

PORT EDWARD

CLASSIC APPETIZERS

Classic Calamari •

Flash fried and served with our chef's special magic sauce. 12

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. 17

Spinach Artichoke Dip

A creamy blend of cheese with artichokes and spinach served with tortilla chips. 11.5

Escargot

Premium imported snails finished with fresh garlic herb butter. 12.5

Whole Roasted Garlic

Garlic, feta, Kalamata olives. 10.5

Signature Shrimp Dejonghe

Jumbo shrimp en casserole with garlic, compound herb butter and bread crumbs. 17.5

The Port Platter

HOT: TNT Shrimp, Calamari, and Seafood Stuffed Mushrooms. 24.5

Margherita Flatbread

Fresh basil, mozzarella, tomato, and garlic on oven baked flatbread. 9.5

Seared Sesame Tuna •

Sesame seed rolled Sashimi Tuna thinly sliced, accommodated with pickled ginger, soy sauce and wasabi. 14

Peel n' Eat Shrimp •

½ Pound 9.5 Full Pound 16.5

Jumbo Shrimp Cocktail •

Chilled jumbo shrimp served with classic horseradish cocktail sauce. 12.5

Crispy Duck Wings

Six tender Maple Leaf Farms Duck Drummettes finished with a sweet chili glaze. 14

TNT Shrimp

Breaded shrimp tossed in a lightly spiced sweet siracha sauce with Jicama slaw 13.5

OYSTERS, CLAMS & MUSSELS

Nantucket Bucket •

Bucket of East Coast clams steamed in a white wine garlic butter broth. 14.5

Mussels •

Bucket of mussels steamed in a white wine, garlic butter broth. 14.5

Long Island Oysters

Chilled Long Island raw oysters on the half shell. 14

Fried Oysters

Six Long Island oysters beer battered and fried, served with horseradish cocktail sauce. 15

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. 9

Seafood Salad

Jumbo shrimp, crab, tomatoes, black olives, swiss, cheddar, and a hard boiled egg piled high on a bed of house mixed greens. 14.5

New England Clam Chowder

Cup 5 | Bowl 7

Cobb Salad

Chicken breast, avocado, tomato, Bleu cheese, hard boiled egg, applewood bacon. 14.5

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 | Avocado 2

Cod Sandwich

Handbattered Icelandic Cod, coleslaw, lettuce, and tomato. 15.5

New England Lobster Roll

Lobster meat blended with mayonnaise and celery on a toasted buttered New England bun with kettle chips. 19.5

Grouper Sandwich

Grilled filet of Grouper, lettuce and tomato on a classic toasted bun. 17

The Port Burger

Certified Angus beef, lettuce, tomato and onion on a classic toasted bun. 12

Avocado Tacos

Corn tortillas, Jicama slaw, pico de gallo, chipotle ranch, served with rice. 18

Steak Sandwich Trio

Tenderloin steak medallions, Hawaiian rolls, horseradish sauce. 19

Chicken Sandwich •

Blackened or grilled chicken breast, lettuce, tomato and onion on a classic toasted bun. 13.5

Port Veggie Burger

5 grains, quinoa, black beans and white rice with lemon Greek mayo, lettuce, tomato and onion on a classic toasted bun 14.5

FRESH FISH & SEAFOOD

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

Caesar Salad 4 | Bleu Cheese Dressing 2.5

Grouper

Grilled filet of Grouper topped with a Basil Lime Buerre Blanc. 29

Hemmingway's Trout

Whole trout deboned topped with bacon, onions and a side of galley pan fries served in a skillet. 24

Broiled Atlantic Salmon

Atlantic salmon filet served with dill champagne cream sauce. 26

Gifts of the Sea Pasta

Shrimp, Scallops, Clams, Mussels, Calamari and Octopus over Pasta in a White Wine Butter sauce. 31

Signature Shrimp Dejonghe

Jumbo Shrimp en casserole with garlic, compound herbed butter and bread crumbs. 28

Walleye Pike

Pan Fried. 22.5 | Pretzel Crusted. 26.5

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. 28

Jumbo Sea Scallops

Grilled jumbo sea scallops in lemon Beurre Blanc. 34

LOBSTER TAILS

Warm Water Tail

8 oz. 35 or 1 ¼ lb 51



Lobster Edwardo

Ed's favorite!

Beer Battered Lobster served in the shell. 66

Cold Water Tail

MP

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

DeJonghe | Parmesan

STEAKS, CHOPS & POULTRY

Porterhouse Pork Chop

16oz. Bone-in Porterhouse pork chop topped with an apple bourbon glaze served with our mango cranberry chutney. 23.5

Filet Mignon

6oz. Center Cut Certified Angus beef topped with French fried onions. 28

Grilled Chicken Breast

Served in either Marsala wine sauce with mushrooms or florentine in a creamy spinach sauce. 19

London Broil

Sliced prime sirloin finished with mushroom demi sauce. 25

Chicken Alfredo

Fettuccine alfredo served with a choice of grilled or blackened chicken breast. No side included. 19

CREATE YOUR OWN SURF & TURF

Warm Water Lobster Tail 8 oz. 25 or 1 1/4 lb 42 | Cold Water Lobster Tail MP | King Crab Leg MP
Grilled or Fried Shrimp (4) 11.5 | Scallops (2) 12.5

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

- 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

WELCOME BACK!

We are excited to welcome you back in sharing our million dollar river view and a revitalized Port Edward. Our kitchens are gleaming and squeaky clean and our staff up date on the latest NRA safe serving standards. Enjoy the Best River Side Dining to our Ship Shape renovated dining rooms. We are excited to welcome back our loyal Port Edward devotees and their friends and family.

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.