

PORTERS

on the lane

RAW BAR

SERVED WITH or AVAILABLE

... lemon wedges · tabasco · cocktail sauce · mignonette ...

SHRIMP COCKTAIL *G

5 JUMBO SHRIMP COCKTAIL-15

OYSTERS ON THE 1/2 SHELL *G

HALF DOZEN FRESH SHUCKED LOCAL OYSTERS-14

PETITE RAW BAR *G

3^{EA} CLAMS, OYSTERS & SHRIMP-LOBSTER COCKTAIL-38

LOBSTER COCKTAIL *G

LOBSTER MEAT & CUCUMBER | LEMON AIOLI DRESSING-19

CLAMS ON THE 1/2 SHELL *G

HALF DOZEN FRESH SHUCKED LITTLENECKS-10

GRAND RAW BAR *G

6^{EA} CLAMS & OYSTERS-5 SHRIMP-LOBSTER COCKTAIL-58

SOUPS & SALADS

FRENCH ONION SOUP MELTED GRUYERE CHEESE | CARAMELIZED ONIONS | TOASTED WHITE BREAD-9

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

MARKET GREENS^G BABY MIXED GREENS | CARROTS | RED ONION | TOMATOES | BALSAMIC VINAIGRETTE-8

THE WEDGE^G ICEBERG LETTUCE | BLUE CHEESE DRESSING | CRISPY BACON BITS | TOMATOES | RED ONION-11

TOMATO AND MOZZARELLA^G FRESH BASIL PESTO | ROASTED RED PEPPERS | AGED BALSAMIC FINISH-13

CLAM CHOWDER* NEW ENGLAND STYLE | CHOPPED CLAMS | CREAMY VELOUTÉ | CORN | BACON | POTATOES-9

BEET AND GOAT^G ASSORTED GREENS | GOAT CHEESE | DICED YELLOW & RED BEETS | CITRUS VINAIGRETTE-14

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

APPETIZERS

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

TOASTED COCONUT SHRIMP 3 JUMBO SHRIMP | MANGO PEPPER SLAW | SWEET CHILI DIPPING SAUCE-14

MINI TUNA TACOS* TUNA TARTARE | SESAME GINGER DRESSING | MANGO SALSA | GUACAMOLE | SRIRACHA-13

BITTY BURGERS TWO BRIOCHE BEEF SLIDERS | AMERICAN CHEESE | 1000 ISLAND | LETTUCE | B & B PICKLE CHIPS-11

BAKED STUFFED CLAMS WHITE WINE & LEMON BROTH | FRESH GARLIC | BACON & HERBS | PARMESAN CHEESE-11

CHICKEN WINGS OR BITES CHOOSE  BONE IN ^G OR BONELESS | GENERAL TSO OR SPICY BUFFALO-12

STEAMED CLAMS LITTLENECKS | SHALLOTS | WHITE BEANS | A GARLIC, BUTTER, HERB WHITE WINE BROTH | CROSTINI-13

CRABBY CAKE PAN SEARED | LUMP CRAB MEAT | ROASTED CORN & JALAPEÑO SALSA | GUACAMOLE | A SPICY AIOLI-14

TID BIT SKILLET*^G MARINATED FILET MIGNON STEAK TID BITS | HOT OVEN BAKED GORGONZOLA CREAM FONDUE DIP-14

PARMESAN DUSTED CALAMARI FRIED HOT CHERRY PEPPERS | LEMON | W/ SPICY AIOLI & HOUSE MARINARA-13

SANDWICHES & SUCH

served w/ a dill pickle spear & your choice of one side

CRAB CAKE B.L.T* BRIOCHE BUN | SPICY MAYO | LEMON AIOLI | BACON | LETTUCE | TOMATO-22

CHICKEN SANDWICH ONION | BACON | LETTUCE | SWISS | GUACAMOLE | TOMATO | SPICY MAYO | CIABATTA-13

MARINATED STEAK SANDWICH* MOZZARELLA | ONIONS | MUSHROOMS | TOASTED GARLIC BUTTER CIABATTA-19

PORTERS SIRLOIN BURGER* TOASTED BRIOCHE BUN | LETTUCE | TOMATO | ONION-14 EXTRAS 

