



STARTERS

BAKED CRAB DIP

Served with crostinis 20

CHESAPEAKE SHE CRAB SOUP

Cup 9 Bowl 12

MEDITERRANEAN PLATE

Baked goat cheese, artichoke hearts, heirloom tomatoes, roasted garlic, roasted red peppers, kalamata olives, E.V.O.O. served with crostinis 18

PORCH PIMENTO

Homemade jalapeño pimento cheese served with crisp veggies and sea salt crackers 12

TUNA TATAKI *

Seaweed salad, jumbo lump crab, sweet chili sauce, ponzu sauce, and wonton crisps M.P.

EAST COAST OYSTERS

Served raw with seasonal mignonette & cocktail sauce M.P.

CAJUN FRIED OYSTERS

Crispy oysters, dill pickles, Thai chili aioli 20

VIRGINIA BAKED OYSTERS

Creamy jalapeño cheddar cheese, smokey bacon, cornbread crumbles, & hot honey 18

MICHELOB SHRIMP

Crispy beer battered shrimp, lava & rooster sauce. half dozen 17 dozen 32

CHILI-SOY EDAMAME

Sea salt, sweet & spicy chili sauce 8

FLATBREADS

NAPA SHRIMP

blackened shrimp, mozzarella, parmesan, scallions, caesar 17

RUSTICA

Italian sausage, pepperoni, caramelized onion, tomato sauce, mozzarella, sriracha honey 16

BBQ CHICKEN

Smoked gouda, mozzarella, red onion, cilantro 15

SALADS

Salad Toppers: Grilled Chicken 7 | Grilled Salmon 7oz. 14 | Grilled Shrimp 9

PORCH CAESAR

Romaine, caesar dressing, garlic croutons, fresh parmesan. Half 9 Full 13

FARMHOUSE GREEK

Simple greens, heirloom tomatoes, feta cheese, English cucumbers, kalamata olives, red onion, pepperoncini, oregano vinaigrette 15

BEET & FRIED GOAT CHEESE

Roasted sugar beets, golden beets, baby arugula, red onion, mini heirloom tomatoes, charred lemon vinaigrette, balsamic glaze, walnut encrusted fried goat cheese 15

CITRUS BURRATA

Baby spinach, soft burrata, sweet oranges, cherry tomatoes, shaved fennel, citrus vinaigrette 15

SUSHI

SUSHI LOVE BOAT

Forty (40) pieces of our most-loved sushi rolls including the Cali-Virginia, Shrimp Tempura, Crunchy Tuna, and Porch Roll presented on our unique Porch Boat 80

SHRIMP TEMPURA ROLL

Tempura fried shrimp, avocado, ponzu, bang-bang sauce 18

PORCH ROLL

Salmon tartare, avocado, masago, ponzu 18

TSUNAMI ROLL*

Ahi tuna, salmon tartare, avocado, masago, Unagi 20

CRUNCHY TUNA ROLL *

Tuna, cucumber, avocado, crispy shallots, masago, wasabi-honey 20

CALI-VIRGINIA ROLL*

Lump blue crab, avocado, cucumber, jalapeño, ponzu, dynamite sauce 20

SANDWICHES

Served with your choice of french fries or seasonal vegetables

FRENCH DIP AU JUS

Slow-roasted shaved prime rib, provolone, grilled onions, horseradish 20

THE PORCH BURGER *

Applewood bacon, pickled red onion, Bibb lettuce, aged white cheddar, tomato, roasted garlic aioli 18

FLOUNDER BLT

Crispy fried flounder, applewood bacon, Bibb lettuce, tomato, lemon-caper tartar 20

JUMBO LUMP CRAB CAKE

Bibb lettuce, tomato, lemon-caper tartar, potato roll 22

ENTREES

Available after 4pm

SEARED SCALLOPS

Seared scallops over a Saffron cream sauce, southern risotto with applewood smoked bacon, red peppers, corn, & baby spinach 40

HERB-CRUSTED FLOUNDER

Seasonal vegetables, roasted tomatoes, artichokes, mashed potatoes, lemon caper beurre blanc M.P.

