

FRONT PORCH CAFE @ Night

APPETIZERS

FRIED BUFFALO SHRIMP Tossed w/ Buffalo Sauce . Served w/ Celery and Blu Cheese Dressing	11.5
GRILLED FISH TACO (2) Mahi-Mahi, Red Cabbage, Chismol, Tangy White Sauce with Avocado and Cilantro	13.2
FRIED FISH TACO BAJA STYLE (2) Battered and Fried Mahi-Mahi with Red Cabbage, Chismol , Chipotle Cream Sauce and Cilantro	13.2
BLACKENED SHRIMP TACO (2) Grilled Shrimp, Red Cabbage, Chismol, White Sauce with Avocado and Cilantro	13.2
FRIED CALAMARI with Tomato Basil Sauce and Tartar Sauce	12.5
HUMMUS PLATTER Toasted Wheat Pita, Cucumbers and Tomato Slices	9.9
CHICKEN FINGERS (4)	8.5
CHICKEN WINGS 6pc	9.9

SANDWICHES

Choice of Cous-Cous, Pasta Salad, Fruit or Fries. Sweet Potato Fries w/Banana Ketchup Add 1.0 Swiss or Cheddar Add 1.3 Brie, Goat or Fresh Mozzarella add 1.8

PHILLY CHEESESTEAK SANDWICH Sirloin, Jack, Cheddar Cheese, Grilled Onions and Peppers on French Baguette	15.5
GRILLED GEORGIA TURKEY RUBEN Turkey, Swiss Cheese, Cole Slaw, 1000 Island Dressing on Marble Rye	14.0
GRILLED MEATLOAF SANDWICH Fresh Tomato Basil Sauce, Melted Mozzarella. Served on French Baguette	14.0
SOUTHERN FRIED CHICKEN SANDWICH with Bread and Butter Pickle Cole Slaw and Roasted Garlic Aioli	13.7
FRONT PORCH CLUB Turkey, Bacon, Swiss, Cheddar, Lettuce and Tomato	13.7
GRILLED CHICKEN CLUB Bacon, Swiss, Cheddar, Lettuce and Tomato	14.7
GRILLED CHEESE 8.9	13.0
GRILLED FAROE ISLAND SALMON SANDWICH with House Made Peach Jam, Siracha Mayo and Arugula	15.5
FRIED FISH SANDWICH Mahi-Mahi, Cheddar, Arugula, Lettuce, Tomato, Dill Pickle and Tartar Sauce	16.0
BLACKENED MAHI-MAHI SANDWICH (Wild Caught) with Lemon Mayo	15.5
CRAB CAKE CLUB Fried Crab Cake, Siracha Mayo, Avocado, Bacon, Lettuce and Tomato	17.5

BURGERS: Fresh Ground Angus Beef Patties Grilled and Served on a Potato Roll with Lettuce and Tomato

THE PORCH BURGER	13.5
PORCH BURGER DELUX with Cheddar, Bacon and Sauteed Mushrooms	15.0
KIMCHI BURGER House Made Kimchi, Sweet Korean BBQ and Cilantro	15.0
SLIDERS Mini Burgers(3) on Mini Buns with Cheddar	13.5
FP CHICKEN BURGER	13.5
FP CHICKEN BURGER DELUX Sriracha Mayo, House Pineapple Onion Jam, Red Onion, Lettuce and Cilantro	15.0
IMPOSSIBLE BURGER 100% Vegan Lettuce, Tomato, Onion, Cheddar and Chipotle Vegan Mayo	17.0

WRAPS/PITA

CAESAR CHICKEN WRAP Grilled Chicken, Parmesan Cheese, Caesar Dressing and Spinach Tortilla	13.7
FRIED CHICKEN CLUB WRAP Fried Chicken, Bacon, Pepper Jack, Lettuce, Tomato and House Ranch Dressing	14.0
VEGGIE BURGER (Vegan) Veggie, Nut & Grain Burger in WW Pita w/ Cucumber, Carrots, Onion, Lettuce, Tomato & Green Miso Dressing with Goat Cheese Add 1.8	13.7

