



## SUSHI ROLLS

Crunchy Tuna Roll 13  
tuna, cucumber, avocado, green onion,  
crispy shallots, wasabi-honey

Cali-Va Roll 14  
lump blue crab salad, avocado,  
cucumber, jalapeño, dynamite sauce

Porch Roll 13  
salmon tartare, avocado, masago,  
spicy ponzu sauce

Lobster Sesame Roll MP  
sriracha lobster, kanikama, cucumber,  
avocado, masago, sesame sweet chili

## STARTERS

Local Market Oysters M.P.  
six on the half shell, crushed ice, cocktail,  
horseradish, lemon

Mini Poke Tacos 14  
three tacos, spicy ahi tuna, avocado,  
dynamite sauce

Baked Crab Dip 14  
served with crostini

Chesapeake She Crab Soup  
cup 6 bowl 8

Michelob Shrimp 13  
six shrimp with, lava and rooster sauce

Lobster Mac and Cheese 18  
creamy cavatappi pasta, applewood  
smoked bacon, gouda

Mediterranean Plate 13  
baked goat cheese, artichoke hearts,  
tomatoes, roasted garlic, olives, peppers,  
E.V.O.O., crostini

Napa Flatbread 12  
blackened chicken, mozzarella, parmesan,  
scallions, caesar

Blackened Shrimp Flatbread 13  
applewood bacon, blackened shrimp,  
gouda, mozzarella, pesto oil

## SALADS

salad toppers: grilled chicken 5 | grilled salmon 8 | grilled shrimp 8 | crab cake 12

Winter Greens Salad 8  
apples, dried cranberries, feta cheese,  
candied walnuts, classic vinaigrette

Western Caesar Salad 10  
romaine leaf, fresh charred corn, avocado,  
cotija cheese, everything seeds, croutons,  
tossed in caesar

Timeless Wedge Salad 12  
iceberg lettuce, tomatoes, red onion, boiled  
egg, applewood bacon, bleu cheese dressing

Goat Cheese Salad 14  
walnut encrusted goat cheese, apples,  
cranberries, avocado, tomatoes, cilantro,  
honey mustard vinaigrette

Ahi Poke Bowl 16  
cucumbers, edamame, wakame, avocado,  
pickled onions, kimchi, coconut aoli

# SANDWICHES

served with french fries or cole slaw

The Porch Burger 15  
applewood bacon, red onion, bibb lettuce, aged white cheddar, tomato, house thousand island,  
brioche bun (fried egg \$1)

French Dip Au Jus 16  
slow roasted shaved prime rib, provolone, grilled onions, horseradish cream

Flounder BLT 15  
crispy fried, applewood bacon, bibb lettuce, tomato, house remoulade, brioche bun

Jumbo Lump Crab Cake 16  
bibb lettuce, tomato, house remoulade, brioche bun

# ENTREES

Shrimp and Lobster Linguini 30  
pancetta, leeks, wild mushrooms, spinach, chives, creamy white wine and roasted garlic sauce

Seared Scallops 28  
saffron cream, bell peppers, corn, applewood bacon, spinach, orzo pasta

Flounder Piccata 26  
seasonal vegetables, orzo pasta, lemon caper butter

Miso-Caramel Glazed Salmon 28  
sesame seared sticky rice, seasonal vegetables

Jumbo Lump Crab Cakes 32  
house remoulade, cole slaw, french fries

Australian Lamb Chops 32  
three double-cut chops, yukon gold smashed potatoes, seasonal vegetables, mint chimichurri

Center Cut Filet Mignon (6 oz.) 28  
bourbon soy glaze, yukon gold smashed potatoes, seasonal vegetables

# SIDES

Orzo Pasta 5

French Fries 5

Cole Slaw 5

Seasonal Vegetables 6

Brussels Sprouts 7  
pancetta, garlic, balsamic reduction

Yukon Gold Smashed Potatoes 5  
butter, sea salt, chives

# KIDS

Pepperoni Flatbread 7

Pasta Marinara 6

Chicken tenders 7

(20% service charge will be added and no split checks on parties of 6 or more. Thank you.)