

APPETIZERS

Hummus Platter 9.29

Toasted Wheat Pita, Cucumbers and Tomatoes

Brie Platter 11.29

With French Bread, Cucumbers, Tomatoes and Grapes

Grilled Fish Taco 10.79

Grilled Mahi-Mahi with Red Cabbage, Chismol and Our Tangy White Sauce with Avocado and Cilantro.

Fried Fish Taco Baja Style 10.79

Battered & Fried Mahi-Mahi. Topped w/Cabbage, Chismol, Chipotle Cream Sauce & Cilantro

Blackened Shrimp Taco 10.79

Grilled and Served on Flour Tortilla. Topped w/ Cabbage, Chismol and White Sauce w/Avocado and Cilantro

Basket of Fries 3.99

Chicken Fingers(2) and Fries 7.19

Mango Salsa and Tortilla Chips 6.29

With Guacamole 7.99

Chicken Wings 6pc 8.99

with sides of Bleu Cheese and Spicy BBQ Sauce

Coconut Shrimp 6pc 10.29

with Apricot-Garlic Dipping Sauce

House Made Crab Cake 12.99

with Corn Relish and Spicy Aioli Sauce

Fried Calamari 10.99

Fried Light and Crisp with Tomato Basil and Tartar Sauce

Sweet Potatoes Fries 5.99

with Our House Made Banana Ketchup

Shrimp and Corn Fritters 10.49

Served with a side of our Roasted Garlic Aioli

Medjool Dates 7.99

Stuffed with Danish Bleu Cheese and Wrapped with Applewood Smoked Bacon

SOUP OF THE DAY BY THE BOWL 6.00

FRONT PORCH SALADS

White Albacore Tuna Salad 11.79

Made with Lemon Mayo, Carrots, Scallions and Parsley. Served with Greens and Fruit

Chicken Salad 11.79

Mixed with Mayo, Toasted Walnuts, Scallions, Celery, and Fresh Dill. Served with Greens and Fruit

Mango Curry Chicken Salad 11.79

Mayo, Mango Chutney, Green Apples, Golden Raisins, and Scallions. With Greens and Fruit.

Fresh Mozzarella, Tomato and Basil Salad 10.89

Southern Fried Chicken Salad 13.79

Garden Greens, Cucumbers, Tomato and Carrot with Breaded Fried Chicken Strips.
Served w/ Honey Mustard Dressing

Caesar Salad

Small 6.69 Large 10.59

with Tomatoes 1.00 with Grilled Chicken 5.00
with Grilled Tuna or Salmon 6.00 Grilled Shrimp 5.50 Fried Calamari 4.00

Garden Salad

Greens, Cucumbers, Carrots and Tomatoes

Small 6.69 Large 10.59

Grilled Chicken Add 5.00 Grilled Tuna or Salmon Add 6.00
Grilled Shrimp Add 5.50 Fried Calamari Add 4.00

Front Porch Sampler 13.89

Grilled Chicken Add 3.00
Choice of Any Three Salads From Above

Mandarin Garden Salad 13.79

Greens with Carrots, Cucumbers, Tomatoes, Orange Slices,
Grilled Chicken, Sliced Almonds and Asian Noodles.
Served with Mandarin Sesame Ginger Dressing

Cobb Salad 13.79

Greens with Roasted Chicken, Avocado, Tomato, Bacon
and Egg with Blue Cheese and Ranch Dressing

Front Porch Lunch Specials

Starting 12:00 Noon till 6:00 PM Daily

Steak Kabobs 19.29

New York Strip Skewered with Red Onion, Bell Peppers and Mushrooms . Grilled. Served with Rice or Roasted Potatoes and Vegetable of the Day

Fresh Fish of the Day 18.99

Sauteed with Cumin and Fresh Lime. Served with Chismol our House Made Salsa of Cucumbers, Peppers and Cilantro

