



RAW/ROLLS

Local Market Oysters

six on the half shell, crushed ice, cocktail M.P.

Mini Poke Tacos

spicy ahi tuna, avocado, dynamite sauce 15

Porch Roll

salmon tartare, avocado, masago, ponzu 15

Crunchy Tuna Roll

tuna, cucumber, avocado, crispy shallots, wasabi-honey 15

Shrimp Tempura Roll

tempura shrimp, avocado, cucumber, sambal spicy mayo 15

Cali-Va Roll

lump blue crab, avocado, cucumber, jalapeño, dynamite & ponzu 15

Tuna Tataki

seaweed salad, jumbo lump crab, ponzu served with wonton crisps 16

STARTERS

Chesapeake She Crab Soup

cup 7 bowl 9

Baked Crab Dip

served with crostini 15

Tempura Rock Shrimp

Thai chili aioli 15

Crispy Brussels

Asian honey glaze 9

Cajun Fried Oysters

crunchy dill pickles, Thai chili aioli 15

Napa Flatbread

blackened chicken, mozzarella, parmesan, scallions,
caesar dressing drizzle 12

Mediterranean Plate

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

Blackened Shrimp Flatbread

blackened shrimp, applewood bacon, gouda, mozzarella, pesto oil 13

SALADS

salad toppers: grilled chicken 6 | grilled salmon 8 | grilled shrimp 8 | crab cake 12

Pungo Farms Strawberry Salad

simple greens, chèvre, candied pistachios, blush wine vinaigrette 11

Southern Caesar Salad

little gem lettuce, cornbread crumble, charred corn, cotija cheese 10

Burrata Salad

Heirloom tomatoes, baby arugula, basil pesto, warm toast points 14

Farmhouse "Greek" Tomato Salad

Heirloom tomatoes, english cucumbers, kalamata olives, red onion,
pepperoncini, oregano vinaigrette 12

SANDWICHES



served with your choice of french fries, cole slaw, or seasonal vegetables

The Porch Burger

applewood bacon, red onion, bibb lettuce, aged white cheddar, tomato, roasted garlic aioli (fried egg \$1) 15

Flounder BLT

crispy fried, applewood bacon, bibb lettuce, tomato, house remoulade 15

Jumbo Lump Crab Cake

bibb lettuce, tomato, house remoulade 16

French Dip Au Jus

slow roasted shaved prime rib, provolone, grilled onions, horseradish cream 16

ENTREES



available after 4pm

Seared Scallops

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

Miso-Caramel Glazed Salmon

sesame seared sticky rice, seasonal vegetables 28

Flounder Piccata

seasonal vegetables, orzo pasta, lemon caper butter 26

Jumbo Lump Crab Cakes

house remoulade, cole slaw, french fries 33

Shrimp and Lobster Linguini

pancetta, leeks, wild mushrooms, spinach, chives, creamy white wine and roasted garlic sauce, shaved parmesan 30

Center Cut Filet Mignon

(8oz.) Yukon gold smashed potatoes, bordelaise sauce, seasonal vegetables 36

Australian Lamb Chops

three double-cut chops, puffed potatoes, seasonal vegetables, mint chimichurri 32

SIDES

French Fries 5

Yukon Gold Smashed Potatoes 5

Orzo Pasta 6

Seasonal Vegetables 6

KIDS

Pasta Marinara 6

Chicken Tenders 7

Pepperoni Flatbread 7

(On parties of 6 or more, you may not split checks and a 20% service charge will be added. Thank you)