

THE PORT

HUNTER.

STARTERS

BURRATA & SUGAR SNAP PEAS...14

Creamy burrata cheese and fresh sugar snap peas with chopped fresh herbs and extra virgin olive oil.

CALAMARI...13

Tubes and tentacles, cajun lemon pepper, breaded, fried and served with a wedge of lemon and sweet chili sauce.

CONCH CROQUETTES...12

Like a fritter but different. Flash fried with fresh herbs, lots of conch and served with house-made remoulade.

SEASONAL FLATBREAD...15

Grilled flatbread with a variety of cheeses and seasonal vegetables.

HICKORY GRILLED CLAMS...12

Island clams, served warm with a preserved lemon, jalepeño and fresh parsley salsa.

SEAFOOD CHOWDER*...9

New England style chowder, made with a variety of fin and shellfish.

PEEL & EAT SHRIMP*...15

A perfect opportunity to dirty your fingers and get involved in your dining experience. Boiled and served warm with drawn butter and cocktail sauce.

APPETIZER SPECIALS...MP

Our specials change daily to bring you the freshest options available.

SALADS

FRESHLY PICKED, SIMPLY DRESSED AND LOCALLY GROWN

MIXED GREEN SALAD*...12

Fresh greens, tossed with an anchovy, parmesan and lemon vinaigrette.

ISLAND FARM SALAD*...18

Heirloom tomatoes from North Tabor Farm, red onion, mozzarella, basil, fresh greens, EVOO and balsamic.

FRESH VEGETABLE SALAD*...14

Spinach, arugala, beets, heirloom vert, baby tomatoes, radishes, shaved pecorino cheese and egg.

CLASSIC CAESAR SALAD*...12

Light and creamy caesar dressing with white balsamic, grana padano cheese, grated eggs and croutons.

Add: Chicken...5, Shrimp...8

ON THE SIDE

A SELECTION OF TASTES, GREAT FOR AN INDIVIDUAL OR A GROUP TO SHARE

FRENCH FRIES

5

ROASTED VEGETABLE*

7

FINGERLING POTATOES*

5

MAC & CHEESE

6

MIXED GREEN SIDE SALAD*

6

* Gluten Free

SEAFOOD

PLUCKED FRESH FROM THE WATERS AND COOKED TO ORDER

THE FRESHEST FISH AVAILABLE...MP

Delicious fish from local waters, simply prepared and served fresh.

MUSSELS*...24

Fennel, garlic, tomatoes, white wine, charred citrus and toasted focaccia.

SOLE & CHIPS...22

Offshore Ale battered and fried to golden brown perfection, served with house-made tarter sauce and lemons.

POSEIDON'S PASTA...28

Homemade fettuccini served with clams, mussels, shrimp, calamari, tomatoes, garlic and fennel in a natural seafood broth.

FISH TACOS...18

Baja inspired platter of corn tortillas, crispy fried fish, pickled cabbage, pico de gallo, chipotle aioli and yogurt served with rice and beans.

LANDFOOD

LAND LUBBER'S DELIGHT

THE PORT HUNTER BURGER...15

Chef's special blend of ground beef on a toasted brioche bun with cheddar cheese.
(Add 'The Lot' a fried egg, bacon and roasted beets...3).

MOM'S ZUCCHINI CAKES*...24

Zucchini, feta, and garbanzo bean cakes served with baby sweet potatoes, arugala and cilantro salad, topped with a yogurt sauce.

CHICKEN PITA...16

Harissa marinated chicken, bacon, lettuce, tomato, avocado and chive mayo wrapped in a pita.

PORK CHOP*...22

Grilled bone-in pork chop served with homemade apple sauce, baked yams and roasted squash.

FLANK STEAK*...26

Marinated and grilled, served with fingerling potatoes and roasted squash, and topped with salse verde.

DESSERTS

PAVLOVA

An Australian tradition made better with local berries and homemade whipped cream.

12

ICE CREAM SANDWICH

Choice of vanilla or chocolate ice cream in between homemade double chocolate cookies.

6

KEY LIME PIE

So, we used to work all summer and wait for winter to enjoy great key lime pie. Now we don't have to wait.

8

* Gluten Free

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Gratuity included in parties of 6 or more.

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