

PORTERS

on the lane

raw bar

... SERVED W/ LEMON & TABASCO · COCKTAIL SAUCE OR MIGNONETTE ...

SHRIMP COCKTAIL *G

5 JUMBO SHRIMP COCKTAIL-14

OYSTERS ON THE 1/2 SHELL *G

HALF DOZEN FRESH SHUCKED LOCAL OYSTERS-13

PETITE RAW BAR *G

3^{EA} CLAMS, OYSTERS & SHRIMP-LOBSTER COCKTAIL-32

LOBSTER COCKTAIL *G

LOB MEAT & CUCUMBER IN A LEMON AIOLI DRESSING-19

CLAMS ON THE 1/2 SHELL *G

HALF DOZEN FRESH SHUCKED LITTLE NECKS-10

GRAND RAW BAR *G

6^{EA} CLAMS & OYSTERS-5 SHRIMP-LOBSTER COCKTAIL-52

salads such

CLAM CHOWDER NEW ENGLAND | CHOPPED CLAMS | CREAMY VELOUTÉ | CORN | BACON | POTATO-9

CAESAR CHOP ROMAINE | SHAVED PARMESAN | HERB BAKED CROUTONS | CAESAR DRESSING-10

MARKET GREENS^G MIXED GREENS | CARROTS | RED ONION | TOMATO | BALSAMIC VINAIGRETTE-7

THE WEDGE^G ICEBERG | BLEU CHEESE DRESSING | CRISPY BACON BITS | TOMATOES | RED ONION-10

TUNA NICOISE^G SEARED TUNA | EGG | FRENCH BEANS | OLIVES | POTATO | TOMATO | CITRUS DRESSING-21

TOMATO AND MOZZARELLA^G AGED BALSAMIC DRIZZLE | BASIL PESTO | ROASTED RED PEPPERS-12

BERRY AND GOAT^G MIXED GREENS | STRAWBERRIES | ALMONDS | GOAT CHEESE | BERRY VINAIGRETTE-13

WATERMELON FETA^G CUBE CUT WATERMELON | ONIONS | CUCUMBER | FETA | MINT | CITRUS VINAIGRETTE-12

Sal•additions STEAK-12* CHICKEN-7 SEARED TUNA-14* GRILLED SHRIMP-13*

set sail

CRABBY CAKE LUMP CRAB MEAT | ROASTED CORN & JALAPENO SALSA | GUACAMOLE | SPICY AIOLI-13

CHICKEN WINGS CHOOSE  BONE IN ^G OR BONELESS | GENERAL TSO OR SPICY BUFFALO-11

MINI TUNA TACOS* TUNA TARTARE | SESAME GINGER DRESSING | MANGO SALSA | GUACAMOLE | SRIRACHA-12

BITTY BURGERS TWO BRIOCHE SLIDERS | AMERICAN CHEESE | 1000 ISLAND | LETTUCE | B & B PICKLE CHIPS-10

TID BIT SKILLET*^G MARINATED FILET MIGNON STEAK TID BITS | HOUSE CREAMY GORGONZOLA CREAM FONDUE-13

FRIED PROVOLONE STACK FRESH BASIL PESTO | HOUSE MARINARA SAUCE | AGED BALSAMIC DRIZZLE-10

PARMESAN DUSTED CALAMARI FRIED | HOT CHERRY PEPPERS | LEMON | SPICY AIOLI | MARINARA SAUCE-12

BAKED STUFFED CLAMS WHITE WINE & LEMON BROTH | FRESH GARLIC | HERBS | PARMESAN CHEESE | BACON-10

BACON WRAPPED SHRIMP^G 3 JUMBO WRAPPED SHRIMP W/ A GINGER SRIRACHA MAPLE GLAZE FINISH-13

STEAMED CLAMS LITTLENECKS | SHALLOTS | WHITE BEANS | GARLIC, BUTTER, HERB WHITE WINE BROTH | CROSTINI-12

sandwich street

CRAB CAKE B.L.T* BRIOCHE BUN | SPICY MAYO | LEMON AIOLI | BACON | LETTUCE | TOMATO -19

FRENCH DIP* SLICED ROASTED BEEF | MOZZARELLA | ONIONS | MUSHROOMS | AU JUS | TOASTED CIABATTA-16

CHICKEN SANDWICH ONION | BACON | LETTUCE | SWISS | GUACAMOLE | TOMATO | SPICY MAYO | CIABATTA-12

ON THE LANE **LOBSTER ROLL*** BUTTER SAUTÉED LOBSTER MEAT | DILL MAYO | LETTUCE | TOMATO | TOASTED ROLL-23

PORTERS SIRLOIN BURGER* TOASTED BRIOCHE BUN | LETTUCE | TOMATO | ONION-13 **EXTRAS** 

ADD \$1 SAUTEED ONIONS · MUSHROOMS · CHEDDAR · AMERICAN · SWISS · SPICY AIOLI · BBQ SAUCE
ADD \$2 GUACAMOLE · BACON · GORGONZOLA CREAM · BLEU CHEESE · FRIED ONIONS · MOZZARELLA

