

PORTSMITH

DINNER MENU

STARTERS

OYSTERS ON THE HALF SHELL 18 | half dozen*

Kombucha Mignonette, Cocktail Sauce

FRIED OYSTERS 4 each*

Squid Ink Panko, Oyster Basil Aioli

OYSTERS ROCKEFELLER 4 each*

Creamed Basil, Lemon Foie Gras

CHARRED SHRIMP COCKTAIL | 15

Four U-12 Tiger Shrimp, Cocktail Sauce

AHI TUNA TARTARE | 15

Umami Shrub, Cilantro,
Market Chilies

ALASKAN KING CRAB 24 per six oz

Drawn Butter

CAESAR SALAD | 10

Cucumber, Brussels Sprouts,
Olives, Radish, Manchego

MIXED GREENS AND BURRATA | 12

Shaved Baby Vegetables,
Avocado, Cumin Vinaigrette

GREEN PAPAYA SALAD | 10

Thai Basil, Spearmint, Peanuts,
Pad Thai Vinaigrette

SHARED PLATES

FRIED CAULIFLOWER | 10

Turmeric Tzaziki

MAC 'N' CHEESE | 12

Manchego, Aged Cheddar

with King Crab | 18

with Pork Belly + Peas | 10

CALAMARI | 12

Tomato Sauce, Raita, Chilies

CRAB CAKE | 12

King Crab, Jonah Crab, Preserved Tomato, Shellfish Aioli

CRISPY FRIED SHRIMP | 12

Ginger Aioli, Sweet & Spicy Preserves

SCALLOP RUMAKI | 14*

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

NEW ENGLAND CLAMS | 18

Chowder Broth, Bacon Lardons, Russet Potatoes,
Black Pepper Croutons

TONKOTSU MUSSELS | 18*

Poached Egg, Shiitake Mushrooms, Ramen Noodles

SANDWICHES

WITH FRENCH FRIES

D'S FRIED CHICKEN SANDWICH | 12

Fresno Chili Sauce, Shredded Lettuce, Pickles

PORTSMITH DOUBLE CHEESEBURGER | 14

American Cheese, Fried Pickles, Spicy Tomato Relish

KING CRAB BUN | 18*

Bao Bun, Brown Butter, Fines Herbes

NEW ENGLAND SCALLOP ROLL | 20*

Coleslaw, Chives, Buttered Bun

MAIN COURSE

BUTTERMILK FRIED CHICKEN | 22

Mild Sauce, White BBQ Sauce

LOCH DUART SALMON | 26

Turnip and Rutabaga, Horseradish Au Jus

SQUID INK SPAGHETTI | 28*

Saffron Cream, Mussels, Squid, Scallops, Shrimp

"FISH AND CHIPS" | 29*

Atlantic Halibut, Malt Vinegar Jus, Tartar Sauce

LEMON SOLE | 29

Black Garlic, Preserved Lemon, Crab Hollandaise

YELLOWTAIL SNAPPER | 29

XO Sauce, Thai Basil, Shiitake Mushrooms

BEEF SHORT RIB | 29

Tomato Tamarind Sauce, Creamy Grits

MAINE LOBSTER POT PIE | 48 (Serves Two)

Peas, Carrots, Potatoes, Tarragon, Lobster Bisque

SIDES

CHARRED AVOCADO WITH FERMENTED RADISHES | 6

CHINESE BROCCOLI WITH CHILI JAM | 8

SCALLOPED POTATOES AND CRAB BUTTER | 10

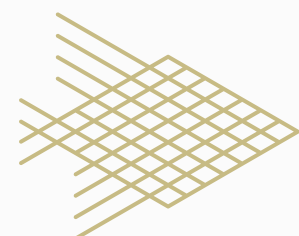
WILD MUSHROOM PIE | 12

CHEF/ PARTNER

Nate Henssler

CHEF DE CUISINE

Christo Vlahos



PORTSMITH

ALCOHOLIC BEVERAGES

SPECIALTY COCKTAILS

ALL \$13

SECRETS FROM THE LIBRA

White Rum, Grapefruit,
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

NV Prosecco, **TENUTA SANTOMÈ**,
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

2015 Gamay, **GUILLOT-BROUX**, Macon-Cruzeille
Burgundy, FRA | 12/48

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

2017 Pinot Grigio, **TERRA VIVA**,
Veneto, ITA | 9/36

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