

# PORTERS

— on the lane —

## RAW BAR

### **\*EAST COAST OYSTERS ON ½ SHELL P/A**

*6 Oysters with mignonette & cocktail sauce*

### **\*JUMBO SHRIMP COCKTAIL \$12**

*4 Shrimp with lemon & cocktail sauce*

### **\*LOBSTER COCKTAIL \$18**

*Chilled 1lb lobster served with lemon & cocktail sauce*

### **\*WEST COAST OYSTERS ON ½ SHELL P/A**

*6 Oysters with mignonette & cocktail sauce*

### **\*CLAMS ON THE HALF SHELL \$8**

*6 Littlenecks served with lemon & cocktail sauce*

### **\*JUMBO LUMP CRAB COCKTAIL \$12**

*4oz of jumbo lump crab tossed in lemon dressing*

### **\*PORTERS PETITE RAW BAR \$30**

*2 Clams, 2 East, 2 West Coast Oysters, 2 Shrimp, 2oz. Lump Crab & ½ Chilled Lobster served with mignonette & cocktail sauce*

### **\*PORTERS GRAND RAW BAR \$52**

*4 Clams, 4 East, 4 West Coast Oysters, 4 Shrimp, 4oz. Lump Crab & ½ Chilled Lobster served mignonette & cocktail sauce*

## APPETIZERS

### **\*TUNA TARTAR NAPOLEAN \$11**

*Raw diced tuna with cucumber, avocado puree & seaweed salad, layered between crispy wonton chips topped with wasabi & tobiko*

### **PORTERS BAKED CLAMS \$9**

*Stuffed with a chopped clam & andouille sausage stuffing*

### **CHILI GLAZED SHRIMP TEMPURA \$12**

*Served over mango Asian slaw with a sirachi drizzle*

### **\*PEPPER CRUSTED SCALLOPS \$10**

*Served over sautéed spinach garnished with crispy prosciutto*

### **FRIED PROVOLONE \$9**

*Aged balsamic and fresh basil pesto drizzle*

### **PORTERS CHICKEN WINGS \$9**

*Choice of General Tso glaze or Buffalo style*

### **BBQ PULLED PORK NACHOS \$9**

*Pulled apple smoked pork layered with shredded apples, red cabbage, fresh jalapeños, queso blanco & corn tortillas*

### **JUMBO LUMP CRAB CAKE \$12**

*With avocado mousse & chili tartar sauce*

### **MUSSELS NEW ORLEANS \$10**

*Sautéed with garlic, roasted peppers, scallions, tomato & chorizo in a spicy white wine tomato broth, served with bread for dipping*

### **CRISPY FRIED CALAMARI \$12**

*Tossed with fried cherry peppers & dusted with parmesan cheese served with spicy aioli & marinara sauce*

### **SPINACH ARTICHOKE DIP \$10**

*Served with tortilla chips, celery & carrot sticks*

## SOUP & SALADS

### **NEW ENGLAND CLAM CHOWDER \$8**

### **WATERMELON & FETA SALAD \$7**

*Served over mixed baby greens with crispy Prosciutto and aged balsamic vinegar*

### **THE WEDGE \$8**

*Iceberg lettuce, topped with bleu cheese dressing, chopped bacon, diced tomatoes and sliced red onion*

### **COUNTRY STRAWBERRY SALAD \$12**

*Baby Arugula tossed with a blueberry balsamic vinaigrette topped with fried goat cheese, strawberries and slivered almonds \$10*

### **HOUSE CAESAR SALAD \$9**

*Hearts of Romaine tossed with Caesar dressing, shaved parmesan and house made croutons*

### **\*SEAFOOD NICOISE \$18**

*Seared Tuna, Grilled Shrimp & Lobster meat over mixed baby greens tossed with olives, string beans, tomatoes, poached potatoes and hard boiled eggs with a lemon herb vinaigrette*

**Add \*Grilled Steak - \$7 Add Grilled Chicken - \$5 Add Grilled Shrimp - \$8 Add \*Seared Tuna - \$8**

## SANDWICHES

**All sandwiches served with house cut fries & pickle chips**

### **\*STEAK SANDWICH \$12**

*Marinated & grilled flatiron steak with sautéed onions, mushrooms & mozzarella on garlic ciabatta bread*

