

LET US HOST YOUR NEXT EVENT

PLEASE SEE OUR HOSTESS FOR  
RESERVATIONS

FOR YOUR CONVENIENCE 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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## Tastes from the Sea Bar

### Local Oysters\*

Served on the half shell with spicy cocktail and shallot mignonette sauces  
Each...3 half dozen...15 bakers dozen...24

### Flash Fried Calamari

Pomodoro sauce and garlic aioli...9

### Prince Edward Island Mussels\*

One pound prepared with fresh herbs, lemon,  
Chablis, and garlic butter...14  
Spicy tomato sauce...14

## Small Plate Starters

### Chicken Pot Sticker Dumplings

Scented with lemongrass, ginger, and garlic  
With sake-sweet chili sauce...8

### Three Cheese Mac and Cheese Gratin

Baked in cast iron with buttered crumbs...7

### Tonight's Cheese Plate

Hand selected local cheeses, cranberry bread, fig jam, and  
Spanish Marcona almonds...12

### Spicy Buffalo or Asian Sesame Wings

Traditional Buffalo style with celery and blue cheese dressing  
Or  
Asian style with a sweet sesame glaze  
With cilantro and scallions...12

## Soups & Salads

### Crab Bisque

Back by popular demand,  
with mini crab cake and black pepper oil...10

### Tomato Basil Soup

Classic tomato, basil, and cream soup...8

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### Finn and Porter Salad

Mixed greens with bleu cheese crumbles, cranberries,  
candied walnuts and balsamic vinaigrette...10

### Hearts of Romaine Salad

Caesar dressing, pecorino, and a giant crouton...8

### Baby Spinach Salad

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

### Simple Hand Selected Baby Greens

Frisee, fresh tomatoes, parmesan crisp, cracked salt, extra virgin olive oil  
and aged balsamic vinegar...10

## Heart Healthy Salads

### Chicken and Crab Salad

A tower of arugula greens, grilled chicken and lump crab, golden beets and  
fresh avocado in a light raspberry vinaigrette...10

### Roasted Root Vegetable Salad

Roasted root vegetables, mixed lettuces, feta and an aged, light balsamic  
and herb dressing...8

## Farm to Table Sides

*Herb Roasted Potatoes...5*

*Fresh Mashed Potatoes...5*

*Today's farmers Market Vegetable Preparation...5*

*Lemongrass & Ginger-Scented Jasmine Rice...5*

*Grilled Asparagus...5*

*Tuscan Bean and Tomato Relish...5*

*Garlic Roasted Roma Tomatoes...5*

*Parmesan Polenta...5*

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## Market Fresh Fish\*

*We hand cut the freshest fish daily, ask for today's selections  
Available grilled, steamed, broiled, blackened, pan seared*

## Steakhouse Selections\*

*Black Angus Beef, simply seasoned with kosher salt, fresh cracked black  
pepper, good olive oil, and herbs*

**FILET MIGNON, 8 OZ...35**  
**NEW YORK STRIP, 14OZ...30**     **RIB EYE, 16OZ...30**

*Personalize your steak...  
Classic Sauce Béarnaise...3  
Bacon & Blue Cheese...3 Oscar...6*

## Pastas

### Hand Made Goat Cheese and Artichoke Ravioli

*Roasted garlic cream...22*

### Linguine with Fresh Pomodoro Sauce

*Classic stewed tomatoes with garlic, onions, fresh basil and olive oil  
With shaved pecorino-romano...16*

### Bacon Mushroom Mac

*Apple wood smoked bacon in our creamy blend of cheeses tossed with  
cavatappi noodles for a grown up Mac & Cheese...16*

### Spring Vegetable Risotto

*Laced with farm fresh herbs, pecorino-romano cheese, and  
white truffle oil...18*

## Porter's Signatures

### Grilled Duroc Pork Chop\*

*Tuscan bean and tomato relish, fresh vegetable of the day, watercress  
salad...20*

### Black Angus Steak & Potatoes\*

*Black Angus Beef, simply seasoned with kosher salt, fresh cracked black  
pepper, good olive oil, and herbs, served with fork-smashed potatoes,  
roasted roma tomatoes, and house made steak sauce...20*

### Simply Roasted Half Chicken\*

*Half local chicken with garlic roasted roma tomatoes, grilled asparagus,  
and golden potatoes...20*

### Grilled Sirloin Strip of Veal\*

*With fresh vegetable of the day, spring vegetable risotto, and red wine garlic  
butter...32*

### The Dinner Burger\*

*Fresh grilled Black Angus beef burger on a soft toasted brioche bun with  
lettuce, tomato, and red onion, served with french fries...9*

*Customize your burger: bacon, sautéed mushrooms, grilled red onions,  
cheese- cheddar, swiss, mozzarella, brie, goat cheese... .50 for each*

## Finn's Specialties

### Pan Seared Chesapeake Soft Shell Crabs\*

*With lemon-caper sauce, fork-smashed Old Bay potatoes, and fresh vegeta-  
ble of the day...market price...quantities limited*

### Baltimore Style Crab Cakes\*

*Fried Baltimore style with french fries, fresh vegetable of the day,  
mustard slaw, and house made tartar sauce...28*

### Pan Seared Virginia Scallops\*

*Bacon and ale braised red swiss chard, parmesan polenta...25*

### Grilled Yellowfin Tuna with Herbs\*

*Sautéed garlic spinach, Tuscan bean and tomato relish,  
and roasted red potatoes with herb oil...25*

### Seared Swordfish Toulon\*

*Seared line-caught swordfish simmered in a warm relish of tomato, garlic,  
shallot, and mushrooms with fresh mussels...25*

### Seared Atlantic Salmon\*

*With cucumber-dill yogurt, minted rice and grilled asparagus...24*

### Classic Fish & Chips

*Crispy beer-battered Cod, Old Bay spiced fries, a generous helping of  
mustard slaw, and tartar sauce...15*

## Heart Healthy Specialties

### Grilled Farm Raised Salmon\*

*Balsamic and olive oil marinated kalamata's, roma tomatoes, domestic  
mushrooms and fresh green beans, roasted herb potatoes...24*

### Lemon Grass Steamed Chicken Breast

*Sesame hinted jasmine rice, grilled asparagus...12*

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