

# PORT FISH & CHOP HOUSE

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## 4<sup>th</sup> OF JULY MENU

### STARTERS

#### OYSTERS AND RAW BAR OFFERINGS\*

local maine oysters | shrimp cocktail | little neck clams | chilled lobster tail | raw bar tower

#### CRAB CAKE

Lemon aioli | 21

#### SHRIMP AL AJILLO

Olive oil, garlic, parsley, crispy chili flake, grilled bread | 20

#### DOWN EAST CLAM CHOWDER

Clams, potato, cream | 14

#### ROASTED BEET SALAD

Arugula, goat cheese, candied walnuts, balsamic drizzle | 18

### ENTREES

#### PAN ROASTED HALIBUT

Beurre blanc, capers, glazed carrots, mashed potato | 44

#### FILET MIGNON\* 8 oz | 52

ADD: Lobster Tail | +26

#### BLACKENED SALMON

Cajun Spices, farm veggie, herbed rice pilaf | 34

#### CHICKEN AU POIVRE

Cognac pepper cream sauce, glazed carrots, mashed potato | 28

#### LOBSTER RISOTTO

Mushroom, spinach, parmesan | 38

#### SHRIMP SCAMPI

Linguini, white wine, butter, herbs, garlic | 18

#### WAGYU BURGER

LTO, gruyere, French fries | 20

#### CLASSIC MAINE LOBSTER ROLL

Classic butter or Mayo | 36

Please keep in mind that any items prepared without gluten are made in a facility that handles many other wheat products.

\*This food is or may be served raw or undercooked. Consumption of this food may increase the risk of food borne illness.