

**Portum's Weekend Jazz Brunch Buffet \$34**

Continental and All American Breakfast Classics to include made to order Omelets, Pancakes, French Toast, Waffles and rotating Brunch specials

**Harborside Breakfast \$14** Two eggs your way, breakfast potatoes, choice of meat and toast

**Portum Omelet \$18** Three egg omelet, jumbo lump crab meat, tomatoes, onions peppers, mushrooms and pepperjack cheese, breakfast potatoes, choice of toast

**Egg White Spinach Omelet GF \$15** Aged cheddar, spinach and grilled Roma tomato

**O'Hill Breakfast \$18** Three eggs your way, breakfast potatoes, choice of two meats, served with two pancakes, maple syrup and butter

**Steak and Eggs \$24** 8oz sirloin, two eggs your way, with demi and breakfast potatoes

**Avocado Toast \$10** Whole wheat, smashed avocado, onions and tomato. Add smoked salmon \$6 Add fried egg \$4

**Breakfast Burrito \$18** Flour tortilla, eggs, onions, peppers, sausage, bacon and cheese served with breakfast potatoes and salsa

**Benedict Your Way**

Two poached eggs on a toasted English muffin with classic hollandaise sauce served with breakfast potatoes

**Classic Canadian Bacon \$15    Faroe Island Smoked Salmon \$18    Maryland Crab Cake \$22**

**Soup of The Day \$8**

**Roasted Corn and Crab Bisque \$12**

**"Taylor's Local Oysters" \$20** Choice of six Rockefeller, fried or raw oysters

**Southwest Chicken Salad GF \$14** Mixed greens, tomatoes, red onions, cheddar cheese, black beans, corn, and peppers with BBQ ranch

**Portum Crab Cake Sandwich \$22** Jumbo lump/colossal crab meat, lettuce, tomato, and tartar sauce

**Chicken and Waffle \$18** 2 pc bone-in chicken, bourbon maple syrup

**Cajun Chicken Pasta \$28** Sausage, tomatoes, peppers, onions, and parmesan cheese with penne in a Cajun alfredo sauce

**Shrimp and Grits GF \$27** Cheesy grits with onions and peppers and andouille sausage in a marsala cream sauce

**Rainbow Trout \$36** Topped with crab meat, spinach and house lemon butter sauce. Mashed potato and green beans

**Cedar Plank Norwegian Salmon GF \$30** Grilled filet with our signature chili mustard glaze, served with mashed potatoes and broccoli

**Vegetable Pasta \$ 18** Sautéed vegetables with penne noodle, house made marinara and garlic bread

**SIDES**

- Market Fresh Cut Fruit **GF \$8**
- Thick Cut Applewood Smoked Bacon **GF \$5**
- Turkey Bacon, or Canadian Bacon **GF \$5**
- Pork Sausage Links **GF \$5**
- Breakfast Potatoes **GF \$5**
- Two Eggs Your Way **GF \$5**
- Bagel with Philadelphia® Cream Cheese \$4
- English Muffin or Toast \$3

- Freshly brewed Julius Meinl Coffee or Hot Tea **\$4**
- Espresso, Latte or Cappuccino **\$5**
- Whole Milk, Non-Fat, 2%, Chocolate, Soy or Almond **\$4**
- Fresh Squeezed Orange Juice, Grapefruit, Apple, Cranberry, Tomato or V8 **\$5**
- Iced Tea or Coca Cola Products **\$4**

- Chesapeake Bloody Mary** (crab meat and old bay) **10**
- Mimosa, Bellini or Harbor Hill** **6**
- Mimosa or Bellini Pitcher** (10 servings) **40**



\*Consuming raw or under cooked meat, eggs, and/or fish may increase your risk of food-borne illness | **GF** = Gluten Free

To help make the service industry a better profession, we have added an **automatic 20% gratuity for your convenience**.