

THE  
FRONT PORCH  
*Cafe* 1989  
KITCHEN & BAR

# DINNER

## APPETIZERS

### CALAMARI \$18

Lightly Battered & Flash Fried. Topped with Pico De Gallo and Banana Peppers Served with Tartar Sauce and Marinara Dipping Sauces

### TRUFFLE FRIES \$12.5

Yukon Golden French Fried Potatoes Dressed in Truffle Oil and Topped with Aged Parmesan Cheese

### CEVICHE \$22.5

Florida Jumbo Pink Shrimp, Mahi Mahi, and Tilapia cured in Fresh Lime Juice, Garnished with chopped Cilantro served with Warm Tortilla Chips

### MEXICO CITY NACHOS \$19

Spicy Chorizo topped with Sour Cream, Nacho Cheese, Salsa, and Guacamole, Stacked on Warm Tortilla Chips

### HUMMUS PLATTER \$15

Homemade Hummus with a side of Toasted Pita Bread, Cucumber Chips, Carrot Sticks, Celery Sticks, Extra Virgin Olive Oil and dusted with Smoked Paprika

## PASTA

### SPAGHETTI FRUTTI DI MARE \$33

Sweet Manila Baby Clams, Oyster Bay Mussels, Calamari Rings and Sea Scallops tossed in a Robust Sugo Alla Puttanesca Sauce

### LINGUINE PASTA ALLA VONGOLE \$29

Plum Sweet Manila Baby Clams, Cherry Tomatoes, Roasted Garlic Confit, Peperoncino, Spinach, Cherry Tomatoes, and Lemon Zest tossed in a Sauvignon Blanc White Wine Sauce

### FETTUCINE BOLOGNESE \$23

Slow cooked Plum Tomato, Pork and Beef Meat sauce simmered in Soffritto, topped with Parmigiano Reggiano Cheese

### PAPPADELLE \$22

Porcini Mushroom- Summer White Truffle Porcini Cream Sauce topped with Italian Flat Leaf Parsley and Peperoncino.

## GRILLED BBQ

### FAMOUS FRONT PORCH BURGER \$23

Angus Beef Patty Served with Mustard Pickles, Tomato, and Lettuce Served with Yukon Gold French Fries and Two Fried Eggs on the side

### ULTIMATE IMPOSSIBLE BURGER (V) \$21

Plant Based Vegan Patty Served with Baby Gem Lettuce, Vegan Cheese, Sliced Avocado Served with Sweet Potato Fries *\*contains soy\**

### GRILLED CHICKEN SKEWERS \$23

2 Marinated Grilled Chicken Skewers Layered with Chicken, Onion, and Pepper Served with White Rice and Chopped Salad

### BABY BACK RIBS \$34 / \$60

Option of Whole or Half Slab of Fire Roasted Ribs in a Slow Cooked BBQ Sauce served with Yukon Gold French Fries and Chimichurri

## STEAKS

### ALL DAY BREAKFAST SKIRT STEAK \$30

10oz Grilled Churrasco Steak topped with Chimichurri Sauce, Eggs Over Easy with Crispy Bacon and Cheesy Mashed Potatoes.

### NEW YORK STRIP \$34.95

10oz New York Strip Steak Pan Seared Blackened Served with Sweet Potato Fries

### RIBEYE STEAK 24OZ \$56

24oz Grilled Bone-In Ribeye Steak topped with Chimichurri Sauce served with Yukon Gold French Fries

## MAINS

### YELLOWTAIL SNAPPER \$46

Crispy Deep Fried Whole Yellowtail Snapper served with Nutty Jasmine Rice, Lemon Pepper Sauce, and a Petite Garden Salad

### WAGYU SHORT RIB \$46

Braised Wagyu Boneless Beef Short Rib, Topped with Bordelaise Sauce and Crispy Shallot Onion Rings. Served with Creamy Yukon Gold Mashed Potatoes

### CHICKEN UNDER BRICK \$32

Chicken Marinated in Achiote Sauce, Lemon Juice, Lime Juice, and Florida Orange Juice Fire roasted under brick served with Blistered Fingerling Potatoes, Peppers, and Sweet Yellow Onions

### CHICKEN MILANESE \$33

Crispy Lightly Breaded Pan Fried Chicken served with Spaghetti Pomodoro, Topped with Shaved Parmigiana