SALADS: Dressings: Honey Mustard, Buttermilk Ranch, 1000 Island, Miso, Sesame Ginger, Cilantro –Lime and Caesar

WHITE ALBACORE TUNA SALAD Lemon Mayo, Carrots, Scallions & Parsley...with Greens and Fruit	13.5
MANGO CURRY CHICKEN SALAD Mayo, Mango Chutney, Green Apples, Golden Raisins & Scallions. ...with Greens and Fruit	13.5
SOUTHERN FRIED CHICKEN SALAD Garden Greens, Cucumbers, Tomato, Carrots and Fried Chicken. Served with Honey Mustard Dressing	15.9
BURRATA Sliced Tomato, Fresh Basil, Aged Balsamic Vinegar and Extra Virgin Olive Oil	12.5
CAESAR SALAD or GARDEN SALAD 12.0	12.0
FRONT PORCH SAMPLER Choice of Any 3 Salads Above	15.5
MANDARIN GARDEN SALAD Greens, Carrots, Cucumbers, Tomatoes, Mandarins, Grilled Chicken, Almonds, Asian Noodles & Sesame Ginger Dressing	16.0
SALMON NICOISE Baby Greens, Herb Roasted Salmon, French Green Beans, Kalamata Olives, Tomatoes, Red Onion, Egg, Potato & Balsamic Vinaigrette	18.0
CILANTRO LIME SHRIMP Baby Greens, Shrimp, Tomatoes, Grilled Corn, Jack Cheese, Corn Tortilla and Cilantro Lime Vinaigrette	18.0

DINNER ENTREES

Pan Seared Fish of the Day* Pico de Gallo, Rice, Vegetable and Crispy Plantain Chips	28.5
Fish and Chips Beer Battered Fresh Local Fish, Fries	22.5
Filet Mignon* 8 oz Center Cut Choice. Grilled Asparagus, Steak Fries, Red Wine Demi Glace or Gorgonzola Cheese	39.5
Rib Eye * 12 oz Certified Angus Rib-eye with Fries	36.5
Steak Kebob* Sirloin Steak with Red Onion, Bell Peppers and Mushrooms. Served with Rice and Vegetable of the Day	25.5
Grilled Pork Chop* 12oz French Cut. Dijon Rub, Roasted Baby Fennel and Red Delicious Apple and Fingerling Potatoes	24.5
Meatloaf Our Special Recipe with Ground Beef and Pork. Served with Rice or Potatoes and Vegetable of the Day	18.5
Sesame Chicken Fried Chicken w/ Panko Breading and Sesame Seeds. Served with Rice , Vegetable and Garlic Apricot Sauce	19.5
Chicken Parmesan Breaded Chicken Breast, Pasta, House Made Marinara, Mozzarella 20.0	20.0
Shrimp Scampi Linguine, Shrimp, Garlic, Lemon, White Wine, Fresh Parsley and Parmesan	24.5
Penne Pesto Pesto Cream Sauce with Pasta and Grilled Chicken 19.0	24.5
Linguine with Alfredo Cream Sauce & Grilled Chicken 19.0	24.5
Chicken Marsala Chicken Cutlets Dredged in Flour and Pan Sauteed in a Rich Marsala Wine, Shallots, Mushroom and Cream Sauce over Linguine 22.0	25.5
Chicken Piccata Chicken Cutlets Dredged in Flour and Pan Sauteed in Sauce of White Wine, Capers, Tomatoes and Touch of Cream over Linguine	22.5

Consumer Information: There is a risk associated w consuming raw oysters, raw or undercooked meats, poultry, seafood or eggs. If you have chronic illness of the liver, stomach or blood, or immune disorders, you are at greater risk of serious illness and should eat oysters, meats, poultry, seafood or eggs fully cooked. If unsure of your risk, consult a physician.