

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% SER-
VICE CHARGE WILL BE ADDED TO
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Appetizers

The Classic Shrimp Cocktail

Wild American Shrimp with spicy cocktail sauce...\$12

Tempura Green Beans

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

Crispy Flash Fried Calamari

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

Chicken Pot Sticker Dumplings

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

Three Cheese Mac & Cheese Gratin

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

Soups & Salads

Chesapeake Crab Bisque

Scented with Old Bay and chive oil...\$8

Roasted Tomato Bisque and Grilled Cheese

Sourdough bread, basil pesto, fresh mozzarella...\$9

Finn & Porter Salad

*Hand selected baby greens, dried cranberries, candied
walnuts, imported blue cheese, 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...\$10*

Rustic Panzanella Salad

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

The Big Salads

The Big Bowl Caesar

Classic \$10...grilled chicken \$13...blackened salmon \$15
Pan roasted garlic shrimp \$15...grilled Angus steak \$15**

Duck Confit & Arugula

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

Our Chicken Cobb Salad

*Hearts of romaine, hard cooked egg, local tomato, blue
cheese, avocado, roasted sweet corn, & house dressing...\$13*

Market Fresh Fish*

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

Sandwiches

Maryland Style Crab Cake Sandwich

*Lightly pan-fried in olive oil with District tartar sauce &
house made "crab chips"...\$15*

The Ultimate Turkey Club

*Fresh house roasted turkey, apple wood smoked bacon, beef-
steak tomato, swiss cheese, & herb mayonnaise with hand
cut fries and house made pickle...\$10*

Asian Salmon Burger*

*Hoisin BBQ glaze, pickled napa cabbage slaw, tempura
green beans & sweet chile dip...\$13*

Black Angus Burger*

*Soft Kaiser, hand cut fries, ripe tomato, lettuce, sweet red
onion & house pickles...\$9
Choice of cheddar, swiss, or brie*

Cuban Steak Sandwich*

*Marinated black angus, herb oil, house pickles, & mustard
pressed on Cuban bread with ...\$15*

Grilled Chicken Bacon Sandwich

*Herb & citrus grilled chicken, fresh mozzarella, vine ripe
tomato, basil pesto, & smoked bacon on a rustic roll with
hand cut fries...\$9*

House Specialties

Seared Salmon Filet*

*On a warm salad of watercress, red pearl onions, bliss pota-
toes & a champagne-citrus vinaigrette...\$18*

Sesame Crusted Crab Cakes

*Pineapple coleslaw and chile-ginger potatoes...\$28
Also available fried Baltimore Style with hand cut fries and
house made tartar sauce*

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*

Wild Mushroom & Leek Risotto

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

Black Angus Steak and Potatoes*

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

Mussels & Frites

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

Roasted Chicken Cavatappi

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

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*

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