### PORK CHOP \$34

Sauteed Pork Chops Smothered in Rich Brown Gravy, Peppers, and Onions. Served with Creamy Yukon Gold Mashed Potatoes and Broccoli

### CHICKEN AND WAFFLES \$25

Fluffy Golden Waffle and Fried Chicken, Topped with Candied Rum Butter and Canadian Maple Syrup

## SEAFOOD

### SALMON \$34.50

Atlantic Salmon Slow Roasted in Garlic Butter Served with Crispy Fingerling Potatoes and Asparagus Beurre Monte with Hollandaise Sauce

### FLORIDA LOBSTER TAIL 10OZ \$59

10oz Florida Lobster Tail with Lemon Aioli on Wilted Spinach Bed served with Yukon Gold French Fries

### THE ULTIMATE SEAFOOD PAELLA Market Price

Sweet Manila Baby Clams, Oyster Bay Mussels, Calamari Rings, Sea Scallops Fresh English Peas, Served in a Robust Saffron Seafood Broth

### GRILLED BRANZINO \$40

10oz Branzino Fillet Crusted with Everything Bagel, Smoked Philadelphia Cream Cheese, Watercress Salad, Pickled Red Onion Rings, and a Green Goddess Oil Drizzle

A 20% service charge is added to all checks that you may raise at your discretion.  
No split checks for parties greater than 6.



Over 30 years  
of great food!

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## BREAKFAST

### SCRAMBLES & OMELETTES

Scrambles & Omelettes are Gluten Free. Egg Whites Available Upon Request.  
Eggs served with Choice of Fruit, Potatoes, Dressed Greens or Tomatoes & Toast  
(Whole Wheat, White, Rye or Gluten Free)

#### 3 EGGS \$15.5

Scrambled, Fried, Poached, or Omelette Style  
Add Ham, Bacon or Sausage \$2

#### GREEN EGGS \$16.5

Scrambled with Pepper Jack, Cheddar & Pesto (Made fresh with Pine Nuts, Fresh Basil, Parmesan and Sun-Dried Tomato)

#### BEACH BONANZA \$15.9

Scrambled with Cheddar, Shitake Mushrooms, and Scallions.  
Add Ham, Bacon or Sausage \$3.5

#### CAJUN SCRAMBLE \$17.9

Scrambled with Andouille Sausage, Scallions, Onions, Peppers, Pepper Jack and Cheddar Cheese

Add Avocado \$3  
Add Blackened Shrimp \$8

#### MIGAS \$16.9

Eggs scrambled with Fresh Made Chismol, Cheddar, Pepper Jack Cheese, and Corn Tortilla Chips. Topped with our House Made Rancheros Sauce

Add Andouille Sausage \$3  
Add Avocado \$3

### OMELETTES

Add Swiss, Cheddar or Mozzarella \$2 / Add Goat Cheese or Brie \$3 / Add Avocado \$3

#### CHEESE OMELETTE \$15.9

Add Ham, Bacon or Sausage \$3.5

#### VEGGIE \$15.5

Broccoli, Shitake Mushrooms, Spinach and Bell Peppers

#### FRESH TOMATO, BASIL & MOZERELLA \$16

Ham, Spinach, Tomato, Swiss & Hollandaise Sauce

#### PHILLY CHEESESTEAK \$18.5

Sirloin, Caramelized Onions, Bell Peppers, Cheddar, and Jack Cheese  
With Spinach \$19.50

#### CALIFORNIA \$16.9

Avocado, Shitake Mushrooms, Tomato, Spinach, and Swiss

#### DENVER \$17.5

Ham, Shitake Mushrooms, Bell Peppers, Onion, Tomatoes, and Sharp Cheddar Cheese

#### MEDITERRANEAN \$16.5

Spinach, Sun-Dried Tomatoes and Goat Cheese

#### MEXICAN \$17.9

Chismol, Cheddar, Pepper Jack, Avocado, Black Bean Puree, and Cilantro

#### CHICKEN SATAY \$17.9

Chicken, Basil, Mozzarella & Satay Sauce (Curry, Peanut, & Coconut)