JUMBO LUMP CRAB CAKES

Herb-roasted fingerling potatoes, seasonal vegetable, lemon-caper tartar M.P.

MEDITERRANEAN SALMON

Greek herb-rubbed salmon over Israeli couscous, zucchini, tomatoes, red onion, kalamata olives & tzatziki sauce 30

SHRIMP SCAMPI

Sautéed shrimp tossed in white wine garlic sauce, cherry tomatoes, shallots, red peppers, & parsley garnished with parmesan & roasted garlic oil 28

PRIME FILET MIGNON

Yukon gold smashed potatoes, seasonal vegetables, frazzled onion rings, bordelaise 42

HERB CRUSTED RACK OF LAMB

Pistachio-mint pesto, Yukon gold smashed potatoes, seasonal vegetables, balsamic glaze, demi-glace 42

SIDES

Seasonal Vegetables 6

Herb-Roasted Fingerling Potatoes 6

Yukon Gold Smashed Potatoes 6

French Fries 5

Southern Risotto 7

KIDS

Chicken Tenders & Fries 12

Pepperoni Flatbread 12

Pasta with Butter 10

* (Please be aware, parties of 6 or more may not split checks and a 20% service charge will be added. Thank you)

Consuming raw or undercooked meat, eggs, poultry, or seafood may increase your risk of contracting a food borne illness, especially if you have certain medical conditions. These foods can be cooked to order.

WHITES

WINES BY THE GLASS

MASCHIO Prosecco Brut NV 187ml Split Bottle | Veneto IT 9
LA PERLINA Sparkling Moscato NV | Veneto IT 9
CARMEL ROAD Chardonnay 2022 | Monterey County CA 10
CHALK HILL Chardonnay 2022 | Russian River Valley CA 12
BIELER PERE ET FILS Rose 2022 | Coteaux d' Aix-en-Provence FR 11
STONELEIGH Sauvignon Blanc 2023 | Marlborough NZ 10
LUNA NUDA Pinot Grigio 2022 | Dolomite IT 10
RYDER ESTATE Pinot Noir 2021 | CA 10
A TO Z Pinot Noir 2019 | OR 12
NINER WINE ESTATES 9 Red Blend 2019 | Paso Robles CA 12
DISTRICT 7 Cabernet Sauvignon 2020 | Monterey CA 11
"UNSHACKLED" BY THE PRISONER WINE CO. Cabernet Sauvignon
2021 | CA 13
DAOU Cabernet Sauvignon 2022 | Paso Robles CA 14

SPARKLING AND CHAMPAGNE

LA PERLINA Sparkling Moscato NV | Veneto IT 34
JEIO Prosecco Brut NV | Valdobbiadene IT 30
JEIO Prosecco Rose 2021 | Valdobbiadene IT 38
PIERRE SPARR Brut Reserve NV | Alsace FR 45
GRUET Brut NV | New Mexico 48
VITTEAUT-ALBERTI CREMANT DE BORGOGNE Rose Brut NV |
Burgundy FR 49
SCHRAMSBERG Blanc de Blancs 2021 | North Coast CA 65
LAURENT PERRIER LA CUVÉE Brut NV | Champagne FR 70
MOET Brut NV | Champagne FR 85
VEUVE CLICQUET "Yellow Label" Brut NV | Champagne FR 100
PERRIER JOUET BLASON Brut Rose NV | Champagne FR 110
TAITTINGER Brut Millesime 2015 | Champagne FR 135
MOET Imperial Brut NV MAGNUM | Champagne FR 175
DOM PERIGNON Brut 2013 | Champagne FR 300

CHARDONNAY

CARMEL ROAD 2022 | Monterey County CA 36
CHALK HILL 2022 | Russian River Valley CA 42
DIATOM (UNOAKED) 2022 | Santa Barbara CA 48
LINGUA FRANCA AVNI 2021 | Willamette Valley OR 60
DOMAINE J.A. FERRET POUILLY-FUISSÉ 2021 | Burgundy FR 80
ROMBAUER 2022 | Carneros CA 70
CAKEBREAD 2022 | Napa Valley CA 75
FAR NIENTE 2022 | Napa Valley CA 90
DOMAINE LEFLAIVE 2021 | Macon-Verze, Burgundy FR 100

