



APPETIZERS

JUMBO SHRIMP COCKTAIL 3.50 ea
½ Dozen 20

KEY WEST COCONUT SHRIMP
Our own coconut battered, gently
fried. Served with sweet chili sauce. 13

POINT JUDITH CALAMARI
Lightly battered, deep fried, and tossed with garlic
and banana peppers. Marinara on the side. 13

CRISPY CHICKEN TENDERS
Boneless battered tenders served with honey mustard
or barbeque sauce. 10

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

SELECT REGIONAL OYSTERS 3ea
½ Dozen 17/ Dozen 33

MARYLAND STYLE CRAB CAKE
Pan seared and served with a sweet chili
mayonnaise. Seaweed salad on the side. 13

AHI GRADE TUNA
Sesame encrusted, pan seared yellowfin tuna,
served with seaweed salad, wasabi mayo and
pickled ginger. 15

BUFFALO CHICKEN TENDERS
Crispy breaded tenders tossed in Buffalo sauce,
served with celery and bleu cheese dressing. 11

FRIED POTATO BASKETS
Sea Salted Idaho fries 5 Sweet Potato fries 7

SOUP AND SALAD

NE CLAM CHOWDER Cup 5.50 Bowl 7

THE PORT SALAD
Mixed greens, tomatoes, onions, cucumbers, cranberries,
Bleu cheese crumbles with balsamic vinaigrette dressing. 9

LOBSTER & AVOCADO SALAD
Fresh lobster with avocado wedges, chopped red
onion and tomatoes over mixed greens with a side of
cilantro lime vinaigrette dressing. 21

LOBSTER BISQUE Bowl 8.50

CLASSIC CAESAR SALAD
Crisp romaine, with shaved parmesan, garlic
croutons and our own Caesar dressing. 9

SOUTHWEST CHICKEN SALAD
Chopped romaine lettuce and grilled chicken
with onion, tomatoes, corn, avocado, black
beans and shredded cheddar cheese tossed with a
ranch and salsa dressing. 16

Additions to any salad

AHI GRADE TUNA 9~ GRILLED SALMON 8~JUMBO SHRIMP 3.50 ea. ~STEAK TIPS 9~ GRILLED CHICKEN 6

***Ordering raw or partially cooked meats, shellfish, poultry or seafood may increase the risk of foodborne illness.
Allergies- Please notify your server of any food allergies prior to ordering
A 20% gratuity will be added to parties of six or more.**

SANDWICHES ~ BURGERS

Sandwiches and Burgers served with French fries or Cole Slaw. Sweet Potato fries 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 coleslaw. 22

LOBSTER TACOS

Sautéed lobster topped with shredded lettuce, avocado salsa diced tomato and picante sauce. Served with fries and a side of coleslaw. 21

CRABBY PATTY

Our pan seared Maryland style crab cake on a toasted brioche roll with a sweet chili mayonnaise. 15

CHICKEN BLT SANDWICH

Grilled boneless breast with bacon, lettuce and tomato on a toasted brioche roll. 13

MAHI FISH TACOS

Lightly grilled and topped with avocado salsa, shredded lettuce, diced tomato and picante sauce. 15

THE PORT BURGER*

Angus beef topped with cheddar cheese, mesclun greens and fried onion straws on a Portuguese Bolo. 13.50

DESIGNER BURGER*

Design your own Up to 3 toppings: Swiss, Cheddar, American, crumbled Bleu Cheese, Caramelized Onions, Mushrooms or Fried Onion Straws. 13.50

BACON BLEU BURGER

Angus beef topped with bacon, caramelized onions and crumbled bleu cheese. 14

PORT REUBEN

Fried filet of cod with Swiss cheese, coleslaw, thousand island dressing on grilled rye. 14

VEGGIE BURGER

Served with lettuce and tomato on a toasted brioche roll. 12.50

ENTREES

(Add Port or Caesar salad for \$5)

PORT STEAK TIPS

Teriyaki Marinated choice sirloin grilled to your liking. 20
Smothered with mushrooms and caramelized onions. 22
Yukon Gold mashed potatoes and Chef's vegetable.

GEORGE'S BANK SCALLOPS

Pan seared and served with a sweet ginger soy dressing. Served with Yellow Rice and Chef's vegetable. 26

LOBSTER MAC & CHEESE

Creamy blend of three cheeses and curly pasta, baked with lobster meat and Ritz crumb topping. Served with garlic bread. 23

FISHERMAN'S PLATTER

Breaded scallops, jumbo shrimp and cod gently fried till golden brown. Served with tartar sauce, fries and coleslaw. 25

PAN ROASTED NATIVE COD

Fresh local filet, roasted with white wine, lemon butter and Ritz crumb topping, Yukon gold mashed potatoes and Chef's vegetable. 24

PRIME NY SIRLOIN

A 10oz. cut of Angus Beef char-grilled to your liking. Topped with Maitre d'Butter. Yukon Gold mashed potatoes and Chef's vegetable. 26

FISH AND CHIPS

A generous portion of beer battered scrod, fried golden crisp served with fries, coleslaw and tartar sauce. 19

GRILLED SALMON

Atlantic salmon lightly grilled then finished with a sweet chili glaze and topped with avocado salsa. Served with Yellow Rice and Chef's vegetable. 23

MAHI MAHI

Filet of this popular Southern fish simply grilled or blackened, topped with pineapple salsa. Served with Yellow Rice and Chef's vegetable. 22

GRILLED SWORDFISH

Fresh Atlantic sword, lightly grilled, drizzled with a lemon butter and caper sauce. Yukon Gold mashed potatoes and Chef's vegetable. 25

DESSERTS 7 each

Key Lime Pie ~ Tiramisu ~ Mango Cheesecake ~ Caramel Brownie Cheesecake
Coffee 3 ~ Espresso 4 ~ Cappuccino 5