

APPETIZERS

Soup Of The Day	9
freshly made soup served with garlic bread	
Calamari	20
jalapeño, cherry tomato, crispy capers, chipotle aioli, maple soy and dill aioli	
Tuna Poke Wontons	22
yellowfin tuna, cucumber, avocado, mango, tomato, green onion, chipotle, cilantro vinaigrette, sriracha mayo, maple soy and black sesame	
Crispy Cauliflower	20
battered cauliflower florets, herb and cheese dip with carrots	
choice of sauce : buffalo butter, hot Korean, whiskey BBQ, lemon pepper, house jerk sauce, miso, mango habanero, or sweet chili heat	
The Port House Nachos	18
tri-colored nachos, cheese mix, pico de gallo with avocado creme and sliced jalapeno	
add chicken 8 add beef 8	
Bruschetta	14
italian garlic toast, basil, marinated diced tomatoes, onions, topped with feta cheese and balsamic reduction	
Spinach Dip	18
sautéed spinach slow cooked with cream cheese, garlic confit, diced onions, chopped jalapeños and sour cream, served with a side of nacho chips	
Wings	20
1lb fried wings, herb and parmesan cheese dip and served with carrots and celery	
choice of sauce : buffalo butter, hot Korean, whiskey BBQ, lemon pepper, house jerk sauce, miso, mango habanero, or sweet chili heat	
Lobster Mac & Cheese	22
macaroni, diced lobster bits tossed in a three cheese sauce, chili oil, and roasted red pepper	
add garlic bread (2pcs) 2	
Beef Sliders	19
homemade grilled beef patty with aged cheddar, crispy onion and signature house sauce on brioche bun	
Chicken Sliders	19
crispy chicken with buffalo aioli, lettuce and sweet pickle on a brioche bun	
Braised Beef Sliders	22
house braised beef, crispy onion and chipotle aioli on brioche bun	
Miso Lime Chicken	20
fried chicken bites tossed in our sweet spicy miso lime sauce, oriental pickles, cilantro, pickled cucumber, sesame and gochujang dip	
Onion Rings	11
beer battered onion rings served with chipotle aioli	
Fries	8
yukon potatoes	
Yam Fries	9
himalayan salt and chipotle aioli	
Cajun Fries	10
cajun spice, garlic butter, and parmesan dip	
Truffle Fries	11
truffle herb butter, parmesan cheese, and parmesan dip	

SALADS & BOWLS

House Greens	half 11
mixed lettuce, cherry tomato, cucumber, radish, candied walnuts, feta cheese and apple cider vinaigrette	
Caesar Salad	half 11
romaine, baby kale, parmesan, asiago cheese with candied bacon garlic croutons.	
Quinoa Salad	18
quinoa, arugula, dried cranberries, cherry tomato, diced avocado, apple cider vinaigrette tossed together and topped with feta cheese and candied walnuts	
Sweet Chilli Chicken Bowl	25
crispy sweet chilli chicken, assorted asian vegetables, served with coconut jasmine rice and topped with sesame seeds	
Addition to any salad or bowl	
add grilled chicken 8	
add shrimp 9	
add tofu 7	
add tuna 8	
add roasted salmon 15	
add 8oz steak 17	

Vegetarian **Gluten Free** **Spicy**

* all chicken is halal

SANDWICHES

The Classic Burger	20
toasted brioche bun with lettuce, tomato, signature house sauce, red onion, dill pickle, and grilled angus beef patty	
add bacon 2 add cheese 2	
Veggie Burger	20
beyond meat patty, lettuce, tomato, red onion, dill pickle, and signature house sauce on a brioche bun	
The Port Burger	25
lettuce, tomato confit, signature house sauce, candied bacon, whiskey BBQ sauce, provolone cheese, beer battered onion ring with caramelized onions, and toasted brioche bun	
California Chicken Sandwich	24
lettuce, tomato, onion, avocado crema, cheddar, banana pepper, and chipotle mayo on a toasted brioche bun with your choice of : grilled or crispy chicken breast	

TACOS

Jerk Chicken Tacos	23
jerk chicken with creamy coleslaw, mango salsa, avocado crema, and crispy onions	
Crispy Fish Tacos	24
lightly battered haddock with, asian slaw cilantro, coleslaw, lime chipotle mayo, and avocado crema	
Crispy Cauliflower Tacos	24
crispy cauliflower tossed in whiskey BBQ sauce, coleslaw, shredded cheese, avocado crema, chipotle mayo, cumin sour cream, and topped with green onions	
Braised Beef Tacos	26
house braised beef, diced jalapeno, avocado crema, pickled cucumber, lettuce shredded cheese, salsa verde and topped with crispy onions	

STONE BAKED PIZZA

Margherita Pizza	18
tomato sauce, fresh buffalo mozzarella and basil	
Vegitalian	20
tomato sauce, roasted red peppers, mushroom, roasted eggplants, mozzarella, and fresh baby arugula	
Spicy Sopressata	23
tomato sauce, sopressata, kalamata olives, mozzarella, and house made chili oil	
Prosciutto Arugula	23
tomato sauce, mozzarella, thinly sliced prosciutto, sautéed mushroom, parmesan cheese topped with fresh arugula	

ENTRÉE

Red Thai Curry	26
assorted asian vegetables, tofu, and red thai curry sauce served with coconut jasmine rice.	
add shrimp 9 add grilled chicken 8	
Fish & Chips	22
old credit beer battered haddock with caper tartar sauce, coleslaw and french fries	
Cajun Chicken Fettuccine	29
fettuccine noodles tossed in creamy alfredo sauce topped with toasted breadcrumbs, parmesan cheese, and grilled cajun chicken	
add garlic bread (2pcs) 2	
Lobster Ravioli	37
ravioli stuffed with east coast lobster, garlic, parmesan, herbs, breadcrumbs with creamy bisque	
add garlic bread (2pcs) 2	
Mediterranean Baked White Fish	34
sea bass fillet, pan seared and served with roasted fingerling potato tossed in olive oil, diced onions, cherry tomato, and kalamata olives	
Atlantic Salmon Bowl	31
tri-coloured quinoa, served with sauteed asian slaw topped with a lemon beurre blanc	
Southwest Chicken Dinner	30
blackened chicken breast, garlic mashed potatoes and seasonal vegetables with a cajun sauce	
Steak Frites	37
8oz top sirloin steak with truffle parmesan fries and herb butter	
New York Steak	44
12oz striploin grilled, red wine demi-glace, roasted vegetables, and garlic potato mash	