

PORTERS

on the lane



SEAFOOD BAR

PETIT RAW BAR \$16

3 littlenecks,
3 oysters,
3 shrimp,
mignonette and cocktail sauce

BLUE POINT OYSTERS \$13

6 oysters, mignonette and cocktail sauce

LOCAL LITTLE NECK CLAMS \$8

6 clams, cocktail sauce

JUMBO SHRIMP COCKTAIL \$13

5 shrimp, cocktail sauce

GRAND RAW BAR \$32

6 littlenecks,
6 oysters,
5 shrimp,
mignonette and cocktail sauce

APPETIZERS

PROSCIUTTO WRAPPED SCALLOPS \$11

pea puree, cauliflower puree, fried cauliflowers

TUNA TARTARE TACOS \$12

diced tuna, mango salsa, avocado, sesame vinaigrette

PORTERS CHICKEN WINGS \$9

choice of spicy buffalo or general tso glaze

MARYLAND CRAB CAKES \$13

jumbo lump crab meat, opal basil remolade

CRISPY PROVOLONE WEDGES \$9

fresh pesto, plum tomato sauce, aged balsamic drizzle

PARMESAN DUSTED CALAMARI \$12

fried cherry peppers, spicy aioli & marinara sauce

PULLED PORK NACHOS \$10

jack and cheddar cheese, tomato, onion jalapeño, cilantro

FILET TID BITS AU CROUTE \$12

house marinade, puff pastry, gorgonzola cream

PEI STEAMED MUSSELS \$10

pancetta, corn, white beans, garlic, white wine broth

BAKED CLAMS \$9

chopped clams, herbs and garlic, pancetta, red peppers

SOUPS & SALADS

BUTTERNUT SQUASH SOUP \$8

slow roasted butternut squash, creme fresh, corn stalk greens

NEW ENGLAND CLAM CHOWDER \$8

creamy veloute, chopped clams, sweet corn, bacon and potatoes

THE WEDGE \$8

iceburg lettuce, blue cheese dressing, chopped bacon, heirloom tomatoes, sliced red onion

MIXED BABY GREENS \$6

shredded carrots, heirloom tomatoes, sliced red onion, balsamic vinaigrette

CRAB SALAD WONTONS \$14

lump crab, diced strawberries & pineapple, sesame seaweed salad

TRADITIONAL CAESAR SALAD \$9

chopped romaine, caesar dressing, shaved parmesan, house made croutons

COUNTRY APPLE SALAD \$12

sliced apples, dried cherries, almond and walnut crusted goat cheese, apple cider vinaigrette

TOMATO MOZZARELLA NAPOLEON \$11

vine ripe tomatoes, buffalo mozzarella, basil pesto, roasted peppers, aged balsamic drizzle

ADD: Grilled Chicken \$5, Grilled Steak \$8, Grilled Shrimp \$9, Seared Tuna \$10

SANDWICHES

THE CHICKEN SANDWICH \$10

bacon, swiss, guacamole, lettuce, tomato, onion, chipotle aioli, house cut fries

*MARINATED SKIRT STEAK SANDWICH \$14

garlic ciabatta, mozzarella, guinness stout caramelized mushrooms & onions,

house made steak sauce, house cut fries

PULLED PORK SANDWICH \$13

slow braised pork, toasted brioche roll, buttermilk fried pickles

*PORTERS ANGUS BURGER \$11

served on a toasted brioche roll with lettuce tomato & onion

ADD: \$1 cheddar, american, swiss, mozzarella, blue cheese, sautéed onion, wild mushroom

ADD: \$2 guacamole, bacon

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FRESH PASTAS

*LOBSTER FETTUCCINE \$25

fresh fettuccine, 7oz lobster tail, white & black truffle cream sauce, poached egg

PINWHEEL LASAGNA \$18

house made lasagna sheets, ricotta, parmesan, mozzarella, fresh herbs, sicillian marinara sauce, fried italian eggplant

SURF

SEARED RED SNAPPER \$24

chili glaze, julienned carrots, shiitake mushrooms, bok choy, fried yucca, lemon grass & yuzu broth

*PHILO WRAPPED SALMON \$22

wasabi mashed potatoes, steamed asparagus, shiitake mushrooms, sauteed carrots, ginger beurre blanc

BRAIDED STRIPED BASS \$23

forbidden rice, braised fennel, peppers, white wine shallot cream sauce

PAN SEARED SCALLOPS \$25

white truffle essence, asparagus and wild mushroom risotto

TURF

BACON WRAPPED MEATLOAF \$18

creamed leeks and mushrooms, glazed baby carrots, mashed potatoes, crispy onion rings

MARINATED FRENCH CUT CHICKEN \$19

1/2 Murray's free range chicken, black and white truffle mashed potatoes, sauteed french beans, carrots, rosemary chicken au jus

*HOUSE MARINATED LAMB STEAKS \$24

crispy potato bed, braised chic peas, fava beans, heirloom tomatoes, fig reduction

BRAISED SHORT RIBS \$21

red wine sauce, sauteed french beans, mashed potatoes, crispy onion rings

*14oz PORK CHOP \$24

braised lentils, sweet potatoes, onion, celery, swiss chard, beets, demi glaze

*8oz. FILET MIGNON \$29

wild mushroom duxelle, roasted yukon gold potatoes, sauteed spinach, marinated portabellas, bordelaise

*16oz. NEW YORK STRIP STEAK AU POIVRE \$34

roasted garlic mashed potatoes, asparagus, assorted peppercorn au poivre

*GORGONZOLA SMOTHERED FLAT IRON \$25

roasted and sliced, truffle parmesan fries, sauteed spinach

*PORTERS SURF AND TURF \$42

8oz. filet mignon, 7oz lobster tail, purple truffle mashed potatoes, cauliflower puree, broccolini, baby carrots

Chef: Vincent Pomara

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*Cooked to your liking, consuming raw or under cooked, fish, meat, shellfish, or fresh shelled egg may increase your risk of food born illness especially if you have certain medical conditions