

PORTSMITH

DINNER MENU

RAW + LIGHTLY COOKED

CHARRED SHRIMP COCKTAIL \$14

Two U-6 Tiger Shrimp, Traditional
Cocktail Sauce, Horseradish

SWORDFISH PASTRAMI \$12*

Pumpernickel Rye Toast, Pickled Mustard
Seeds, Sauerkraut

TUNA TARTARE \$15*

Umami Shrub, Cilantro, Market Chilies

SHUCKED OYSTERS \$18/half dozen*

Kombucha Mignonette, Traditional
Cocktail Sauce

FANCY OYSTER \$6/ea or \$36/half dozen*

Meyer Lemon Sorbet, Basil Sprouts,
Osetra Caviar

FRIED OYSTER \$4/ea or \$24/half dozen*

Squid Ink Panko, Oyster Basil Aioli

GREEN PAPAYA SALAD \$10

Thai Basil, Spearmint, Peanuts,
Pad Thai Vinaigrette

MIXED FIELD GREENS \$12

Shaved Baby Vegetables, Avocado,
Burrata, Cumin Vinaigrette

CHOPPED CAESAR SALAD \$10*

Cucumber, Brussels Sprouts, Olives,
Radish, Manchego

APPETIZERS

JONAH and KING CRAB CAKE | \$12*

Preserved Tomato, Shellfish Aioli

SHISHITO PEPPERS | \$12

Red Phanaeng, Thai Basil, Shaved Radishes

OCEAN PERCH | \$14*

Phyllo Crust, Aioli, Basil Dust

KING CRAB BUN | \$18*

Brown Butter, Herbed Mayonnaise

CACIO E PEPE | \$16

Uni Butter, Black Peppercorn, Caviar

CHARRED SPANISH OCTOPUS | \$16

Butternut Squash, Gordal Olives, Nasturtium Chimichurri

CALAMARI VINDALOO | \$12

Raita, Pickled Mango

NEW ENGLAND CLAM CHOWDER | \$18

Bacon Lardons, Russet Potatoes, Black Pepper Croutons

SCALLOP RUMAKI | \$14*

Georges Banks Scallops, Nuoc Cham Pork Belly, Green Papaya,
Lemongrass Carrot Puree, Ginger Confit

**Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.*

PLEASE JOIN US

HAPPY HOUR
MONDAY - FRIDAY
4 PM - 6 PM

PORTSMITH IS A PROUD
COLLABORATOR WITH THE
SHEDD AQUARIUM AND THEIR
SUSTAINABLE SEAFOOD PROGRAM

ENTREES

"FISH AND CHIPS" | \$29*

Atlantic Halibut, Malt Vinegar Jus, Tartar Sauce

TONKOTSU MUSSELS | \$18*

Poached Egg, Shiitake Mushrooms, Ramen Noodles

MAINE LOBSTER POT PIE | \$48 (Serves Two)

