



PORTERS

DINING + BAR

SHAREABLES

LOBSTER DEVILED EGGS 24

LOADED CROQUETTES 21

COLOSSAL CRAB CAKES 28

TRUFFLED ORA KING TOSTADAS 21

CRISPY CALAMARI 21

TEXAS QUAIL LEGS 21

FILET MIGNON CARPACCIO 28

HAMACHI CRUDO 21

WOOD-FIRED PORTERS TACOS 21

PRAWN SCAMPI 36

OCEAN SELECT & TOWERS

FROSTED SHRIMP COCKTAIL 32

Cocktail sauce, fresh horseradish, mini tabasco

EAST COAST OYSTERS 46

Mignonette, fresh horseradish, seared lemon, mini tabasco

OYSTERS ROCKEFELLER 36

Roasted garlic spinach, smoked bacon, parmesan crumbs

CAVIAR SERVICE MKT

Blini pancakes, potato chips, crème fraîche, chives

PORTERS PETITE TOWER 90

12 oysters, lobster tail, shrimp cocktail

PORTERS PREMIUM TOWER 145

24 oysters, chilled whole lobster, shrimp cocktail

PORTERS FIRE TOWER 245

6 oysters rockefeller, whole wood grilled lobster, shrimp skewer, garlic butter crab claws, roasted scallops

SALADS & SOUPS

PORTERS WEDGE SALAD 26

Smoked tenderloin, crumbled valdeón blue cheese, crispy bacon, marinated tomatoes, chives, blue cheese dressing

LOBSTER COBB 32

Chilled lobster, hydroponic lettuce, roasted corn, tomato, blue cheese, bacon lardon, choice of dressing

SHRIMP CAESAR SALAD 28

Grilled Shrimp, Little Gem lettuce, brioche croutons, bacon lardons, house Caesar dressing, grated parmesan, extra-virgin olive oil

LOBSTER BISQUE 21

Creamy lobster velouté, sourdough boule, cognac reduction, crème fraîche

Our sommeliers curate exceptional wines from renowned regions around the world. If there is a specific bottle or rare spirit you'd like us to source and reserve for you, please let us know—we are delighted to assist.

Thank you, and we hope you enjoy your experience with us,

Certified Sommeliers - Hunter, Reagan, & Carson

BUTCHER CUTS

USDA CERTIFIED ANGUS BEEF

FILET

6 OZ PETITE 46

8 OZ 52

12 OZ 75

12 OZ BONE-IN MKT

STRIP

16 OZ PRIME NY 65

22 OZ PRIME DRY AGED MKT

RIBEYE

16 OZ 59

24 OZ BONE-IN 85

36 OZ TOMAHAWK MKT

BUTCHER SPECIALTIES

16 OZ SMOKED LAMB CHOPS 68

14 OZ KUROBUTA PORK CHOP 42

ADD ONS

Colossal Crab 25 | Mushrooms 6 | Caramelized Onions 6 | Au Gratin Blue Cheese 6 | Crab Claw 25

SAUCES

Demi-Glace 3 | Chimichurri 3 | Hollandaise 3 | Béarnaise 3 | Foyot 3

OCEAN PRIME

FIRE ROASTED BRANZINO 58

Whole roasted branzino, meyer lemon, crispy onions, confit potatoes, jumbo asparagus

ORA KING SALMON 39

Garlic peppercorn rubbed Ora King salmon, white aceto reduction, mashed potatoes and sautéed green beans

SURF AND TURF FETTUCCHINE 52

Fra diavolo, picked tarragon, lobster tail, smoked tenderloin

PORTERS SPECIALTIES

WAGYU COUNTRY FRIED STEAK 28

Lightly fried, center cut inside round, pan-made gravy, yukon gold mashed potatoes, sautéed green beans

YIN YANG COCHON 32

Cochon loin cooked two ways, pineapple bourbon glaze, demi-glace, bed of yukon puree, Japanese sweet potato

TABLE FINISHES 10

Crispy Brussels Sprouts

Yukon Gold Mashed Potatoes

Creamed Spinach

Sautéed Green Beans

Au Gratin Potatoes

Steak Fries

Cast Iron Mac N' Cheese

Jumbo Asparagus +2

Loaded Baked Potato +2

TO OUR CHERISHED GUESTS, WE REALLY DO CARE... Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. PORTERS offers products with peanuts, tree nuts, soy, milk, eggs and wheat. We take cautious steps to safeguard your dining experience and practice the highest standard of product maintenance. If you have any concerns, please read the menu carefully and ask your server or manager to further clarify prior to consumption. THANK YOU KINDLY, ENJOY!