ROSE

BIELER PERE ET FILS 2022 | Coteaux d' Aix-en-Provence FR 38
HOGWASH 2022 | Napa Valley CA 35
AIX 2022 | Provence FR 45
CHATEAU D'ESCLANS Whispering Angel 2022 | Cotes de
Provence FR 55
DOMAINES OTT By. Ott 2023 | Cote de Provence FR 60

SAUVIGNON BLANC

STONELEIGH 2023 | Marlborough NZ 36
MATANZAS CREEK 2022 | Sonoma County CA 40
CRAGGY RANGE 2022 | Marlborough NZ 48
ROUND POND 2022 | Rutherford CA 48
DANIEL REVERDY 2022 | Sancerre FR 60
CLOUDY BAY 2022 | Marlborough NZ 70

OTHER WHITES

LUNA NUDA Pinot Grigio 2022 | Dolomite IT 36
S.A. PRUM Essence Riesling 2022 | Mosel GR 36
SAUVION Muscadet 2021 | Loire Valley FR 38
DOMAINES SCHLUMBERGER Pinot Blanc 2021 | FR 44
PACO & LOLA Albarino 2021 | Galicia Spain 44
SOKOL BLOSSER Pinot Gris 2022 | Willamette Valley OR 44
BARBOURSVILLE Viognier Reserve 2022 | Barboursville VA 45
CAYMUS CONUNDRUM White Blend 2022 | CA 45
ERNIE ELS BIG EASY Chenin Blanc 2022 | Stellenbosch SA 48

SAKE

HAKUSHIKA JUNMAI 10 OZ. CARAFE | * SERVED HOT * 10
HAKUSHIKA GINJO 300ML | Lively, Fruity, Aromatic 20
JOTO YUZU 500ML | Sweet, Lemon, Lime 40
FUKI UMESHU (plum wine) 750 ML | Semisweet, Tart, Bright 25

Vintage selections may vary
(V) Vegan

REDS

PINOT NOIR

RYDER ESTATE 2021 | CA 36
A TO Z 2019 | OR 42
ARGYLE 2022 | Willamette Valley OR 45
LOUIS JADOT 2022 | Burgundy FR 48
ROCO GRAVEL ROAD 2021 | Willamette Valley OR 52
BELLE GLOSS Clark and Telephone 2022 | CA 60
ANTHILL FARMS 2021 | Anderson Valley CA 75
PENNER ASH 2021 | Willamette Valley OR 90
JOSEPH PHELPS Freestone Vineyard 2021 | Sonoma Coast CA 95

MALBEC, MERLOT & ZINFANDEL

ANCIENT PEAKS Zinfandel 2021 | Paso Robles CA 48
SWANSON Cygnet Merlot 2019 | Napa Valley CA 55
EL ENEMIGO Malbec 2020 | Mendoza Argentina 60
ROMBAUER ZINFANDEL 2020 | Napa Valley CA 65
RED SCHOONER BY CAYMUS Voyage 11 Malbec NV |
Argentina & CA 85

RED BLENDS

NINER WINE ESTATES 9 Red Blend 2019 | Paso Robles CA 42
CAYMUS CONUNDRUM Red Blend 2021 | CA 45
(V) CHERRIES & RAINBOWS ORGANIC SANS SOUFRE (no sulfites)
Rhone Red Blend 2021 | Minervois FR 45
FEDERALIST BOURBON BARREL AGED Merlot/Zin/Cabernet
Sauvignon 2021 | Mendocino CA 48
MATTHEWS WINERY Red Blend 2020 | Columbia Valley WA 50
CLIO Red Blend 2020 | Jumilla SP 65
CHATEAU LASSEGUE Bordeaux Blend 2020 | Saint Emilion FR 85
ORIN SWIFT PAPILLON Bordeaux Blend 2021 | Napa Valley CA 110
OVERTURE BY OPUS ONE Meritage NV | Napa Valley CA 185
INSIGNIA Bordeaux Blend 2018 | Napa CA 350