Peas, Carrots, Potatoes, Tarragon, Lobster Bisque

WHOLE STARRY FLOUNDER | \$38*

Loukaniko Sausage Escabeche, Peppadew, Meyer Lemon Rouille

LEMON SOLE with SWEETBREADS | \$29

Brussels Sprouts, Wild Mushrooms, Mushroom Glace

YELLOWTAIL SNAPPER | \$29

XO Sauce, Thai Basil, Maitake Mushrooms

AHI TUNA and SEARED FOIE GRAS | \$39*

Luxardo Bordelaise

FILET MIGNON - 8oz | \$38*

Cippolini Onion, Lobster Demi Glace

MIDDLE OF THE TABLE

WILD MUSHROOM PIE | \$12

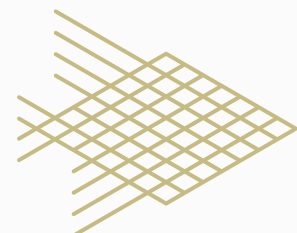
BROCCOLI RABE STIR-FRIED WITH CHILI JAM | \$8

CHARRED AVOCADO WITH FERMENTED RADISHES | \$6

SCALLOPED POTATOES AND CRAB BUTTER | \$10

EXECUTIVE CHEF
& PARTNER

NATE HENSSLER



PORTSMITH

ALCOHOLIC BEVERAGES

SPECIALTY COCKTAILS

ALL \$13

SECRETS FROM THE LIBRA

White Rum, Grapefruit,
Angostura Soda, Libra Bitters

THE PERFECT STORM

Tequila, Green Chartreuse,
Crème de Violette, Lime

SCOTTISH WATERS

Botanist Scottish Gin,
Glenfiddich, Olive Brine, Lemon

PRIZE MONEY

Rittenhouse Rye, Cynar, Orange,
Star Anise Infused Cherry Heering

SPARKLING

2015 Prosecco, **SCARPETTA**,
Veneto ITA | 12/48

2015 Brut Rose, **GERARD BERTRAND**,
Cuvee Thomas Jefferson, Limoux FRA | 12/48

NV Brut, **PIPER-HEIDSIECK**,
Champagne, FRA | 22/88

NV Brut Rose, **ANDRE CLOUET**,
Champagne, FRA | 115

2010 Special Club, **PIERRE GIMONNET & FILS**,
Champagne FRA | 195

2004 Brut, **DOM PERIGNON**,
Champagne, FRA | 450

ROSÉ

2017 Rosé, **L'OSTAL CAZES**,
Languedoc-Roussillon, FRA | 12/48

2017 Rosé, **MATTHIASSEN**,
CA | 15/60

RED

2016 Gamay, **JEAN-PAUL DUBOST**, Brouilly,
Beaujolais, FRA | 15/60

2016 Pinot Noir, **RAEBURN**,
Russian River Valley, CA | 15/60

2015 Malbec, **TOMERO**,
Valle de Uco, ARG | 10/40

2013 Cabernet Sauvignon, **THOMAS HENRY**,
CA | 10/40

2015 Pinot Noir, **EVESHAM WOOD**,
Eola-Amity Hills, OR | 70

2014 Pinot Noir, **EN ROUTE**, Les Pommiers,
Russian River Valley, CA | 80

2015 Zinfandel, **RIDGE**, East Bench
Sonoma County, CA | 75

2012 Syrah, **HEDGES**,
Red Mountain, WA | 75

2015 Cabernet Franc, **DOMAINE DOZON**, Chinon
Loire, FRA | 52

2012 Barolo, **DAMILANO**, Lecinquevigne
Piedmont, ITA | 90

2014 Cabernet Sauvignon, **MATTHIASSEN**
Napa Valley, CA | 135

2014 Cabernet Sauvignon, **CAYMUS**,
Napa Valley, CA | 150

WHITE

2016 Assyrtiko, **TSILILI**,
Thessaly, GRC | 10/40

2016 Pinot Grigio, **ELENA WALCH**,
Alto Adige, ITA | 10/40

2016 Chardonnay, **ALEXANDER VALLEY VINEYARD**,
CA | 10/40

2016 Chablis, **DANIEL DAMPT**,
Burgundy, FRA | 15/60

2017 Sauvignon Blanc, **GERARD BERTRAND**, Perles
Languedoc-Roussillon, FRA | 12/48

2016 Riesling, **PJ VALCKENBERG**, Der Stift
Rheinhessen, GER | 8/32

2015 Chardonnay, **JORDAN**,
Russian River, CA | 72

2016 Grüner Veltliner, **WEINGUT BERNHARD OTT**,
Niederosterreich, AUT | 56

2016 Gewurztraminer, **ELENA WALCH**,
Alto Adige, ITA | 56

2016 Sancerre, **FRANÇOIS LE SAINT**, Calcaire
Loire Valley, FRA | 52

2015 Grenache Blanc, **M. CHAPOUTIER**, Luberon
La Ciboise Blanc, Rhone, FRA | 40

2015 Blend, **GOODFELLOW**, Matello Whistling Ridge
Willamette, OR | 45

BEER

VANDERMILL HARD CIDER | 8
Hard Cider - 7% - Michigan - 16 oz

DRAGON'S MILK | 10
Aged Imperial Stout - 11% - Michigan - 12 oz

DELIRIUM TREMENS | 12
Strong Pale Ale - 8.5% - Belgium - 12 oz

BELL'S TWO HEARTED | 8
American IPA - 7% - Michigan - 12 oz

REVOLUTION FIST CITY | 7
Pale Ale - 5.5% - Illinois - 12 oz

3 FLOYD'S ALPHA KING | 8
American Pale Ale - 6.7% - Indiana - 12 oz

HOPEWELL BREWING CO. "PEOPLE POWER" | 9
American Pale Wheat Ale - 5.5% - Illinois - 16 oz

OFF COLOR TROUBLESOME | 8
Gose - 4.3% - Illinois - 12 oz

RODENBACH CLASSIC | 8
Flanders Red Ale - 5.2% - Belgium - 12 oz

STELLA ARTOIS | 7
Pale Lager - 5.2% - Belgium - 12 oz

CORONA LIGHT | 7

AMSTEL LIGHT | 7

MILLER HIGH LIFE | 5