

Appetizers

CLASSIC CALAMARI

Chef Cut, Flash Fried, Magic Sauce. 10

CRAB CAKES ROYALE

Alaskan King Crab, Lump Blue Crab, Mustard Sauce. 15

SEAFOOD STUFFED MUSHROOMS

Fusion of Shrimp, Clams, Surimi Crab, and Atlantic Cod. 8

JUMBO SHRIMP COCKTAIL

Horseradish Cocktail Sauce. 10

ESCARGOT

French Snails, Garlic Herb Butter. 10

TNT SHRIMP

Lightly Spiced Sauce, Jicama Slaw. 12

SEARED SESAME TUNA

Sashimi Tuna, Pickled Ginger, Soy Sauce, and Wasabi. 13

Oysters & Mussels

OYSTER ORDERS ARE A HALF DOZEN

LONG ISLAND

Fresh, Hand Shucked. 13

ROCKEFELLER

Creamed Spinach,
Pernod, Hollandaise. 15

TOTAL OYSTER ECSTASY

Sampling of Rockefeller, Casino, and
Seville Oysters. 15

MUSSELS

Steamed, White Wine,
Garlic Butter Broth. 12

SEASONAL FEATURED

Chef Selected Raw Oysters. 14

NANTUCKET BUCKET

Steamed Clams, Garlic Wine,
Garlic Butter Broth. 16

Soups & Chowders

Cup - 5 Bowl - 7

NEW ENGLAND CLAM CHOWDER

BAHAMIAN CONCH CHOWDER

HOMEMADE SOUP DU JOUR

SIGNATURE LOBSTER BISQUE

Cup - 6 Bowl - 8

SOUP TRIO

Sampling of three Soups of your choice. 7

Salads

SAILOR'S SEAFOOD

Shrimp, Surimi Crab, Tomatoes,
Olives, Swiss, Cheddar, Hard Boiled
Egg, Tomatoes, Greens. 13

CAPTAIN'S COBB

Chicken Breast, Avocado, Tomato,
Bleu Cheese, Hard Boiled Egg,
Applewood Bacon. 13

CLASSIC CAESAR

Romaine, Classic Creamy Dressing,
Asiago, Garlic Croutons. 7

Add Atlantic Salmon – 8 Add Grilled Shrimp - 7 Add Grilled or Blackened Chicken Breast - 6

CUP OF SOUP AND SALAD

Soup Du Jour, House Salad, Warm Artisan Bread. 9

CUP OF SOUP AND SLIDERS

Shrimp or Tuna Salad on King's Rolls, Soup Du Jour. 12

Upgrade to Clam or Conch Chowder – 1

Upgrade to Lobster Bisque – 2

Vegetarian & Pasta

FRIED AVOCADO TACOS (3)

Corn Tortillas, Jicama Slaw, Lettuce, Pico de Gallo, Chipotle Ranch, Spanish Rice, Black Beans. 17

MEDITERRANEAN GARLIC PASTA

Pasta, Sundried Tomatoes, Kalamata Olives, Pepperoncini, Extra Virgin Olive Oil, Crumbled Feta Cheese. 15

SEAFOOD TUSCANY PASTA

Shrimp, Scallops, Mussels, Clams, Garlic Butter, Mushrooms, Grape Tomatoes, Artichoke Heart, Kalamata Olives, White Wine. 34

PASTA PRIMAVERA

Garlic, Asparagus, Crimini Mushrooms, Grape Tomatoes, Fresh Basil. Choice of Creamy Alfredo or Tangy Marinara. 16

SHRIMP SCAMPI PASTA

Angel Hair Pasta, White Wine, Garlic, Shrimp, Shallots, Basil, Grape Tomatoes. 24

Complement your Steak or Fish Entrée with a Signature Crust - \$5

Bleu Cheese DeJonghe Horseradish Parmesan Pistachio Pretzel

Fresh Fish & Seafood

ENTRÉES COMPLEMENTED WITH CHOICE OF ONE SIDE.

PAIRED WITH THE VEGETABLE DU JOUR (EXCLUDING PASTA DISHES).

