style thin crepes flash fried and sprinkled with powdered sugar and served with hot fudge sauce . . . 6.95

- Chocolate Lava Cake** — Soft Centered Warm Chocolate Cake, Topped with Vanilla Ice Cream, Raspberry Sauce and Fresh Whipped Cream 6.95
- Tuxedo Cake** — Layered White and Dark Chocolate Mousses, with Marbled Genoise Cake. Served with Raspberry and Chocolate Sauce 7.95
- Sundae Schooner** — Rich Wisconsin ice cream with homemade hot fudge topping, whipped cream and a cherry 6.95
- Brandy Ice** — Hand mixed Wisconsin ice cream, brandy and Creme de Cacao 8.95
- Green Frog** — Hand mixed Wisconsin ice cream, and Creme de Menthe 8.95
- Chambord Ice** — Hand mixed Wisconsin ice cream, Chambord liqueur, and raspberry sauce 8.95
- Key Lime Pie** — Homemade with real Key lime juice and graham cracker crumbs 6.95
- Chocolate Truffle Cake** — Rich decadent chocolate cake with chocolate truffle filling served with raspberry sauce 7.95
- Irish Coffee** — A universal favorite 7.95
- Cafe Amaretto** — Amaretto liqueur, fresh coffee and whipped cream with a dusting of cinnamon 7.95
- Espresso** 2.95
- Cappuccino** 3.50

Prices Subject To Change Without Notice

20 West Algonquin Rd.
 Algonquin, IL 60102



Port Edward Restaurant

A Nautical Dining Experience Since 1964



Your Celebration! Destination

847.658.5441

Fx-847.658.5690

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 Trio — 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, Scallops, Shrimp, Clams	7.50	
Crab Cake "Royale" — Maryland Style with 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 Fresh Herb Garlic Butter	9.95	
Shrimp de Jonghe — Baked "En Casserole" with our Garlic and Fresh Herb Butter	10.95	
Baked Artichoke Heart — 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	
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	
Chicken Tenders — French Fried Breast of Chicken Tenders with Honey Mustard Sauce	7.95	
Bacon Wrapped 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	

10/09



Soups & Salads

Soup and Salad — Cup of Soup of the Day, Served with a side Caesar Salad or House Tossed Salad	8.95
..... with Clam Chowder or Conch Chowder	9.95
..... with Lobster Bisque	10.95
Soup and Sandwich — Cup of Soup of the Day and 1/2 a Port Edward Club	7.95
..... with Clam Chowder or Conch Chowder	9.95
..... with Lobster Bisque	10.95
Cobb Salad — Mixed Greens, Diced Chicken, Avocado, Hard Boiled Egg, Tomato, Bleu Cheese and Bacon. With your Choice of Dressing	10.95
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	10.95
Caesar Salad — Hearts of Romaine Lettuce Tossed with Homemade Croutons, Asiago Cheese and Caesar Dressing	8.95
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	11.95
Beef Steak Tomato and Onion Salad — Thick Sliced Ripe Tomatoes, Layered with Sweet Vidalia Onions and Topped with Crumbled Bleu Cheese and Balsamic Vinaigrette	7.95

Sandwiches

Captain's Burger — Homemade Choice Steak Burger Grilled with French Fries and Coleslaw	Plain 7.95
..... Choice of Mushrooms, Onions, Cheese - Each Additional Ingredient	.50
..... or Bacon	1.25
Port Edward Club — Sliced Turkey, Ham, Smoked Bacon, Melted Cheddar and Monterey Jack Cheese, Tomato and Lettuce Stacked on a Tomato Focaccia Roll with Basil Mayo	9.95
Grilled Chicken Sandwich — On a Focaccia Roll with Bacon, Cheddar Cheese and Basil Aioli	8.95
Blackened Mahi Sandwich — Blackened Mahi on a Bakery Fresh Bun with Shredded Lettuce, Sliced Tomato and Fresh Herb Mayo	9.95
Steak Sandwich — Three Filet Medallions on Sweet Hawaiian Rolls. Served with Horseradish Sauce and French Fries	12.95

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

Prices Subject to Change

Fresh Fish

Salmon — Broiled Wild Salmon Fillet, Served with Champagne Dill Sauce, Rice Pilaf and the Vegetable of the Day	13.95
Mahi Mahi Cajun — Gently Spiced and Sautéed, Served with Rice and the Vegetable of the Day	13.95
Pretzel Walleye — Dusted with Pretzels, Sautéed in Butter, Served with Garlic Mashed Potatoes, Vegetable and Creamy Mustard Sauce	13.95
Broiled Halibut — Broiled Halibut, Served with Mango-Citrus Butter, Rice Pilaf and Vegetable of the Day	14.95
Lobster Pasta "Supreme" — Shredded Cold Water Lobster Meat, Sautéed with our Lobster Sauce, Shitake Mushrooms, Roasted Peppers, Grape Tomatoes and Fresh Basil. Tossed in Fettuccine and Topped with Asiago Cheese	14.95
Hemingway's Trout — Pan-Fired Whole Rainbow Trout Served in the Pan with Bacon, Green Onions and Galley Potatoes	11.95

The Captain's Table

Fried Shrimp — Extra Large Jumbo Shrimp Battered and Deep Fried. Served with Rice Pilaf and the Vegetable of the Day	14.95
Country Club Chicken Marsala — The Famous Algonquin Princess Luncheon, Sautéed Chicken Breast with Marsala Sauce, Rice Pilaf and the Vegetable of the Day	11.95
Shrimp and Scallops — Simply Steamed Gulf Shrimp and Fresh George's Bank Scallops over Rice Pilaf and the Vegetable of the Day	14.95
Steak Oscar — Filet Mignon Slices, Sautéed with Asparagus and King Crab. Served with Hollandaise Sauce and Rice Pilaf	19.95
Tilapia Almondine — Sautéed fillet, Sauced with Butter, Sherry and Almonds. Served with Rice Pilaf and Vegetable of the day	11.95
Fish and Chips — Beer Battered Cod Fillet with French Fries and Coleslaw . .	9.95
Surf and Turf — Extra Large Jumbo Shrimp and a Flat Iron Steak. Served with Rice Pilaf and Vegetable of the day	18.95
Seafood Alfredo — King Crab, George's Bank Scallops, Gulf Shrimp Tossed in Rich Creamy Alfredo Sauce and Fettuccini	14.95
London Broil — Flat Iron Steak Broiled and Sliced to Order, Served with Au Jus, Garlic Mashed Potatoes and Gravy and Vegetable of the day	14.95
Shrimp deJonghe — Sautéed Shrimp Topped with Garlic Breadcrumbs and Butter. Baked "En Casserole", Served with Rice Pilaf and Vegetable of the Day	13.95

Sorry we can not be responsible for loss or exchange of personal property.
Please restrict cell phone use to the lobby of the restaurant
for the comfort of all guests