Salmon 18.99

Grilled with Lemon, Garlic and Butter

Blackened Mahi-Mahi 18.99

Filet Sauteed with Lemon and Butter. Served with Side of our Mango Salsa

Mango Chutney Chicken with Curry 16.49

Grilled Boneless Breasts of Chicken w/ Mango Curry Sauce. Topped w/ Toasted Coconut and Cilantro

Sesame Chicken 16.49

Boneless Chicken Breast Lightly Fried with Panko Breading and Sesame Seeds. Served with Coconut Rice, Garlic Apricot Chutney and Sauteed Vegetables of the Day

Meatloaf 16.49

Served with Rice or Roasted Potatoes and Veggie of the Day

Spinach Lasagna 13.49

Baked with Layers of Spicy Tomato & Basil Sauce, Mozzarella, Ricotta and Fresh Spinach

Chicken Parmesan 16.49

Lightly Breaded Breast of Chicken Served Over Linguine w/ Spicy Tomato-Basil Sauce

Pesto Cream Sauce with Pasta and Grilled Chicken 15.49

with Grilled Shrimp 16.99

12oz Boneless Prime Ribeye 27.99

with House Cut Fries

COFFEE, TEA & MILK

American Coffee (with free refills) 3.39

Iced Coffee 3.39

Espresso 2.99

Cappuccino 3.99

Iced Cappuccino 3.99

Café Con Leche 3.99

Café Latte 3.99

Soy Latte 3.99

Café Mocha 3.99

Hot Chocolate 2.99

Hot Tea. 2.99

Iced Tea (with free refills) 3.39

Lemonade (with free refills) 3.39

Milk or Chocolate Milk 3.39

Almond Milk 3.79

FRESH SQUEEZED JUICES

Orange or Grapefruit Juice 3.99/5.49

Apple 4.99/6.79

Carrot 4.99/6.79

Veggie Blend 4.99/6.79

OTHER JUICES

Cranberry, Pineapple or Tomato Juice
3.99/5.49

WATER AND SODAS

Evian 6.00

San Pelligrino Sparkling Water 6.00

Coke, Coke Zero, Diet Coke,
Sprite, Fanta Orange, and Ginger Ale 3.39
(free refills)

Key Lime Pie 8.00

Goat Cheese Cheese Cake 8.00
with Thyme Infused Honey

Chocolate, Chocolate Chocolate Cake 8.00

House Made Assorted Cookies (5) 5.00

Consumer Information: There is a risk associated with 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.

AMERICAN CRAFT BEERS

Holy Mackerel Panic Attack ,SC 9
Monk in the Trunk, Organic ,FL 8
Dogfish Head 60 Min IPA, 9
Southern Pecan, Brown Ale, MS 9
Stone, IPA, CA 10
Narragansette, NY 5
Dale's Pale Ale, NC 6
Nitro Milk Stout 8
Full Sail, IPA,OR 8
Dixie Blackened Voodoo lager, NOLA 9
Ace Pear Cider, CA 8
Butte Creek Organic IPA, CA 8
White Rascal, CO 7

(Subject to availability)

OTHER BEERS

Miller Lite 6
Budweiser 6
Bud Lite 6
Amstel Light 7
Corona 7
Heineken 7
Blue Moon 7
Stella Artois 7
Modelo 7

SPECIAL DRINKS 12.00

GHOSTLY OLD FASHIONED

Jim Beam Ghost, Bitters, Maraschino Cherry

BERRY BASIL LEMONADE

Smashed Blueberries, Strawberries and Basil Muddled with Fresh Lemon Juice, Mixed with Stoli Hot Vodka

SPICY GINGER MARTINI

Citron Vodka, Fresh Ginger and Strawberries Muddled, with Sweet and Sour, and a Splash of Tabasco

FRONT PORCH LEMONADE

Bullet Whiskey, House made Lemonade, Ginger

SUPERFRUIT MARGARITA

Veev Acai Vodka, Silver Tequila, Fresh Lime and Simple Syrup.

FRONT PORCH LEMON COOLER

Citron Vodka Over Ice with Fresh Lemons and Mint,

WATERMELON MARTINI

Absolute Vodka, Fresh Watermelon Puree, Chilled, Straight Up (subject to watermelon availability)

THOMAS TEW PAIN REMOVER

Thomas Tew Authentic Pot-Still Rum, Pineapple, OJ, Crème de Coco.