DESSERT WINE

FONSECA PORTO BIN 27 Ruby Port | Portugal 9 glass

CABERNET SAUVIGNON

DISTRICT 7 2020 | Monterey CA 38
"UNSHACKLED" BY THE PRISONER WINE CO. 2021 | CA 45
DAOU 2022 | Paso Robles CA 52
OBERON 2021 | Napa CA 52
QUILT 2020 | Napa Valley CA 65
FAUST 2021 | Napa Valley CA 80
PAUL HOBBS CROSSBARN 2019 | Napa Valley CA 85
AUSTIN HOPE WINERY 2021 | Paso Robles CA 90
CAYMUS 2021 | Napa Valley CA 120
DOUBLE DIAMOND 2021 | Napa Valley CA 120
JOSEPH PHELPS VINEYARDS 2021 | Napa CA 125
SILVER OAK 2019 | Alexander Valley CA 125
PORTER FAMILY 2018 | Napa Valley CA 130
NICKEL & NICKEL Branding Iron Vineyard 2021 | Napa Valley CA 130
DAOU SOUL OF A LION 2020 | Paso Robles CA 175
PALMAZ VINEYARDS 2018 | Napa Valley CA 200
CAYMUS SPECIAL SELECT 2018 | Napa Valley CA 265
PATRIMONY 2019 | Paso Robles CA 350
SLOAN ESTATE "ASTERICK" Red 2018 | Rutherford, Napa Valley CA
375
OPUS ONE 2018 | Napa Valley CA 400

OTHER REDS

KULETO ESTATE India Ink Red 2021 | Napa Valley CA 38
SHATTER GRENACHE 2021 | Languedoc FR 48
TENUTA DI NOZZOLE Chianti Classico Riserva Nozzle 2019 |
Tuscany IT 48
BARBOURSVILLE Cabernet Franc 2021 | Barbourville VA 50
ABIOUNESS Sangiovese 2019 | Mendocino County CA 60
MARQUES DE MURRIETA RIOJA RESERVA 2017 | Rioja SP 60
MOLLY DOOKER Two Left Feet Shiraz/Cab 2021 | AU 60
LADIES WHO SHOOT THEIR LUNCH Shiraz 2018 | Victoria AU 65
LUCE DELLA VITE Lucente Toscana 2020 | Tuscany IT 65
ANDRE BRUNEL 2019 | Chateauneuf-du-Pape FR 90
CAPANNA BRUNELLO Brunello Di Montalcino Sangiovese 2018 |
Tuscany IT 100
ELVIO COGNO BAROLO CASCINA NUOVA 2018 | Piedmont IT 100
TIGNANELLO "Super Tuscan" 2019 | Tuscany IT 195
QUINTESSA Meritage 2018 | Napa CA 310

Vintage selections may vary

(V) Vegan

SIGNATURE COCKTAILS

FUEGO MARGARITA

Jalapeño "house-infused" Espolon Blanco Tequila,
Jalapeño, Agave, Lime, Chili Lime Salt Rim 15

PORCH PALOMA

Espolon Blanco Tequila, Grapefruit, "Q" Grapefruit
Soda, Hibiscus Salt Rim 15

OLD FASHIONED

Maker's Mark Bourbon, Bitters, House Old Fashioned
Syrup, served over a big rock 14

*Try it "Banana Bread" style - Maker's Mark, Giffard
Banane, spiced syrup, black walnut bitters + \$2*

CRUSHES

Flavored Vodka, Fresh Juice, Splash of Lemon-Lime
Soda, served over crushed Ice 10
*Flavors: Orange | Grapefruit | Raspberry
Limeade | Cherry Limeade*

HOT AS A CUCUMBER

Jalapeño "house-infused" Espolon Blanco Tequila,
Cucumber Juice, Lime, Agave 15

LONG CREEK MOJITOS

Bacardi Silver Rum, Lime, Fresh Mint, Club Soda 11
Flavors: Classic | Raspberry | Cucumber

SEASONALS

WISE GUY

Old Forester Signature Bourbon, Disaronno Amaretto,
Lemon, Blueberry Syrup, Orgeat 14

