

PORT EDWARD

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

Seared Sesame Tuna

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

Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce. 10

Escargot

French Snails, Garlic Herb Butter. 10

TNT Shrimp

Lightly Spiced Sauce, Jicama Slaw. 12

OYSTERS & MUSSELS

Oyster Orders Are A Half Dozen

Long Island

Fresh, Hand Shucked. 13

Nantucket Bucket

Steamed Clams, Garlic Wine, Garlic Butter Broth. 16

Seasonal Featured

Chef Selected Raw Oysters. 14

Mussels

Steamed, White Wine, Garlic Butter Broth. 12

Rockefeller

Creamed Spinach, Pernod, Hollandaise. 15

Total Oyster Ecstasy

Sampling of Rockefeller, Casino, and Seville Oysters. 15

SOUPS & CHOWDERS

Signature Lobster Bisque

Cup 6 | Bowl 8

Soup Trio

Sampling of three Soups of your choice 7

New England Clam Chowder

Bahamian Conch Chowder

Homemade Soup Du Jour

Cup 5 | Bowl 7

SALADS

Sailor's Seafood

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

Classic Caesar

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

Captain's Cobb

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

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

VEGETARIAN & PASTA

Fried Avocado Tacos (3)

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

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

Mediterranean Garlic Pasta

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

Shrimp Scampi Pasta

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

 Gluten Free

 Vegetarian

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

Fresh Atlantic Salmon

Broiled, Champagne Dill Sauce. 29

Cold Water Lobster Tail

African Cold Water. Market

Signature Shrimp Dejonghe

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

Walleye Pike

Seasoned Flour, Pan Fried. 25
Pretzel Crusted. 30

Jumbo Sea Scallops

Bacon Wrapped, Lychee Salad. 35

Jumbo Shrimp Platter

Battered, Deep Fried,
Horseradish Cocktail Sauce. 27

Warm Water Lobster Tail

South American Tail, Warm Water.
33/48

Hawaiian Mahi Mahi

Broiled, Pineapple, Kona Sauce. 27

Three Ocean Sampler

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

Hemmingway's Trout

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

Fresh Tilapia

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

Piccadilly Street Fish & Chips

Beer Battered Cod, Malt Vinegar,
Tartar Sauce. 19

Red Snapper

Veracruz or Cajun Style. 28

Grouper

Grilled, Basil Lime Buerre Blanc. 28

STEAKS, CHOPS, & POULTRY

Bone-In Rib Eye

24 oz. Cut. 45

New York Strip Steak

16 oz. Certified Angus Beef. 39

Pork Chops

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

Filet Mignon

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

London Broil

Sliced Prime Sirloin,
Demi Mushroom Sauce. 24

Chicken Breast

Mediterranean or Marsala Style. 18

Chicken Alfredo

Grilled or Blackened Breast. 18

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

Chicken Sandwich

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

Mahi Mahi Sandwich

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

Steak Sandwich Trio

Prime Medallions, Hawaiian Rolls,
Horseradish Sauce. 17

Grouper Sandwich

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

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

Baked Potato

Coleslaw

Garlic Mashed Potatoes

Vegetable Du Jour

Boiled Reds

Galley Pan Fries

Steak Fries

Wild Rice Pilaf

PREMIUM SIDE DISHES

Additional \$5 Each (Unless Otherwise Noted)

Asparagus

Sautéed Mushrooms - 3

Mixed Fruit

Grilled Onions - 3

Baked Sweet Potato

Spanish Rice

Mushroom Risotto

Kettle Chips

Creamed Spinach

Sweet Potato Fries

 Gluten Free

 Vegetarian