

PORTSMITH

DINNER MENU

STARTERS

**OYSTERS ON THE
HALF SHELL**
18 | half dozen*

Kombucha Mignonette, Cocktail Sauce

**CHARRED SHRIMP
COCKTAIL** | 15

Four U-12 Tiger Shrimp, Cocktail Sauce

CAESAR SALAD | 10

Cucumber, Brussels Sprouts,
Olives, Radish, Manchego

FRIED OYSTERS

4 | each*

Squid Ink Panko, Oyster Basil Aioli

**AHI TUNA
TARTARE** | 15

Umami Shrub, Cilantro,
Market Chilies

MIXED GREENS | 10

Blueberries, Tomato, Avocado,
Meyer Lemon Vinaigrette

BAKED OYSTER BLT

4 | each*

Basil, Bacon Custard, Tomato

BURRATA TOAST | 15

Heirloom Tomatoes,
Ramp Pesto, Pickled Ramps

**GREEN PAPAYA
SALAD** | 10

Thai Basil, Spearmint, Peanuts,
Pad Thai Vinaigrette

SHARED PLATES

KING CRAB BUN | 18*

Bao Bun, Brown Butter, Fines Herbs

HAND CUT PAPPARDELLE | 14

Braised Spring Lamb, Peas, Queso Cincho

CALAMARI | 12

Tomato Sauce, Raita, Chilies

JONAH CRAB CAKE | 16*

Marinated Avocado, Aioli Nero

PRAWN DUMPLINGS | 12

Smoked Bone Broth, Tomato Oil

TEMPURA SQUASH BLOSSOMS | 14

Mole Verde, Farmer Cheese

NEW ENGLAND CLAM CHOWDER | 15

Sourdough Bread Bowl

BLUE HILL BAY MUSSELS | 15*

Cioppino Verde, Chorizo, Tomatillo

PLEASE JOIN US

HAPPY HOUR
MONDAY - FRIDAY
4 PM - 6 PM

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

MAIN COURSE

BUTTERMILK FRIED CHICKEN | 22

Mild Sauce, White BBQ Sauce

LOCH DUART SALMON | 28

Artichokes, Piperade, Sauce Barigoule

SHELLFISH RISOTTO | 29

Shrimp, Scallops, Mussels, Calamari, Clams, Crème Fraîche

"FISH AND CHIPS" | 29*

Atlantic Halibut, Malt Vinegar Jus, Tartar Sauce

YELLOWTAIL SNAPPER | 30

XO Sauce, Thai Basil, Shiitake Mushrooms

GEORGES BANK SCALLOPS | 32

Floral Ravioli, Baby Squash, Caviar Buerre Blanc

SEARED HANGER STEAK | 32*

Calabrian Chili Butter, Baby Carrots

SIDES

CHARRED AVOCADO WITH FERMENTED RADISHES | 6

ROASTED CORN ELOTE | 6

ASPARAGUS WITH ANCHOVY HOLLANDAISE | 8

UMAMI POTATO WITH SALMON ROE | 10

WILD MUSHROOM PIE | 12

CHEF/ PARTNER

Nate Henssler

CHEF DE CUISINE

Christo Vlahos



*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PORTSMITH

ALCOHOLIC BEVERAGES

SPECIALTY COCKTAILS

ALL \$13

S.S. SWIZZLE

White Rum, Cachaça,
Strawberry & Sage Shrub, Lime

THE PERFECT STORM

Tequila, Green Chartreuse,
Crème de Violette, Lime

PORTSMITH PASSION

Ketel One, Passionfruit, Aperol,
Avocado Orgeat

THE CAMBRIDGE

Bourbon, Sherry,
China China, Orange

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

2018 Rosé, **PALA**, Isola dei Nuraghi Silenzi
Sardinia, ITA | 12/48

WHITE

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

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

2017 Chardonnay, **SONOMA-CUTRER VINEYARDS**,
CA | 15/60

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

2016 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

B E E R

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

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

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

RIGHT BEE CIDER | 8
Hard Cider - 6% - Illinois - 12 oz

3 FLOYD'S ALPHA KING | 10
American Pale Ale - 6.7% - Indiana - 16 oz