

STARTERS

tasting of **5 ARTISANAL CHEESES** 15
 taleggio, st. andre, humboldt fog, fiscalini cheddar,
 shaft bleu cheese, house made chutneys, toast points

the "**FINN & PORTER**" 15
 tuna tartare, green apple, macadamia nut, shiso pesto
 & steak tartare, quail egg, aioli, parmesan herb salad

potato crusted jumbo lump **CRAB CAKE** 13
 wasabi cream & apple scallion slaw

pappardelle **DUCK PASTA** 12
 duck confit, dried cherries, watercress,
 parmesan cheese, rosemary jus lie

oysters **ROCKERFELLER** 11
 spinach, parmesan, applewood smoked bacon,
 pernod beranise

crispy **CALAMARI** 5
 spicy marinara & roasted garlic aioli

tempura fried **SOFT SHELL CRAB** 10
 tomato & avocado salad, roasted jalapeno aioli,
 mint chimichurri

JUMBO SHRIMP COCKTAIL 13
 Texas gulf shrimp, tequila cocktail sauce,
 lemon & lime zest

HEIRLOOM TOMATO & bufala mozzarella salad 13
 basil, olive oil, truffled balsamic reduction

SALADS & SOUPS

CITRUS SALAD 9
 baby greens, citrus fruit, red onion, tomatoes,
 feta cheese, fried wonton strips, citrus vinaigrette

FRISÉE & WATERCRESS SALAD 9
 roasted beets, fried couturier goat cheese,
 smoked pecan vinaigrette

BABY ICEBERG salad 8
 green goddess dressing, tomatoes, applewood bacon,
 red onion & bleu cheese crumbles

BABY ORGANIC MIXED GREENS 7
 oven dried tomatoes, cucumbers, red radishes,
 carrots, balsamic vinaigrette

mixed romaine **CAESAR SALAD**, focaccia crouton, 8
 shaved reggiano, white anchovies

FRENCH ONION SOUP 8
 gruyere, provolone, french baguette

LOBSTER BISQUE 9
 garnished with lobster & a hint of sherry

STEAKS

KANSAS CITY STRIP 18 ounce 42

PORTERHOUSE 25 ounce 46

BONE-IN RIBEYE 22 ounce 44

all of our steaks are USDA Prime, basted with our signature steak butter & topped with crisp fried onions

CHEF'S DAILY FEATURE

pan seared **GROUPER** 24
 Spanish chorizo corn cake, roasted poblano,
 zucchini, sofrito sauce

FINN & PORTER SPECIALTIES

sautéed **TEXAS GULF SHRIMP & SCALLOPS** 24
 smoked onion polenta, wilted greens, herb
 marinated red & yellow tomato salad, garlic white
 wine sauce

pan roasted **TAZMANIAN SALMON** 25
 gulf shrimp & leek risotto, sauteed swiss chard, shrimp
 consommé

coffee & ancho rubbed 8oz **EYE OF RIBEYE** 38
 parmesan & leek potato gratin, grilled asparagus,
 bacon & mushroom demi glace

7oz **CENTER CUT FILET** 42
 jumbo lump crab, grilled asparagus,
 shallot whipped potatoes, crispy onions, bernaïse

finn & porter **TRIO** 42
 filet of beef, potato crusted crab cake,
 vanilla poached lobster tail

housemade **PAPPARDELLE PASTA** 22
 forest mushrooms, asparagus, roasted tomatoes,
 parmesan cheese, pesto

steamed **CHILEAN SEABASS** 27
 scallions, shitake mushrooms, fresh ginger, cilantro, snow
 peas, taro root puree, soy broth

Dewberry Farms semi boneless **HALF CHICKEN** 25
 shallot whipped potatoes, local baby spinach,
 brussel sprouts, cherry tomatoes, rosemary jus lie

FRESH CATCH

GROUPER 23

JAPANESE ESCOLAR 27

CHILEAN SEA BASS 26

BIG EYE TUNA 29

*prepared grilled or sautéed with seasonal vegetables & your choice of
 tomato beurre blanc or soy ginger dressing*

SIDES TO SHARE

shallot **WHIPPED POTATOES**, rosemary jus lie 7

creamed **BABY SPINACH** & applewood bacon 8

tarragon & honey roasted **CARROTS** 8

BROCCOLINI tossed with olive oil 9

sautéed **FOREST MUSHROOMS** 7

fondant style **FINGERLING POTATOES** 8

grilled **ASPARAGUS** 9

Large Parties of 6 people or more may be charged 18% gratuity. Additional plate charges for split items.

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of risk, Please consult your physician before consuming these foods.