

# PORT EDWARD

## CLASSIC APPETIZERS

### Classic Calamari •

Flash fried and served with our chef's special magic sauce. 11.5

### Seafood Stuffed Mushrooms

A favorite for over 45 years! 9

### Crab Cakes Royale

A blend of Alaskan King Crab, Lump Blue Crab served with our house mustard sauce. 16.5

### Spinach Artichoke Dip

A creamy blend of cheese with artichokes and spinach served with tortilla chips. 11

### Escargot

Premium imported snails finished with fresh garlic herb butter. 12

### Whole Roasted Garlic •

Garlic, feta, Kalamata olives. 10

### Signature Shrimp Dejonghe

Jumbo shrimp en casserole with garlic, compound herb butter and bread crumbs. 17

### The Port Platter

HOT: TNT Shrimp, Calamari, Seafood Stuffed Mushrooms and Oysters Rockefeller. 24

CHILLED: Oysters On The Half Shell, Green Lip Mussels, Jumbo Shrimp and Half Maine Lobster. 29

### Margherita Flatbread

Fresh basil, mozzarella, tomato, and garlic on oven baked flatbread. 9

### Seared Sesame Tuna •

Sesame seed rolled Sashimi Tuna thinly sliced, accommodated with pickled ginger, soy sauce and wasabi. 13.5

### Peel n' Eat Shrimp •

½ Pound 9. Full Pound 16.

### Jumbo Shrimp Cocktail •

Chilled jumbo shrimp served with classic horseradish cocktail sauce. 12

### Crispy Duck Wings

Six tender Maple Leaf Farms Duck Drummettes finished with a sweet chili glaze. 13.5

### TNT Shrimp

Breaded shrimp tossed in a lightly spiced sweet siracha sauce with Jicama slaw. 13

## OYSTERS, CLAMS & MUSSELS

### Nantucket Bucket •

Bucket of East Coast clams steamed in a white wine garlic butter broth. 14

### Mussels •

Bucket of mussels steamed in a white wine, garlic butter broth. 14

### Long Island Oysters •

Chilled Long Island raw oysters on the half shell. 13.5

### New Zealand Green Lip Mussels

Eight chilled mussels with Mignonette Sauce. 14

### Oysters Rockefeller •

Oysters on the half shell with Pernod creamed spinach and hollandaise sauce. 16

### Fried Oysters

Six Long Island oysters beer battered and fried, served with horseradish cocktail sauce. 14.5

### Clams Casino

Baked Clams on the half shell topped with crispy bacon, peppers, shallots and a hint of garlic. 16.5

## SOUPS & SALADS

### Signature Lobster Bisque

Cup 7 | Bowl 9

### Classic Caesar •

Fresh hearts of crisp romaine lettuce, herbed garlic croutons, Asiago cheese with traditional dressing. 8

### New England Clam or Conch Chowder

Cup 5 | Bowl 7

### Seafood Salad •

Jumbo shrimp, crab, tomatoes, black olives, swiss, cheddar, and a hard boiled egg piled high on a bed of house mixed greens. 13.5

### Soup Trio

Sampling of all three. 7.5

### Cobb Salad •

Chicken breast, avocado, tomato, Bleu cheese, hard boiled egg, applewood bacon. 13.5

Add Atlantic Salmon 9 | Add Grilled Shrimp 8 | Add Grilled or Blackened Chicken Breast 6

### Cup of Soup & Salad

Clam Chowder, house salad and warm artisan bread. 9

### Cup of Soup & Sliders

Clam Chowder and shrimp or tuna salad on two king's rolls. 12

Upgrade to Lobster Bisque 2

## SANDWICHES & HANDHELDS

### Served With French Fries & Pickle (Unless Otherwise Specified)

Add Cheese, Bacon, Grilled Onions, Cole Slaw, or Sautéed Mushrooms. 1.25 each | Avacado 2

### Cod Sandwich •

Handbattered Icelandic Cod, coleslaw, lettuce, and tomato. 14.5

### New England Lobster Roll •

Lobster meat blended with mayonnaise and celery on a toasted buttered New England bun with kettle chips. 18.5

### Steak Sandwich Trio •

Tenderloin steak medallions, Hawaiian rolls, horseradish sauce. 17

### Grouper Sandwich •

Grilled filet of Grouper, lettuce and tomato on a classic toasted bun. 16

### The Port Burger •

Certified Angus beef, lettuce, tomato and onion on a classic toasted bun. 11

### Avocado Taco •

Corn tortillas, Jicama slaw, pico de gallo, chipotle ranch, served with rice. 17.5