SMOOTH AMBLER GIN TOM COLLINS

Jack Rudy Small Batch Tonic, Lemon, Club Soda

BELLINI MARTINI

Vodka, Peach Puree Topped with Sparkling Wine

MICHELADA \$8

Narragansette, Tomato Juice, Lime, Worcestershire Sauce Tabasco, Shaken with a Salt Rim

Please ask your server about our selection of
All American Craft Spirits

COFFEE DRINKS

CHATA COFFEE

Rum Chata, Fresh Ground Coffee,
Whipped Crème

IRISH COFFEE

Irish Whiskey, Bailey's, Fresh Ground Coffee

THE CAPTAIN'S COFFEE

Captain Morgan's Spiced Rum, Black Coffee

APERITIFS

Terra D'oro Zinfandel Port

Browbent Madeira 5 yr Port

Sandeman 10yr Tawny Port

Courvoisier V.S.

Remy Martin V.S.O.P

AMERICAN CRAFT BEERS**DRINK SPECIALS 12.00**

Holy Mackerel Panic Attack ,SC 9
 Monk in the Trunk, Organic ,FL 8
 Dogfish Head 60 Min IPA, 9
 Southern Pecan, Brown Ale, MS 9
 Stone, IPA, CA 10
 Narragansette, NY 5
 Dale's Pale Ale, NC 6
 Nitro Milk Stout 8
 Full Sail, IPA,OR 8
 Dixie Blackened Voodoo lager, NOLA9
 Ace Pear Cider, CA 8
 Butte Creek Organic IPA, CA 8
 White Rascal, CO 7

GHOSTLY OLD FASHIONED
 Jim Beam Ghost, Bitters, Maraschino Cherry

BERRY BASIL LEMONADE
 Smashed Blueberries, Strawberries and Basil Muddled with Fresh Lemon Juice, Mixed with Stolli Hot Vodka

SPICY GINGER MARTINI
 Citron Vodka, Fresh Ginger and Strawberries Muddled, with Sweet and Sour, and a Splash of Tabasco

FRONT PORCH LEMONADE
 Bullet Whiskey, House made Lemonade, Ginger

SUPERFRUIT MARGARITA
 Veev Acai Vodka, Silver Tequila, Fresh Lime and Simple Syrup.

FRONT PORCH LEMON COOLER
 Citron Vodka Over Ice with Fresh Lemons and Mint

WATERMELON MARTINI
 Absolute Vodka, Fresh Watermelon Puree, Chilled, Straight Up (subject to watermelon availability)

FLORIDA OLD RESERVE PAIN REMOVER
 Florida Old Reserve Rum, Pineapple, OJ, Crème de Coco.

OTHER BEERS

Miller Lite 6
 Amstel Light 7
 Corona 7
 Heineken 7
 Blue Moon 7
 Stella Artois 7
 Modelo 7

SMOOTH AMBLER TOM COLLINS
 Jack Rudy Small Batch Tonic, Lemon, Club Soda

MICHELADA
 Narragansette, Tomato Juice, Lime, Worcestershire Sauce Tabasco, Shaken with a Salt Rim

Please ask your server about our selection of
 All American Craft Spirits

DESSERTS

Key Lime Pie 8.00
 Goat Cheese Cheese Cake 8.00
 Drizzled with Thyme Infused Honey
 Crème Brulee with Berries 8.00
 Chocolate, Chocolate, Chocolate Cake 8.00

SANDWICHES

Served w/Choice of Cous Cous, Pasta Salad, Fresh Fruit and Fries. Sweet Potato Fries w/Banana Ketchup add \$1.00
Add 1.25 for Swiss, Pepper Jack or Cheddar. Add 1.75 for Brie, Goat Cheese or Fresh Mozzarella.