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

PORTERS

on the lane

MAINS ON THE LANE

FRENCH CUT CHICKEN

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

WHITE TRUFFLE RAVIOLI

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

GRILLED NEW ZEALAND LAMB CHOPS*G

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

BBQ BRAISED SHORT RIBS

BONELESS BEEF SHORT RIBS | BBQ GLAZE | MASHED POTATOES
SAUTÉED FRENCH BEANS | CRISPY FRIED ONIONS-28

SURF AND TURF*G

BACON CRUSTED FILET MIGNON | BUTTER POACHED LOBSTER
TAIL | TRUFFLE MASHED POTATOES | SAUTÉED FRENCH BEANS-53
CHOICE OF S.O.S (aka - sauce on the side)
RED WINE REDUCTION • GORGONZOLA CREAM • PEPPERCORN

SHRIMP SCAMPELLINI

CAPELLINI | FETA | TOMATO | SHALLOT | GARLIC | BUTTER | WHITE WINE-27

SKILLET LOBSTER MAC*

SAUTÉED LOBSTER MEAT | ELBOWS | SAVORY CHEESE SAUCE | TOPPED W/
A LOBSTER TAIL & OVEN BAKED CRUMBS | IN A CAST IRON SKILLET-29

PAN SEARED SEA SCALLOPS*G

CREAMY MUSHROOM & ASPARAGUS RISOTTO | TRUFFLE OIL | PARMESAN-31

CHILEAN SEA BASS G

PROCSUITTO & CARAMELIZED ONION BRUSSEL SPROUTS |
WHIPPED POTATOES | A MAPLE GINGER SRIRACHA FINISH-35

PAN SEARED SALMON DIJON*

DIJON CREAM SAUCE | SAUTÉED SPINACH | WHIPPED POTATOES-26

COUNTRY MEAT LOAF

BACON WRAPPED | BBQ GLAZE | SAUTÉED SPINACH | MASHED POTATOES-22

PULLED CHICKEN POT PIE

PUFF PASTRY | CORN | CARROTS | CELERY | PEAS | POTATO | ONION-25

STEAKS



SERVED W/ CHOICE OF ANY ONE SIDE ➔

*G NEW YORK STRIP -36

*G FILET MIGNON -34

*G FLAT IRON -25

SIDES priced accordingly from -\$7 & up

HOUSE CUT FRIES G

ROASTED GARLIC MASHED POTATOES G

RAINBOW ROASTED POTATO TRIO G

BACON & CHEESE POTATO CROQUETTES

ASPARAGUS & MUSHROOM RISOTTO w/TRUFFLE OIL G ADD-\$4

SHOESTRING FRIED ONION RINGS

CAESAR CHOP SIDE SALAD ADD-\$3

TRUFFLE MASHED POTATOES G ADD-\$2

SAUTÉED FRENCH BEANS G

CARAMELIZED ONION & PROSCIUTTO BRUSSEL SPROUTS G

MARKET GREENS SIDE SALAD G ADD-\$1

BUTTER WHIPPED POTATOES G

SAUTÉED SPINACH G

ROASTED ASPARAGUS G

CREAMED SPINACH G ADD-\$2

SWEET POTATO FRIES G

TRUFFLE PARM HOUSE FRIES G ADD-\$2

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

Executive Chef - Jony Amaya

G = GLUTEN FREE DINING OPTIONS & CHALKBOARD SPECIALS AVAILABLE DAILY

20% GRATUITY IS AUTOMATICALLY APPLIED TO CHECK(S) OF TABLES AND/OR PARTIES WITH 8 PERSONS OR MORE

• SHARE & SPLIT PLATE FEES \$2 & UP • UPCHARGE ON SIDE & SAUCE SUBSTITUTIONS \$1 & UP •

OPTIONS { please ask your server about items that can be customized to your liking, upcharges, special requests & gluten free options }

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