

Portum- comes from the Latin dictionary meaning Port / Ports of a Harbor. When this word is pronounced, the stress is on the last syllable: Portum. (The pronunciation with stress on the penultimate syllable, Portum, means "I am [a(n)/the] port.")

#### **SOUPS & SALADS**

# Soup of The Day \$8 Roasted Corn and Crab Bisque \$12

Portum Salad GF Mixed greens, tomatoes, goat cheese crumble, almonds, craisins and house lemon garlic vinaigrette

Caesar Salad Romaine and kale, shaved parmesan cheese, croutons

\$12

Blue Iceberg Wedge GF Cherry tomatoes, blue cheese dressing topped with bacon and blue cheese crumbles

Add choice of Grilled Jumbo Shrimp \$12, Norwegian Salmon \$18, Free Range Grilled Chicken \$10, Portum Crab Cake \$20

#### **APPETIZERS**

<b>Portum Wings GF</b> Choice of honey teriyaki, sweet Thai chili, buffalo, BBQ, garlic parmesan, or Portum dry spice	\$14
Chicken Quesadilla Flour tortilla, cheddar jack, peppers, onions. served with sour cream and salsa (add guacamole \$2)	\$14
Jerk Chicken Tacos Lettuce, pineapple pico de gallo, house made avocado ranch	\$15
Cheesesteak Egg Roll Shaved sirloin, mushrooms and onions wrapped with mozzarella and pepper jack cheese	\$12
Southwestern Chicken Egg Roll Black beans, corn, peppers, and onions served with chipotle aioli dipping sauce	\$12
Crab Cake and Scallop Bites Miniature crab cakes and breaded/fried scallops with our spicy remoulade	\$18
"Taylor's Local Oysters" Half dozen oysters served one of three ways: Rockefeller, fried or raw	\$20
Calamari Lightly dusted and flash-fried, served with house made marinara sauce	\$16
Fried Seafood Sampler Calamari, 4 buffalo colossal shrimp and 4 fried oysters	\$28

#### **SANDWICHES**

All sandwiches come with a choice of fries or salad. Sweet potato tater tots add \$1.50/ Bacon add \$2.

Portum Half Pounder Choice angus blend of chuck/brisket/short rib, fried egg, avocado, cheddar, and provolone cheese \$19
Portum Crab Cake Sandwich Jumbo lump/colossal crab meat, lettuce, tomato, and tartar sauce \$22
Grilled or Crispy Cajun Chicken Grilled has LTO, mayo, provolone. Fried has LTO, sliced avocado and ranch \$16
Fried Catfish Sandwich Crispy fried catfish filet with LTO and house remoulade \$16

### **ENTRÉES**

Cajun Chicken Pasta Sausage, tomatoes, peppers, onions, and parmesan cheese with penne in Cajun alfredo sauce	\$28
Jerked and Roasted Airline Chicken Breast GF Served with mashed potatoes and vegetable medley	\$28
Bone-In Center Cut Cajun Pork Chop French green beans, mashed potatoes, and sweet apple demi-glaze	\$36
New York Strip GF House chimichurri. Served with crispy Brussels sprouts and Mashed Potato	\$44
Filet Mignon GF Cabernet mushroom steak sauce. Served with green beans and roasted fingerling potatoes	\$48
Portum Crab Cake Jumbo/colossal lump cakes on tartar sauce, with mashed potatoes and crispy Brussels sprouts	\$42
Rainbow Trout Topped with crab meat, spinach, and house lemon butter sauce. Mashed potatoes and green beans	\$36
Shrimp and Grits GF Cheesy grits with onions, bell peppers, and andouille sausage in our marsala cream sauce	\$27
Cedar Plank Salmon GF Grilled filet with our signature chili mustard glaze. Served with mashed potatoes and broccoli	\$30
Vegetable Pasta Sautéed vegetables with penne noodles, house made marinara and garlic bread	\$18

## SIDES \$8

French Green Beans / Crispy Brussels Sprouts / Steak Fries Baked Sweet Potato / Sweet Potato Tater Tots Mashed Potatoes / Sautéed Garlic Spinach Cheesy Grits / Grilled Asparagus

**GF** = Gluten Free

\*Consuming raw or under cooked meat, eggs, and/or fish may increase the risk of food-borne illness. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Please alert your server of any allergies or dietary restrictions so that we may accommodate your needs.