

APPETIZERS

Mahi Fish Tacos

Lightly grilled and topped with avocado salsa, shredded lettuce, diced tomato and picante sauce. 12

Spicy Wings

Plump chicken wings served buffalo style or Jamaican jerk with celery and bleu cheese dressing. 11

Point Judith Calamari

Lightly battered, deep fried, and tossed with garlic and banana peppers. Marinara on the side. 12

Maryland Style Crab Cake

Pan seared and served with a sweet chili mayonnaise. Seaweed salad on the side. 12

Key West Coconut Shrimp

Our own coconut battered, gently fried, served with a sweet chili sauce. 12

Chicken Fingers

Boneless battered chicken tenders, served with honey mustard or barbeque sauce. 9

Buffalo Chicken Tenders

Grilled, marinated boneless tenders, served with celery and bleu cheese dressing. 11

Fried Potato Baskets

Sea Salted Idaho Fries 5
Sweet Potato Wedges 7

SOUP & SALAD

NE Clam Chowder

Creamy, fresh and delicious. Cup 5 Bowl 7

Lobster Bisque

With a hint of sherry. Bowl 8

Classic Caesar Salad

Crisp romaine, with shaved parmesan, garlic croutons and our own Caesar dressing. 8

The Port Salad

Mixed greens, tomatoes, cucumbers, onions, cranberries, blue cheese crumbles with balsamic vinaigrette dressing. 8

Tropical Salad

Mixed greens, mandarin oranges, golden raisins, pineapple and shredded coconut with a cilantro lime vinaigrette dressing. 10

Additions to any Salad:

Grilled Chicken 6
Fried Calamari 7
Grilled Salmon 8
Three Jumbo Grilled Shrimp 10
Lobster Salad 12

RAW BAR*

Served with lemon and cocktail sauce.

Little Neck Clams 1/2 Dozen 9 Dozen 16
Select Regional Oysters 1/2 Dozen 14 Dozen 25
Jumbo Shrimp 3 Each
Peel and Eat Shrimp 1/2 lb 9 1 lb 17
Whole Chilled Lobster Market Price
Split and served in shell.

SAMPLERS*

3 Clams, 3 Oysters, 1/4 lb Peel & Eat Shrimp 15
6 Clams, 6 Oysters, 1/2 lb Peel and Eat Shrimp 27

KID'S MENU

(Please under 10)

Served with milk or soda

Coconut Shrimp with fries 8
Chicken Fingers with fries 8
Hot Dog and fries 7
Pasta with Marinara or butter and parmesan 7

** Ordering raw or partially cooked meats, shellfish, poultry or seafood may increase the risk of foodborne illness.
An 18% gratuity will be added to parties of six or more.*

SEAFOOD SPECIALTIES

Lobster Mac & Cheese

A creamy blend of three cheeses, curly pasta, baked with lobster meat and Ritz crumb topping. Served with garlic bread. 22

Lobster Tacos

Chunks of lobster meat, sautéed and topped with avocado salsa, shredded lettuce, diced tomato and picante sauce. Yellow rice and red beans with a side of seaweed salad. 19

Portuguese Little Neck Clams

Sautéed with chourico, onions, peppers, tomatoes and garlic in a spicy broth. Served with garlic bread. 17

Lobster Pie

Tail, claw and knuckle meat with mushrooms, baked in a sherry cream sauce, topped with a puff pastry and served with Chef's vegetable. 23

Steamed Mussels

Prince Edward Island mussels with garlic, shallots and basil in a lemon butter sauce. Served with garlic bread. 15

Fish & Chips

Beer battered native scrod, deep fried and served with french fries, cole slaw and tartar sauce. 18

Native Steamed Lobster

Served with corn on the cob and boiled seasoned potatoes. Market

GRILLE PLATES

Teriyaki Steak Tips*

Marinated choice sirloin grilled to your liking. Yukon gold mashed potato and Chef's vegetable. 22

Tips & Shrimp Combo*

3 Teriyaki steak tips and 2 grilled shrimp, Yukon gold mashed potato and Chef's vegetable. 23

Cuban Grilled Chicken

Boneless breast with tamarind, lime juice, garlic and cilantro. Served with yellow rice and red beans with Chef's vegetable. 18

Grilled Gulf Shrimp

Jumbo shrimp grilled with cumin butter, chili and a pineapple coconut relish. Served with yellow rice and red beans with Chef's vegetable. 22

Grilled Salmon*

Atlantic salmon lightly grilled then finished with a sweet chili glaze. Served with yellow rice and red beans with Chef's vegetable. 22

Mahi Mahi

Filet of this popular Southern fish simply grilled or blackened with a pineapple mango salsa. Served with yellow rice and red beans and Chef's vegetable. 21

SANDWICHES & BURGERS

Served with pasta salad or french fries

Sweet potato wedges add 2

New England Lobster Roll

A generous portion of chunky lobster salad on a buttered, toasted hot dog roll with romaine lettuce and a side of cole slaw. 20

The Port Burger*

8oz. Angus beef topped with cheddar cheese, mixed greens and fried onion straws on a Portuguese bolo. 13

Bacon Bleu Burger*

Our Angus beef burger topped with bacon, caramelized onions and crumbled bleu cheese. 13

Designer Burger*

Design your own on top of our 8oz. Angus burger. With your choice of up to 3 toppings: Swiss, Cheddar, crumbled bleu cheese, bacon, sautéed mushrooms, caramelized onions or fried onion straws. 13

Crabby Patty

Our pan seared Maryland style crab cake on a toasted brioche roll with a sweet chili mayonnaise. 14

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DINNER ENTREES

(Available from 4:30 pm)

Add a Port or Caesar Salad for only 5 more!

George's Bank Sea Scallops

Pan seared and served with a sweet ginger soy dressing.
Served with yellow rice and red beans with Chef's vegetable. 27

Block Island Tuna

Sesame encrusted, seared with a wasabi mayo and pickled ginger. Served with yellow rice, red beans and Chef's vegetable. 28

Shrimp Scampi

Large shrimp sautéed in a garlic white wine sauce finished with cherry tomatoes and scallions over tagliatelle pasta. Served with garlic bread. 23

Pan Roasted Native Cod

Fresh local filet, roasted with white wine, lemon butter and Ritz crumb topping.
Yukon gold mashed potato and Chef's vegetable. 23

Seafood Fra Diavolo

Fish, shrimp, mussels and clams sautéed with garlic, peppers and onions in a tangy brandy tomato sauce over tagliatelle pasta. Served with garlic bread. 25

Lobster Ravioli

Lobster stuffed ravioli in a fresh tomato, basil cream sauce. Served with garlic bread. 25

Prime Rib

Slow roasted cut of Angus Beef served au jus or Cajun grilled.
Yukon gold mashed potato and Chef's vegetable.
Regular Cut 24 • Captain's Cut 27

Black Angus Sirloin

Aged 12 oz. New York Strip grilled to your liking and finished with a garlic, rosemary butter.
Yukon Gold mashed potato and Chef's vegetable. 28

Surf & Turf

Our New York Sirloin topped with a split lobster tail, served scampi style.
Yukon gold mashed potato and Chef's vegetable. 36

DESSERTS 7

Key Lime Pie

Mango Cheese Cake

Tiramisu

Espresso 4 • Cappucino 5

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