HOUSE SALAD - 3

CAESAR SALAD - 4

BLEU CHEESE DRESSING 2.50

ALASKAN KING CRAB LEGS 

Steamed in Shell, Drawn Butter. One or Two Pound Portions. Market

JUMBO SEA SCALLOPS 

Bacon Wrapped, Lychee Salad. 35

HEMMINGWAY'S TROUT 

Whole Trout, Bacon, Onion, Galley Fries. Served in the Skillet. 20

FRESH ATLANTIC SALMON

Broiled, Champagne Dill Sauce. 29

JUMBO SHRIMP PLATTER

Battered, Deep Fried, Horseradish Cocktail Sauce. 27

FRESH TILAPIA 

Almondine, Garlic DeJonghe, or Mediterranean Style, Bed of Creamed Spinach. 19

COLD WATER LOBSTER TAIL 

African Cold Water. Market

WARM WATER LOBSTER TAIL 

South American Tail, Warm Water. 33/48

PICCADILLY STREET FISH & CHIPS 

Beer Battered Cod, Malt Vinegar, Tartar Sauce. 19

SIGNATURE SHRIMP DEJONGHE

Baked "En Casserole", Fresh Garlic, Compound Herb Butter. 27

HAWAIIAN MAHI MAHI 

Broiled, Pineapple, Kona Sauce. 27

RED SNAPPER 

Veracruz or Cajun Style. 28

WALLEYE PIKE 

Seasoned Flour, Pan Fried. 25 Pretzel Crusted. 30

THREE OCEAN SAMPLER 

Salmon with Dill Sauce, Mahi Mahi with Kona Sauce, and Grouper with Saffron Sauce. 33

GROUPE 

Grilled, Basil Lime Buerre Blanc. 28

Steaks, Chops, & Poultry

BONE-IN RIB EYE 

24 oz. Cut. 45

FILET MIGNON 

Center Cut Certified Angus Beef. 6 oz. - 26 8 oz. - 30

CHICKEN BREAST 

Mediterranean or Marsala Style. 18

NEW YORK STRIP STEAK 

16 oz. Certified Angus Beef. 39

LONDON BROIL 

Sliced Prime Sirloin, Demi Mushroom Sauce. 24

CHICKEN ALFREDO

Grilled or Blackened Breast. 18

PORK CHOPS 

French Cut, Apple Bourbon Glaze, Mango Cranberry Chutney. 20

LAMB CHOPS 

Garlic Herb Marinade, Red Wine Demi Glaze. 30

Burgers & Sandwiches

SERVED WITH STEAK FRIES & PICKLE (UNLESS OTHERWISE SPECIFIED)

ADD CHEESE, BACON, GRILLED ONIONS, COLE SLAW, OR SAUTÉED MUSHROOMS... 1.25 EACH

THE PORT BURGER 

Classic Bun, Lettuce, Tomato, Raw Onion. 10

MAHI MAHI SANDWICH 

Lettuce, Tomato, Basil Mayo. Prepared Blackened or Grilled. 17

GROUPE SANDWICH 

Seasoned Flour, Classic Bun, Lettuce, Tomato, Basil Mayo. 16

CHICKEN SANDWICH 

Classic Bun, Lettuce, Tomato, Avocado, Bacon, Cheese. 14

STEAK SANDWICH TRIO 

Prime Medallions, Hawaiian Rolls, Horseradish Sauce. 17

NEW ENGLAND LOBSTER ROLL 

Celery, Mayo, Buttered New England Bun, Kettle Chips. 18


Included Side Dishes



Additional Serving - \$3 Each;
Sub a Premium Side for \$2; Add \$2 for Loaded

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| Baked Potato  | Garlic Mashed Potatoes  |
| Boiled Reds  | Steak Fries |
| Coleslaw  | Vegetable Du Jour  |
| Galley Pan Fries | Wild Rice Pilaf |

Premium Side Dishes

Additional \$5 Each (Unless Otherwise Noted)

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| Asparagus  | Mixed Fruit  |
| Baked Sweet Potato  | Mushroom Risotto  |
| Creamed Spinach  | Sautéed Mushrooms - 3  |
| Grilled Onions - 3  | Spanish Rice  |
| Kettle Chips | Sweet Potato Fries |

 Available Gluten Free.  Vegetarian Selections Please note some items may be altered from their original description when prepared Gluten Free.

Tables of Six (6) or more guests will have an 18% gratuity added. If you have food allergies, please ask your server to check with our Chef before ordering. There is a risk associated with consuming raw or undercooked: Oysters, Clams, Fish, Poultry, Beef, and Eggs. If unsure of your risk, please consult with your physician. Prices and items subject to change without notice.