PORTERS

on the lane

mains on the lane

NEW ZEALAND BABY LAMB CHOPS*G

GRILLED | SAUTÉED SPINACH | ROASTED RAINBOW POTATO TRIO | MINT CHIFFONADE SOUR CREAM | PORT REDUCTION-32

BBQ BRAISED SHORT RIBS

BONELESS BEEF SHORT RIBS | BBQ GLAZE | CORN PUDDING SAUTÉED FRENCH BEANS | CRISPY FRIED ONIONS-27

WHITE TRUFFLE RAVIOLI

CHERRY TOMATOES | PARMESAN CREAM SAUCE AGED BALSAMIC DRIZZLE | SHAVED TRUFFLES-21

FRENCH CUT CHICKEN

OVEN ROASTED FRENCH CUT BREAST | TRUFFLE MASHED SAUTÉED FRENCH BEANS | ROSEMARY GRAVY-23

SURF AND TURF* G

BACON CRUSTED FILET MIGNON | BUTTER POACHED LOBSTER TAIL | TRUFFLE MASHED POTATOES | SAUTÉED FRENCH BEANS-53

PORTERS SAUCE TRIO

RED WINE REDUCTION • GORGONZOLA CREAM • PEPPERCORN

SKILLET LOBSTER MAC

SAUTÉED LOBSTER MEAT | ELBOWS | SAVORY CHEESE SAUCE | TOPPED W/ A LOBSTER TAIL & OVEN BAKED CRUMBS | IN A CAST IRON SKILLET-27

SHRIMP SCAMPELLINI

CAPELLINI | FETA | TOMATO | SHALLOTS | GARLIC | BUTTER | WHITE WINE-26

PAN SEARED SALMON* G

CITRUS GLAZED SALMON | SAUTEED SPINACH | WHIPPED POTATOES-26

PAN SEARED SEA SCALLOPS * G

CREAMY RED PEPPER, CORN & BASIL RISOTTO | SHAVED PARMESAN-31

BUTTER POACHED HALIBUT

SAUTÉED SPINACH | LOBSTER MASH | TOMATO CAPER POMODORO SAUCE-33

POTL LOBSTER BAKE* G

1 ¼ LB. LOBSTER | STEAMED LITTLENECKS | DRAWN BUTTER | LEMON CORN ON THE COB | OVEN ROASTED RAINBOW POTATO TRIO-34

OR MAKE IT A

CRABBY BAKE HERB CRUMBS & LUMP CRAB STUFFING-44

steaks



CHOICE OF ANY ONE SIDE ➔

*G NEW YORK STRIP -36

*G FILET MIGNON -34

*G FLAT IRON -25

ADD SAUCE

G PEPPERCORN-2
G GORGONZOLA CREAM-3
G RED WINE REDUCTION-2

ADD SURF

G LOBSTER TAIL-15
G CRAB CAKE-12
G GRILLED SHRIMP-13



SIDES STARTING @7-



HOUSE CUT FRIES G



ROASTED GARLIC MASHED POTATOES G



ROASTED RAINBOW POTATO TRIO G



BACON CHEESE POTATO CROQUETTES



SHOESTRING FRIED ONION RINGS



LOBSTER MASHED POTATOES G ADD-\$4



TRUFFLE MASHED POTATOES G ADD-\$2



SAUTEED FRENCH BEANS G



CORN PUDDING-G



CREAMY RED PEPPER, CORN & BASIL RISOTTO



MARKET GREENS SIDE SALAD G



BUTTER WHIPPED POTATOES G



SAUTEED SPINACH G



ROASTED ASPARAGUS G



CORN ON THE COB G



SWEET POTATO FRIES G



TRUFFLE PARM HOUSE FRIES G ADD -\$2

Executive Chef - Tony Amaya

STANDARD 20% GRATUITY AUTO ADDED ONTO CHECKS OF TABLES WITH 8 PERSONS OR MORE • SPLIT PLATE FEE \$2 ALL ITEMS • THERE IS A \$1 UPCHARGE ON ALL SIDE & SAUCE SUBSTITUTIONS

G = GLUTEN FREE DINING OPTIONS {ask your server about menu items that can be customized to be gluten free }

DAILY CHALKBOARD SPECIALS

*served raw, undercooked or to your liking, eating these items increases your chance of food borne illness, especially if you have certain medical conditions.