



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. 15

POINT JUDITH CALAMARI

Lightly battered, deep fried, and tossed with garlic and banana peppers. Marinara on the side. 14

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. 14

AHI GRADE TUNA*

Sesame encrusted, pan seared yellowfin tuna, served with seaweed salad, wasabi mayo and pickled ginger. 16

SOUP AND SALAD

NE CLAM CHOWDER Cup 5.50 Bowl 7

LOBSTER BISQUE Bowl 8.50

THE PORT SALAD

Mixed greens, tomatoes, onions, cucumbers, cranberries and Bleu cheese crumbles with balsamic vinaigrette dressing. 10

CLASSIC CAESAR SALAD

Crisp romaine with shaved parmesan, garlic croutons and a creamy Caesar 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. 24

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 and topped with crispy tortilla strips. 17

Additions to any salad

AHI GRADE TUNA 9 ~ GRILLED SALMON 9 ~ STEAK TIPS 9 ~ GRILLED CHICKEN 7

***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

Served with French fries. Substitute Sweet potato fries, side salad or gluten free roll. Add 2

NEW ENGLAND LOBSTER ROLL

Chunky lobster salad on a buttered, toasted hot dog roll with romaine lettuce and a side of cole slaw. 24

CRABBY PATTY

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

DESIGNER BURGER*

8oz Angus beef burger served on a Portuguese Bolo. Lettuce & tomato on the side 13
Add: American, crumbled bleu, cheddar, swiss, bacon, sautéed mushrooms or caramelized onions. 1ea

VEGGIE BURGER

Grains, black beans, roasted corn and red pepper combine for a perfect vegan burger. Served on a toasted brioche roll, lettuce, tomato & avocado salsa on the side. 13

ENTREES

PORT STEAK TIPS*

Teriyaki marinated choice sirloin grilled to your liking. 23
Smothered with mushrooms and caramelized onions. 25
Yukon gold mashed potatoes and Chef's vegetable

LOBSTER TACOS

Sautéed lobster topped with shredded lettuce, avocado salsa and picante sauce. Served with yellow rice and cole slaw. 24

FISH AND CHIPS

Beer battered cod, fried golden crisp, served with fries, cole slaw and tartar sauce. 20

COMBO PLATTER

Jumbo shrimp and cod lightly fried golden brown. Served with fries, cole slaw and tartar sauce. 25

MAHI FISH TACOS

Grilled and topped with avocado salsa, shredded lettuce and picante sauce. Served with Yellow rice and cole slaw. 15

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. 25

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. 24

MAHI MAHI

Filet of this popular Southern fish simply grilled or blackened, topped with pineapple salsa. Served with Yellow Rice and Chef's vegetable. 24

SANTA FE CHICKEN

Twin Boneless breasts grilled and topped with a corn and black bean salsa. Served with Yellow Rice and Chef's vegetable. 18

KIDS SELECTION 8 ea.

Hot Dog and fries ~ Grilled Cheese and fries ~ Chicken Fingers and fries ~ Pasta w/marinara or Butter

DESSERTS ~ 8 each

Key Lime Pie ~ Caramel Brownie Cheesecake ~ Chocolate Torte