Philly Cheesesteak Sandwich 12.79

Shaved Sirlion, Jack Cheese w/ Grilled Onions and Bell Peppers on French Baguette

Grilled Georgia Turkey Reuben 11.99

Turkey, Swiss Cheese, Cole Slaw, 1000 Island Dressing on Marble Rye

Grilled Meatloaf Sandwich 11.79

Topped with Melted Mozzarella Cheese over our Fresh Tomato Basil Sauce. Served Hot on French Baguette

Southern Fried Chicken Sandwich 11.79

with Bread & Butter Pickle Cole Slaw & Roasted Garlic Aioli

Front Porch Club 11.79

Turkey, Bacon, Swiss, Cheddar, Lettuce and Tomato With Avocado add 1.00

Grilled Chicken Club 12.79

Bacon, Swiss, Cheddar, Lettuce and Tomato

Grilled Salmon Sandwich 13.79

with Lemon Mayo

Blackened Mahi-Mahi Sandwich 13.79

with Lemon Mayo

Grilled Chicken with Hummus and Cucumber 11.99

Fried Green Tomato and Pimiento Cheese Sandwich with Bacon \$9.99

Grilled Cheese 6.79 with Bacon & Tomato 9.79

Bacon Dog 7.99

All Beef Frank with Applewood Smoked Bacon, House Made Chismol and Chipotle Cream Sauce

Crab Cake Club 15.99

Fried Crab Cake Patties, Sriracha Mayo, Avocado, Bacon, Butter Lettuce, Tomato on Toasted Potato Bread Rolls

WRAPS

Caesar Chicken Wrap 11.59

Grilled Chicken Tossed with Parmesan Cheese and Caesar Dressing. Served in a Spinach Tortilla

Mexican Wrap 11.59

Turkey, Bacon, Cheddar, Swiss and Lettuce Wrapped in a Flour Tortilla and Grilled. Served with a Side of Sour Cream and Chismol

Fried Chicken Club Wrap 11.79

Fried chicken Tenders, Bacon, Pepper Jack Cheese, Lettuce, Tomato and Ranch Dressing

BURGERS

Fresh Ground 8oz Angus Beef Patties Grilled and Served on a Sesame Onion Roll with Your Choice of Cous-Cous, Pasta Salad, Fresh Cut Fries or Fruit Sweet Potato Fries with Banana Ketchup add \$1.00

The Porch Burger 11.29

Grilled 8 oz. Angus Beef Patty

The Porch Burger Deluxe 12.79

with Cheddar Cheese, Bacon and Sauteed Mushrooms.

Kimchi Burger 12.79

House Made Kimchi, Sweet Korean BBQ & Cilantro

Chicken Burger 11.79

Responsibly Raised, Hormone Free and Vegetarian Fed

Sliders 11.79

Mini Burgers(3) on Mini Buns with Chipotle Ketchup

FP Chicken Burger 12.79

Responsibly Raised, Hormone Free, Vegetarian Fed...
Ground Chicken Patties, Sriracha Mayo, Butter Lettuce, House Pineapple Onion Jam, Red Onion, Cilantro on Toasted Bun

Lite Delite 11.49

1/2 Sandwich (Turkey, Ham, Chicken Salad, Tuna Salad, Curry Chicken Salad or Brie)
Served with a Cup of Soup and your choice of Pasta Salad, Cous-Cous, French Fries or Fresh Fruit

Veggie Burger 11.79 with Goat Cheese 12.79

In Whole Wheat Pita. Made with Vegetables, Grains, Nuts and Seeds.
Served with Fresh Cucumbers, Carrots, Onion, Tomato and Green Miso Dressing

Hummus in Pita 10.79

Our Freshly Made Hummus Served in Whole Wheat Pita, with Cucumbers, Carrots, Onion and Tomato

Chicken and Hummus Platter 13.29

Grilled Chicken Breast Served with Hummus, Garden Greens and Pita

Grilled Chicken Platter 13.29

Grilled Chicken Breast Served with Rice, Avocado and Our House Made Chismol

The Chicken we use are Responsibly Raised, Hormone Free and Vegetarian Fed