#### FARMERS \$17.5

Spinach, Mushrooms, Onion, Potato, Black Beans & Cheddar

Add Ham, Bacon or Sausage \$3.5

### PANCAKES & FRENCH TOAST

Served with your choice of Fruit, Potatoes, Tomatoes or Dressed Greens.  
Add Ins: Chocolate Chips, Seasonal Berries or Bananas \$1.5 / Add 2 Egg Any Style \$3

#### GRANOLA PANCAKES \$16.5

These Pancakes are Heavy and Hearty. Whole Wheat Flour, Granola, Oatmeal, Almond, and Honey

#### BUTTERMILK PANCAKES \$15.5

#### FRENCH TOAST \$15.5

Made with Fresh Baked Challah and Topped with Cinnamon and Powdered Sugar

#### ½ ORDER PANCAKE OR FRENCH TOAST COMBO \$21

2 Eggs any Style, Bacon, Sausage, or Ham. Served with Side of Fruit or Potatoes

### LIGHTER FARE BREAKFAST

#### TOMATO AVOCADO TOAST \$16.5

Marinated Sweet Grape Tomatoes, Avocado, Lemon Feta, Basil, Toasted Pine Nuts  
Add 2 Eggs Any Style \$19

#### CHIA/MATCHA BREAKFAST PUDDING \$15

Chia, Coconut Milk, Matcha & Agave Topped with Raw Cashews, Toasted Coconut, Goji Berries & Seasonal Berries

#### PLAIN GREEK YOGURT \$9

With Strawberries and Bananas \$12.5

#### CORN FLAKES OR CHEERIOS WITH MILK \$6

With Strawberries and Bananas \$8.50

#### OATMEAL \$12.5

Granola, Bananas, and Strawberries

#### HOUSE MADE GRANOLA (GF) \$13.5

With Greek Yogurt, Strawberries, and Bananas

#### FRESH FRUIT BOWL \$12.5

With Greek Yogurt and Granola \$16.9

### SIDES

Fresh Fruit \$6      Baby Greens \$4      Bacon Or Ham \$6      Breakfast Potatoes \$5  
Tomatoes \$4      Fresh Avocado \$3      Sausage Patties \$6

### EGGS & THINGS

#### CORN BEEF HASH \$16.90

2 Eggs (Poached, Fried, Or Scrambled) and Toast

With Hollandaise Sauce \$17.5

#### BREAKFAST TACOS (2) \$19.9

Flour Tortillas, Cheddar, Scrambled Eggs with Grilled Chicken, House Made Kimchi, Sweet Herbed BBQ Sauce & Topped with Cilantro

#### HUEVOS RANCHEROS \$16.9

2 Eggs Over Easy, Crispy Tortillas, Black Bean Puree, Feta, Cilantro & Rancheros Sauce

#### BREAKFAST TOSTADOS \$16.9

Crispy Corn Tortilla, Black Bean Puree, Hickory Smoked Pork BBQ, Scrambled Egg with Cheddar, Avocado, Chismol and Cilantro

#### BREAKFAST BURRITO \$16.5

Scrambled Eggs with Pepper Jack Cheese, Scallions, Shitake Mushrooms, Refried Beans and Avocado in a Flour Tortilla

#### BEACH BREAKFAST SANDWICH \$15.9

Scrambled Eggs with Cheddar, Shitake Mushrooms, and Scallions on a French Baguette

With Avocado \$17.9

With Sausage, Bacon or Ham \$17.9

#### FRONT PORCH BREAKFAST \$22

3 Eggs Any Style. Served with 2 Pancakes, Choice of Bacon, Ham, or Sausage Patties, Home Potatoes and Multigrain Toast.

#### STEAK AND EGGS \$25

4oz New York Steak, 2 Eggs Any Style Served with Breakfast Potatoes and Multigrain Toast

### EGGS BENEDICT

Choice of Fruit, Potatoes, Tomatoes, or Dressed Greens

#### FRONT PORCH BENNY \$17.5

2 Eggs Poached, English Muffin, Canadian Bacon and Hollandaise Sauce

#### SMOKED SALMON BENNY \$19.5

2 Eggs Poached, English Muffin, Smoked Salmon and Hollandaise Sauce

#### CRAB CAKE BENNY \$21

2 Eggs Poached, House-Made Crab Cakes, Sautéed Spinach and Hollandaise

### BISCUITS

#### BISCUITS

With House Jam & Honey Butter \$5  
With Scrambled Egg & Cheddar \$8.5  
With Sausage Gravy \$9  
Add Sausage, Bacon or Ham \$3

