

PORTUM

RESTAURANT & LOUNGE

-Executive Chef Moustafa Elakel-

Small Plates

Baladi Bread 5

House-made pita served with crème fraîche and black pepper honey

Roasted Cauliflower 10

Carnival cauliflower with honey sambal and pickled carrot garnish

Local 'Lineback' Oysters

Served on a bed of seaweed salad

Roasted with herb butter 12

Oyster Rockefeller 15

Grilled with spicy garlic butter 13

Portum Wings 11

Local chicken wings with your choice of: Texas smoked bbq, maple chipotle, hoisin sauce, chili mango, buffalo sauce or old bay spice

Soft Pretzel 12 🌿

Pretzel sticks with sea salt and spicy cheese sauce

Traditional Guacamole 12

With chipotle, fresh lime, cilantro, and tortilla chips

Hummus Trio & Pita 12

Spinach pesto, tahini with deep-fried black chickpea, and harissa hummus served with extra virgin olive oil and house-made pita

Roasted Brussels Sprouts 10

With Grana Padano cheese and black pepper vinaigrette

Artichoke & Spinach Dip 12

A creamy blend of cheeses, semi-dry tomato and crispy tortilla chips

Fritto Misto 10

Light and crispy tempura battered vegetables and shishito peppers with rosemary-lemon aioli

Onion Rings 13

Whiskey-battered onion rings with remoulade sauce

Chicken Tenders 12

Beer-battered chicken tenders with hoisin sauce and herb fries

Lamb Sliders 12

With harissa aioli, crumbled herb Feta, and tangy tzatziki sauce on brioche buns

Fish-N-Chips 12

Beer-battered Rockfish with Portum tartar sauce and herb fries

Soup & Salads

Add Grilled Shrimp 10, Grilled Salmon 12, Cajun Chicken 6

New England Clam Chowder 10

Cream based soup loaded with chunks of clams and potatoes served with warm mini baguette

Portum Salad 14 🌿

Refreshing Asian mixed greens, spicy serrano pepper, heirloom tomato, Boursin cheese, and avocado with tangy apple cider vinaigrette

Beet Salad 14

Heirloom beets, roasted pear, orange segments, Asian mixed greens, and blue cheese with raspberry vinaigrette

Greens Salad 12

Rustic Arcadian mix, fresh heirloom tomato, and Feta with tangy apple cider vinaigrette

Caesar Salad 12

Tossed red & green romaine hearts, semi-dry tomatoes, Grana Padano cheese, crunchy garlic croutons and house-made Caesar dressing

Pizzettas

Earthy Beech Mushroom 15

With buttery fontina cheese and black truffle sauce

BBQ Chicken 17 🌿

With fresh cilantro, red onion, Mornay cheese sauce, and quattro cheese.

Pepperoni 15 🌿

Spicy pepperoni with quattro cheese and Portum tomato sauce

Pizza Bianca 14

With Mornay cheese sauce and freshly cracked black pepper

Quattro Formaggi 14

A classic four cheese pizza with Portum tomato sauce

Artichoke & Spinach 15

With quattro cheese, baby tomato, Parmesan Reggiano and a creamy white bechamel sauce

The Greek 15

With roasted tomato, kalamata olives, Feta cheese, red onion, and Portum tomato sauce

Tacos

All served on flour tortillas with house-made salsa & pico de gallo

Spicy Shrimp 12 🌿

Argentine red shrimp, avocado and queso fresco with cilantro sauce

Smoked Brisket 10

14-hour smoked brisket, avocado, and cilantro, with queso fresco

Chicken Tinga 10

Classic shredded chicken, avocado, and cilantro with queso fresco

Fried Fish 10

Fried Rockfish, avocado, pickled cabbage, and cilantro, with queso fresco

 -Spicy

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Please alert your server of any allergies or dietary restrictions so that we may accommodate your needs. Consumption of raw or partially cooked foods may increase your risk of food-borne illness.

A 20% gratuity will be automatically added to parties of 6 or more.



Large Plates

Spinach Mac & Cheese 14

Creamy Mornay cheese sauce and baby spinach topped with pan-fried panko breadcrumbs, and semi-dry tomatoes
*contains chicken broth

Lamb Burger 18

Harissa aioli, crumbled Feta, and tangy tzatziki sauce on a toasted brioche bun with herb fries

Cajun Shrimp Pasta 21

Argentine red shrimp and citrus-Cajun heirloom tomato with house-made linguine

Chicken Marsala 19

Succulent chicken cutlets, beech mushrooms and shallot in a rich and creamy Marsala wine sauce. Served on a bed of garlic spaghetti pasta and topped with parsley,

Classic Turkey Club 15

Monterey Jack cheese, Boar's Head Cajun turkey, bread-and-butter pickles, lettuce, tomato and Portum mayo piled high on white country pullman bread with herb fries

Nola Chicken Pot Pie 14

Creole smoked chicken thighs, baby potatoes, heirloom carrots, green peas, truffle, and pepper jack cheese with a flaky house-made short crust pastry

Cacio E Pepe 14

Bucatini pasta with cracked black pepper and grated Parmesan cheese

Short Rib Mac & Cheese 22

Creamy Mornay cheese sauce with grass-fed short rib ragù, roasted tomato and caramelized onion

Classics

Comes with a choice of two sides

House-Smoked BBQ Brisket 23

12 oz

Dry Rubbed Beef Tenderloin 30

7 oz

Strip Loin 34

10 oz

Maple-Mustard Hampshire Pork Chop 24

12 oz

*Each cut in-house and specially prepared in our state-of-the-art Jospur Grill**

Doneness: BLUE very red, cold center RARE red, cool center MEDIUM RARE red, warm center MEDIUM pink, hot center MEDIUM WELL dull pink, hot center WELL DONE no pink, hot center

Portum Signatures

Portum Burger 18

Pat LaFrieda mix, onion confit, and American cheese on a toasted sesame brioche bun with herb fries

Southern Chicken & Waffles 19

Crispy fried chicken breast, siracha aioli, and maple syrup with an airy citrus-Cajun waffle

Blackened Salmon 24

Norwegian salmon with smoked garlic mashed potatoes, cauliflower and brussels sprouts, drizzled with lemon vinaigrette

Old Charleston Shrimp & Grits 19

Argentine red shrimp, velvety Anson Mill Organic Stone-Ground Grits with smoky Tasso ham, crispy onion strings, and tomato confit

Sides

Grilled Asparagus 10

Cajun String Beans 9

Roasted Broccoli 8

With lemon and Parmesan

Smoked Garlic Mashed Potato 12

Portum Fries 6

With herbs and Parmesan cheese

Portum Grits 8

Anson Mill Organic Stone Ground Grits with aged cheddar cheese

Portum's Creamy Spinach 8
Spinach folded in a light cream sauce with Pecorino cheese

Potato Gratin 10

**All our beef is USDA Prime or 100% naturally raised certified Black Angus*



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