### Chicken Sandwich •

Blackened or grilled chicken breast, lettuce, tomato and onion on a classic toasted bun. 12.5

### Port Veggie Burger

5 grains, quinoa, black beans and white rice with lemon Greek mayo, lettuce, tomato and onion on a classic toasted bun 13.5

## FRESH FISH & SEAFOOD

Choice of House Salad or Chowder Included. Entrées with Choice of One Side (Unless Otherwise Specified)

Caesar Salad 4 | Bleu Cheese Dressing 2.5

### Three Ocean Sampler •

Atlantic salmon with dill sauce,  
Hawaiian Mahi Mahi with Kona sauce,  
and Grouper with a basil lime  
Buerre Blanc. 33.5

### Grouper •

Grilled filet of Grouper topped with a  
Basil Lime Buerre Blanc. 28

### Hemmingway's Trout •

Whole trout deboned topped with  
bacon, onions and a side of galley pan  
fries served in a skillet. 23

### Piccadilly Street Fish & Chips

Beer battered cod with coleslaw, a side of  
french fries, and malt vinegar. 19.5

### Broiled Atlantic Salmon

Atlantic salmon filet served with  
dill champagne cream sauce. 25

### Gifts of the Sea Pasta

Shrimp, Scallops, Clams, Mussels,  
Calamari and Octopus over Pasta in a  
White Wine Butter sauce. 30

### Signature Shrimp Dejonghe

Jumbo Shrimp en casserole with  
garlic, compound herbed butter and  
bread crumbs. 27

### Walleye Pike •

Pan Fried. 22.5 | Pretzel Crusted. 25.5

### Alaskan King Crab Legs •

Steamed in the shell with drawn butter.  
1 lb or 2 lb MP

### Jumbo Shrimp Platter

Battered and deep fried served  
with traditional horseradish  
cocktail sauce. 27

### Hawaiian Mahi Mahi •

Broiled Mahi Mahi served with grilled  
pineapple and Kona sauce. 27

### Jumbo Sea Scallops •

Grilled jumbo sea scallops in lemon  
Beurre Blanc. 33

### Shrimp Scampi Pasta

Angel hair pasta, white wine,  
garlic, shrimp, shallots, basil, grape  
tomatoes. No side included. 26.5

## LOBSTER TAILS

### Warm Water Tail

8 oz. 33 or 1 ¼ lb 48



### Lobster Edwardo

Ed's favorite!

Beer Battered Lobster  
served in the shell. 65

### Cold Water Tail

MP

## COMPLEMENT YOUR STEAK OR FISH ENTRÉE WITH A SIGNATURE CRUST - 4.5

DeJonghe | Horseradish | Parmesan

## STEAKS, CHOPS & POULTRY

### New York Strip Steak •

16oz. Certified Angus beef topped  
with French fried onions. 39

### Porterhouse Pork Chop •

16oz. Bone-in Porterhouse pork chop  
topped with an apple bourbon glaze  
served with our mango cranberry  
chutney. 22.5

### Filet Mignon •

Center Cut Certified Angus beef topped  
with French fried onions.  
6oz. - 26 | 8oz. - 30

### Bone-In Ribeye •

24oz. Certified Angus Beef topped  
with French fried onions. 45

### London Broil •

Sliced prime sirloin finished with  
mushroom demi sauce. 24

### Grilled Chicken Breast •

Served in either Marsala wine sauce  
with mushrooms or florentine in a  
creamy spinach sauce. 18

### Chicken Alfredo

Fettuccine alfredo served with  
a choice of grilled or blackened  
chicken breast. No side included. 18

## CREATE YOUR OWN SURF & TURF

Warm Water Lobster Tail 8 oz. 19.5 or 1 1/4 lb 39 | Cold Water Lobster Tail MP | King Crab Leg MP  
Grilled or Fried Shrimp (4) 9.5 | Scallops (2) 11.5

## SIDE DISHES

### - INCLUDED -

Ala Carte 3 | \*Loaded +2

Baked Potato\*

Garlic Mashed Potatoes\*

Boiled Red Potatoes

Wild Rice Pilaf

French Fries

Vegetable de Jour

Cole Slaw

Grilled Onions

Sautéed Mushrooms

House Salad

### - PREMIUM -

Grilled Asparagus

with entrée 5 / ala carte 7

Baked Sweet Potato

with entrée 3 / ala carte 5

Mushroom Risotto

with entrée 5 / ala carte 7

Creamed Spinach

with entrée 5 / ala carte 7

Tables of six 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 your physician. Prices and items subject to change.

• Gluten Free Option Available - Let your server know when placing order.