#### CROISSANT \$7.50

With Ham and Cheese \$12.5  
Toast/ English Muffin \$3

#### BAGELS

With Cream Cheese \$8  
With Tomato and Red Onion \$9  
Smoked Salmon & Capers \$18

### MORNING-CAP

#### BELLINI MARTINI \$16

Peach Vodka, Peach Puree Shaken with Sparkling Wine

#### WATERMELON MARTINI \$16

#### MIMOSA \$12

Available Flavors Orange, Pineapple, Strawberry or Peach

Double Mimosa \$19

#### FP'S BLOODY MARY \$16





# LUNCH



## APPETIZERS

### FRIED BUFFALO SHRIMP (6) \$15.5

Tossed with Buffalo Sauce. Served with Celery and Buttermilk Ranch Dressing

### FRIED CALAMARI \$14.9

Served with Tomato Basil, and Tartar Sauce

### CHICKEN FINGERS \$12.5

### CHICKEN WINGS \$13.5

### SWEET POTATO FRIES \$8

With House Made Banana Ketchup

### BASKET OF FRIES \$7

With Kalamata Aioli

### HUMMUS PLATTER \$11.9

Toasted Wheat Pita, Cucumber and Tomato

## SANDWICHES

Served with Choice of Fresh Fruit or Fries. Add Sweet Potato Fries with Banana Ketchup \$1  
Add Swiss or Cheddar \$1.3 / Add Brie, Goat or Fresh Mozzarella \$1.8 / Add Vegan Cheddar \$1.5

### PHILLY CHEESESTEAK \$18.90 SANDWICH

Sirloin, Jack, Cheddar, Grilled Onions and Peppers on French Baguette

### GRILLED GEORGIA \$16.9 TURKEY RUBEN

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

### MEATLOAF SANDWICH \$16.9

Fresh Tomato Basil Sauce, Melted Mozzarella, Served on French Baguette

### FRONT PORCH CLUB \$16.9

Turkey, Bacon, Swiss, Cheddar, Lettuce and Tomato

With Avocado \$17.90

### TROPICAL GRILLED \$17.9 CHICKEN SANDWICH

Onion and Pineapple Jam, Cilantro and Siracha Mayo

With Avocado \$17.90

### GRILLED CHEESE \$10.9

With Bacon and Tomato \$14.90

### GRILLED FAROE ISLAND \$18.9 SALMON SANDWICH

Fried Crab Cake, Siracha Mayo, Avocado, Bacon, Lettuce and Tomato

### FRIED FISH SANDWICH \$19.5

Mahi-Mahi (Wild Caught) Cheddar, Arugula, Lettuce, Tomato, Dill Pickle, and Siracha Mayo

### BLACKENED MAHI MAHI \$19.5

Wild Caught.

### CRAB CAKE CLUB \$22

Fried Crab Cake, Siracha Mayo, Avocado, Bacon, Lettuce and Tomato

### SOUTHERN FRIED \$16.9 CHICKEN SANDWICH

Bread/Butter Pickle Cole Slaw and Roasted Garlic Aioli

### CAESAR CHICKEN WRAP \$16.5

Grilled Chicken, Parmesan Cheese, and Caesar Dressing in a Spinach Tortilla

### FRIED CHICKEN CLUB WRAP \$16.5

Chicken, Bacon, Jack Cheese, Lettuce, Tomato, and Ranch

## BURGERS

Fresh Ground Angus Beef Patties Grilled and Served on Potato Roll with Lettuce and Tomato  
Served with Fresh Fruit or Fries. Add Sweet Potato Fries with Banana Ketchup \$1

### THE PORCH BURGER \$18

### PORCH BURGER DELUX \$19.5

With Cheddar, Bacon and Sauteed Mushrooms

### KIMCHI BURGER \$19.5

House Made Kimchi, Sweet Korean BBQ and Cilantro

### IMPOSSIBLE BURGER (V) \$18.9

100% Vegan! Lettuce, Tomato, Onion, Cheddar and Chipotle Vegan Mayo

### SLIDERS (3) \$18

Mini Burgers on Mini Buns with Cheddar

### VEGGIE BURGER (V) \$15.9

Veggie, Walnut and Grain Burger in WW Pita with Cucumber, Carrots, Onion, Lettuce, Tomato and Cilantro lime Dressing

