

FINN & PORTER IS THE PERFECT PLACE TO HOLD YOUR PRIVATE PARTY ASK A MANAGER FOR DETAILS

HOURS
DAILY 6:00AM-12PM
SUSHI DAILY

FOR YOUR CONVIENCE PARTIES OF 6 OR MORE WILL BE PRESENTED WITH ONE CHECK. AN 18% SERVICE CHARGE WILL BE ADDED TO THE CHECK. THANK YOU.

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Raw Bar

The Classic Shrimp Cocktail

Wild American Shrimp with spicy cocktail sauce...\$15

Local & Distant Oysters*

Served on the half shell with spicy cocktail & shallot mignonette sauces

\$3 each...half dozen \$15...bakers dozen... \$24

Small Plates, Bowls, & Starters

Chesapeake Crab Bisque

Petite crab cake, Old Bay spice, & chive oil...\$10

Today's Seasonal Soup

Chef's daily creation based on the best the season has to offer...\$7

Tempura Green Beans

Sweet chile dipping sauce, scallion, & sesame...\$7

Crispy Flash Fried Calamari

Caramelized lemons & sweet peppers, lemon-garlic aioli, Spicy marinara...\$9

Fresh Maine Mussels

Lemon, chablis, fresh herbs, & garlic butter served with grilled rustic bread...\$12

Chicken Pot Sticker Dumplings

Scented with lemongrass, ginger, & garlic
With sake-sweet chili sauce...\$8

Three Cheese Mac & Cheese Gratin

White cheddar, chevre, & fontina...\$7

BBQ Shrimp & Grits

Apple wood smoked bacon wrapped shrimp, house bbq sauce, stone ground cheddar grits...\$12

Small Plate Salads

Finn & Porter Salad

Hand selected baby greens, dried cranberries, candied walnuts, Old Chatham Blue, balsamic vinaigrette...\$8

Hearts of Romaine Salad

Fresh made garlic caesar dressing and parmesan tuile ...\$8

Baby Spinach Salad

Marcona almond stuffed dates wrapped in bacon, hearts of palm, sheep's milk feta, and pancetta vinaigrette...\$10

Rustic Panzanella Salad

Vine ripened tomatoes, peasant bread, torn basil, capers, extra virgin olive oil, & aged balsamic...\$8

Duck Confit & Arugula

Roasted beets, candied pecans, creamy goat cheese, filo wrapped duck confit, sweet balsamic dressing...\$15

Market Fresh Fish*

We hand cut the freshest fish daily, ask for today's selections

Pastas & Such

Bacon Mushroom Mac

Apple wood smoked bacon, sautéed mushrooms, three cheeses & buttered crumbs...\$16

Grilled Vegetable Ravioli

Basil infused pasta, five Italian cheeses, grilled vegetables, and sweet basil pesto fondue...\$18

Wild Mushroom & Leek Risotto

With pinot grigio, parmesan reggiano, & frizzled leeks...\$19

Roasted Chicken Cavatappi

Herb roasted chicken, goat cheese, rosemary cream...\$17

Porter's Signatures

Glazed Duroc Pork Chop*

Pineapple glaze, ginger whipped Carolina sweet potatoes, sweet & spicy bacon braised greens...\$22

Seared Filet Mignon Medallion Trio*

Blue crab & potato hash, classic sauce béarnaise, crispy potato skins...\$29

Coffee & Spice Rubbed Rib Eye Steak*

Chipotle infused stone ground grits, grilled proscuitto wrapped asparagus spears, & caramelized onion-sage butter...\$26

Black Angus Steak and Potatoes*

Spice rubbed and grilled Black Angus bistro tender, caramelized onion-sage butter, watercress salad, hand cut fries, and home made ketchup...\$19

Roasted Colorado Leg of Lamb*

Dijon-herb crust, goat cheese polenta, rosemary lamb jus, caramelized cipolini onion, grilled radicchio, roasted asparagus...\$28

Finn's Specialties

Seared Salmon Filet*

On a warm salad of watercress, red pearl onions, red bliss potatoes & a champagne-citrus vinaigrette...\$20

Mussels & Frites

With lemon, chablis, garlic butter & fresh herbs with a pint of our fresh cut fries...\$17

Roasted Local Chicken

Lemon-sage rubbed, rustic mashed potatoes, roasted chicken jus, seasonal vegetables ...\$18

Sesame Crusted Crab Cakes

Pineapple coleslaw and chile-ginger shoestring potatoes...\$28

Also available fried Baltimore Style with hand cut fries and house made tartar sauce...\$28

Chesapeake Fish & Chips

Crispy local caught flounder, fried Virginia oysters, & mini crab cake with Old Bay spiced hand cut fries and District tartar sauce...\$20

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