TROPICAL GOLDEN SOUR

Espolon Blanco Tequila, Giffard Banane, House
Made Fresh Sour, Pineapple, Tiki Bitters 14

PINEAPPLE UPSIDE DOWN CRUSH

Skyy Pineapple Vodka, Pineapple Juice, Vanilla Bean
Syrup, Splash of Lemon-Lime Soda 12

P*RNSTAR MARTINI

Stoli Vanilla Vodka, Passionfruit, Vanilla Syrup,
Lime, Champagne Sidecar 16

NOT YOUR YUZUAL MARGARITA

Yuzu Sake, Espolon Blanco Tequila, Fresh Lime, Agave,
Citrus Salt 15

HONEY DEW SPRITZ

Fords Gin, Honeydew Melon Juice, Lemon, Green
Tea Syrup, Club Soda 14

ZEN ZEST

Junmai Sake, Ford's Gin, St. Germaine, Giffard Grapefruit,
Q Grapefruit Soda 14

All cocktails are made with fresh squeezed juices and seasonal ingredients and are therefore subject to availability.

BEER

DRAFTS

Cape Charles Assateague Island IPA 7.2% 8
New Realm Hazy Like A Fox 6.5% 8
Devil's Backbone Vienna Lager 5.2% 8
Kona Big Wave 4.4% 8

BOTTLES/CANS

Budweiser 5.50 | Bud Light 5.50 | Miller Lite 5.50 | Yuengling Lager 5.50 | Coors Light 5.50
Michelob Ultra 6 | PBR 5 | Corona 6 | Corona Light 6 | Heineken 6 | Bold Rock Cider 6
Modelo Especial 6 | Modelo Negra 6 | Stella Artois 6 | Stella Liberty (N.A.) 6
Wasserhund Hefeweizen 7 | High Noon Seltzer 6 | VooDoo Ranger Tropical IPA 8 | Blakes Triple Jam Hard Cider 7

ASK ABOUT OUR SEASONAL BEERS AND SOUR ALES!

HAPPY HOUR

MONDAY-FRIDAY 4:00-5:30PM

\$1 OYSTERS

SERVED RAW WITH SEASONAL MIGNONETTE & COCKTAIL SAUCE (MIN 3)

\$10 PLATES

THE PORCH BURGER

APPLEWOOD BACON, PICKLED RED ONION, BIBB LETTUCE, AGED WHITE CHEDDAR, TOMATO, ROASTED GARLIC AIOLI

MICHELOB SHRIMP

(4) BEER BATTERED JUMBO SHRIMP, LAVA AND ROOSTER SAUCE

MEDITERRANEAN PLATE

BAKED GOAT CHEESE, ARTICHOKE HEARTS, HEIRLOOM TOMATOES, ROASTED GARLIC, ROASTED RED PEPPERS, KALAMATA OLIVES, E.V.O.O., SERVED WITH CROSTINIS

BBQ CHICKEN FLATBREAD

SMOKED GOUDA, MOZZARELLA, RED ONION, CILANTRO

NAPA SHRIMP FLATBREAD

BLACKENED SHRIMP, MOZZARELLA, PARMESAN, SCALLIONS, CAESAR

RUSTICA FLATBREAD

ITALIAN SAUSAGE, PEPPERONI, CARAMELIZED ONION, TOMATO SAUCE, MOZZARELLA, SRIRACHA HONEY

\$14 PLATES

PORCH ROLL

SALMON TARTARE, AVOCADO, MASAGO, PONZU

CRUNCHY TUNA ROLL

TUNA, CUCUMBER, AVOCADO, CRISPY SHALLOTS, WASABI-HONEY

SHRIMP TEMPURA ROLL

TEMPURA FRIED SHRIMP, AVOCADO, PONZU, BANG BANG SAUCE

BAKED CRAB DIP

SERVED WITH CROSTINIS

DRINKS

WELLS 5
JACK DANIELS 7
BOMBAY 7
SKYY 7

ORANGE CRUSH 6
CLASSIC MOJITO 8
SKYY MULE 8

IMPORTS 5
DOMESTICS 4
\$1 OFF DRAFTS