### **CHICKEN SANDWICH \$10**

*Bacon, Swiss, avocado, lettuce & tomato with chipotle aioli,*

### **LONG ISLAND LOBSTER ROLL \$15**

*Poached in butter served with shaved lettuce & tomatoes on a toasted Brioche hot dog roll with a dill lemon mayo.*

### **\*PORTERS SIRLOIN BURGER \$11**

*Served on a toasted brioche seeded roll with lettuce, tomato & onion*

**Add \$1 Cheddar, American, Swiss, Mozzarella, Bleu Cheese, Sautéed Onions, Wild Mushrooms**

Add \$2 Guacamole, Bacon

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## ENTREES

### SHRIMP SCAMPI \$20

*Fresh fettuccini tossed with artichokes, spinach, tomatoes in a garlic white wine broth*

### HERB CRUSTED TILAPIA \$18

*Served over sun dried tomato and spinach cous cous*

### WHITE TRUFFLE RAVIOLI \$17

*Served in a roasted garlic cream sauce topped with asparagus spears, cherry tomatoes, and freshly grated Pecorino cheese.*

### BBQ BRAISED BONELESS BEEF SHORT RIBS \$21

*Served with French beans and corn spoon bread pudding*

### \*HORSERADISH POTATO CRUSTED SALMON \$20

*Served over sautéed spinach with a dijon mustard sauce*

### \*PAN SEARED SEA SCALLOPS \$25

*Served over English pea and wild mushroom risotto with a truffle finish*

### MURRAY'S HALF ROASTED CHICKEN \$19

*Pan Roasted free range chicken au jus, served with truffle mashed potatoes and sautéed French beans*

### \*SKIRT STEAK \$24

*Served with whipped potatoes and grilled asparagus, topped with crumbled blue cheese and balsamic onions*

### \*14 OZ GRILLED PORK CHOP \$21

*Apple bread pudding, with maple glazed baby carrots and apple jack brandy sauce*

### JUMBO LUMP CRAB CAKES \$25

*Served over a summer corn, fava bean & purple potato succotash with a basil vinaigrette*

### \*SEA SALT & PINK PEPPERCORN CRUSTED TUNA \$24

*Served over a Thai noodle & vegetable salad with a cilantro & pickled ginger vinaigrette*

## 2lb. LOBSTER

All lobsters served with lemon & clarified butter

### STEAMED or BROILED P/A

### LOBSTER BAKE add \$5

*With clams, mussels, potatoes & corn on the cob*

### STUFFED add \$12

*Stuffed with a jumbo lump crab cake*

## THE STEAKS

All Steaks are USDA CERTIFIED ANGUS BEEF (CAB)

Served with choice of one side & house made steak sauce

### \*16oz. NEW YORK STRIP STEAK \$34

### \*7oz. FILET MIGNON \$26

### \*10oz. FILET MIGNON \$32

### \*16oz. DELMONICO RIBEYE \$33

ADD - BROILED 6oz LOBSTER TAIL \$14 - SHRIMP SCAMPI \$10

ADD \$2 GORGANZOLA CRUST, PEPPERCORN SAUCE, PORTERS MARINADE

## SIDES \$5

BACON & CHEESE POATATO CROQUETTES  
HOUSE CUT GARLIC & PARMESIAN FRIES  
SUN DRIED TOMATO & SPINACH COUS COUS  
WILD MUSHROOM & PEA RISOTTO  
CREAMED SPINACH GRATIN

CORN SPOON BREAD PUDDING  
BUTTER WHIPPED MASHED POTATOES  
SAUTEED FRENCH BEANS  
OVEN ROASTED WILD MUSHROOMS  
GRILLED ASPARAGUS

20% gratuity will be added to tables of 8 or more. \$5 split plate charge

**Chef Di Cuisine Dan Morgan**

\*Cooked to your liking, consuming raw or undercooked fish, meat, shellfish, or fresh shell egg may increase your risk of food borne illness, especially if you have certain medical conditions.