With Goat Cheese \$2

With Avocado \$3

## LUNCH SPECIALS Available from 12-4pm

### RIBEYE 10OZ \$36.5

Boneless Served with Fries

### SALMON \$27.5

(Faroe Island) Roasted with Herbs Served with Potato or Rice and Vegetables

### BLACKENED MAHI-MAHI \$26.5

Wild Caught. Sauteed with Lemon and Butter. Served with potato or Rice and Vegetable

### CHICKEN PARMESAN \$22

Lightly Breaded and Fried Breast of Chicken Served over Linguine with Tomato Basil Sauce

### SHRIMP SCAMPI \$26

Linguine, Shrimp, Garlic, Lemon, White Wine, Parsley, Red Pepper Flakes and Parmesan

### MEATLOAF \$19

Served with Rice or Potatoes and Vegetable of the Day

### GRILLED CHICKEN, RICE, \$18 AVOCADO & HOUSE MADE CHISMOL

## TACOS

### GRILLED FISH TACOS (2) \$15.5

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

### FRIED FISH TACOS \$15.5 BAJA STYLE (2)

Battered and Fried Mahi-Mahi, with Red Cabbage, Chismol, Chipotle Cream Sauce, and Cilantro

### BLACKENED SHRIMP TACOS (2) \$17.5

Grilled Shrimp, Red Cabbage, Chismol, White Sauce with Avocado and Cilantro

## SALADS

Dressings:

Honey Mustard, Buttermilk Ranch, 1000 Island, Mandarin Sesame Ginger, and Cilantro Lime

### MANGO CURRY CHICKEN SALAD \$17

Mayo, Mango Chutney, Green Apples, Golden Raisins, Toasted Almonds, and Scallions with Greens and Fruit

### FRESH MOZZARELLA, TOMATO \$15.9 & BASIL SALAD

### SOUTHERN FRIED CHICKEN \$18.5 SALAD

Greens, Cucumbers, Tomatoes, Carrots and Fried Chicken

### CAESAR OR GARDEN SALAD \$14.5

Add Grilled Chicken \$6

Add Shrimp or Salmon \$8

### GRILLED CHICKEN AND \$16.9 HUMMUS PLATTER

With Garden Greens and WW Pita

### SALMON NICOISE \$21.5

Baby Greens, Herbed Roasted Salmon, French Style Green Beans, Kalamata Olives, Red Onion, Egg, Potato and Balsamic Vinaigrette

### MANDARIN GARDEN SALAD \$18.5

Baby Greens, Carrots, Cucumbers, Tomatoes, Mandarin Slices, Grilled Chicken, Almonds, Asian Noodles, and Mandarin Sesame Ginger Dressing

### CILANTRO LIME SHRIMP \$22 SALAD

Baby Greens, Blackened Shrimp, Tomatoes, Grilled Corn, Jack Cheese, Corn Tortilla and Cilantro Lime Dressing

## BEVERAGES

American Coffee \$5

FP Cold Brew Coffee \$6

Espresso \$6

Iced Cappuccino \$6.5

Café Con Leche \$5.5

Café Mocha \$6.5

Hot Chocolate \$4.5

Hot Tea \$4.5

Iced Tea (Free Refills) \$4.5

Coke, Diet Coke, Ginger Ale, Sprite,

or Orange Soda \$4.5

Milk/Chocolate Milk \$5

Almond, Soy or Oat Milk \$5

Fresh Squeezed Juices, Orange or Grapefruit \$7

Fresh Squeezed Lemonade \$7

Apple, Carrot, or Veggie Blend \$8

Since 1989, The Front Porch Café in South Beach has been the local "home away from home" for residents and tourists. We're dedicated to serving fresh, generously portioned food at good prices, earning us the title "Best Value on South Beach" (Miami New Times). We prioritize quality ingredients and incorporate organic products when feasible.



A 20% service charge is added to all checks that you may raise at your discretion.  
No split checks for parties greater than 6.