

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

BURRATA | 15

Ramp Pesto, Pickled Ramps,
Sourdough Garlic Bread

CAESAR SALAD | 10

Cucumber, Brussels Sprouts,
Olives, Radish, Manchego

MIXED GREENS | 10

Roasted Sweet Potato, Blueberries,
Avocado, Meyer Lemon Vinaigrette

**GREEN PAPAYA
SALAD** | 10

Thai Basil, Spearmint, Peanuts,
Pad Thai Vinaigrette

SHARED PLATES

VEGETABLE TEMPURA | 10

Ponzu, Sweet Chili Mayonnaise

MAC 'N' CHEESE | 10

Manchego, Aged Cheddar

add King Crab | +12

add Pork Belly + Peas | +8

HAND CUT PAPPARDELLE | 14

Lamb Birria, Queso Cincho, Cilantro

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

SCALLOPS & SUNCHOKE | 18*

Pistachios, Parsley, Mint

NEW ENGLAND CLAM CHOWDER | 15

Sourdough Bread Bowl

BLUE HILL BAY MUSSELS | 15*

Cioppino Verde, Chorizo, Tomatillo

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

CRISPY FISH SANDWICH | 14*

Brioche Bun, Tartar Sauce, Pickles

MAIN COURSE

BUTTERMILK FRIED CHICKEN | 22

Mild Sauce, White BBQ Sauce

LOCH DUART SALMON | 29

Leek Tortellini, Asparagus, Melon

SHELLFISH CAMPANELLE | 29*

Shrimp, Scallops, Mussels, Calamari, Clams, Rouille

"FISH AND CHIPS" | 29*

Atlantic Halibut, Malt Vinegar Jus, Tartar Sauce

LEMON SOLE AMANDINE | 29

Hot Green Goddess, Meyer Lemon

YELLOWTAIL SNAPPER | 29

XO Sauce, Thai Basil, Shiitake Mushrooms

BEEF SHORT RIB | 29

Tomato Tamarind Sauce, Creamy Grits

TANDOORI STYLE HALF LOBSTER | 35

Cauliflower, Chickpeas, Naan

SIDES

CHARRED AVOCADO WITH FERMENTED RADISHES | 6

CHINESE BROCCOLI WITH CHILI JAM | 8

SCALLOPED POTATOES AND CRAB BUTTER | 10

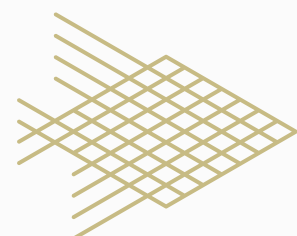
WILD MUSHROOM PIE | 12

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

MARGIN CALL

Rittenhouse Rye, Blackberry,
Brown Sugar, Balsamic, Mint

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

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

2017 Blend, **GOODFELLOW**, Matello Whistling Ridge
Willamette, OR | 40

RED

2015 Gamay, **GUILLOT-BROUX**, Macon-Cruzille
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, **BOEDECKER CELLARS**
Willamette Valley, OR | 62

2014 Pinot Noir, **EN ROUTE**, Les Pommiers,
Russian River Valley, CA | 120

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

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

2013 Amarone della Volpolicella, **MONTE ZOVO**
Veneto, ITA | 90

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

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

BEER

MILLER HIGH LIFE | 5

MILLER LITE | 5

AMSTEL LIGHT | 7

CORONA LIGHT | 7

RAVINIA BREWING "FOUR SHORE" | 7
Belgian Style White Ale - 4.5% - Illinois - 12 oz

REVOLUTION EUGENE PORTER | 7
Robust Porter - 6.8% - Illinois - 12 oz

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

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

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

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

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

VANDERMILL HARD CIDER | 9
Hard Cider - 7% - Michigan - 16 oz