

LUNCH



APPETIZERS

FRIED BUFFALO SHRIMP (6) \$15.50

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

FRIED CALAMARI \$14.90

Served with Tomato Basil, and Tartar Sauce

CHICKEN FINGERS \$12.50

CHICKEN WINGS \$13.50

SWEET POTATO FRIES \$8

With House Made Banana Ketchup

BASKET OF FRIES \$7

With Kalamata Aioli

HUMMUS PLATTER \$11.90

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 \$16.90 TURKEY RUBEN

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

MEATLOAF SANDWICH \$16.90

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

FRONT PORCH CLUB \$16.90

Turkey, Bacon, Swiss, Cheddar, Lettuce and Tomato

With Avocado \$17.90

TROPICAL GRILLED \$17.90 CHICKEN SANDWICH

Onion and Pineapple Jam, Cilantro and Siracha Mayo

With Avocado \$20.90

GRILLED CHEESE \$10.90

With Bacon and Tomato \$14.90

GRILLED FAROE ISLAND \$18.90 SALMON SANDWICH

Grilled Salmon, Sriracha Mayo and Arugula

FRIED FISH SANDWICH \$19.50

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

BLACKENED MAHI MAHI \$19.50

Wild Caught.

CRAB CAKE CLUB \$22

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

SOUTHERN FRIED \$16.90 CHICKEN SANDWICH

Bread/Butter Pickle Cole Slaw and Roasted Garlic Aioli

CAESAR CHICKEN WRAP \$16.50

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

FRIED CHICKEN CLUB WRAP \$16.50

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 \$19.50

With Cheddar, Bacon and Sauteed Mushrooms

KIMCHI BURGER \$19.50

House Made Kimchi, Sweet Korean BBQ and Cilantro

IMPOSSIBLE BURGER (V) \$18.90

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

SLIDERS (3) \$18

Mini Burgers on Mini Buns with Cheddar

VEGGIE BURGER (V) \$15.90

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 \$36.50

Boneless Served with Fries

SALMON \$27.50

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

BLACKENED MAHI-MAHI \$26.50

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

CHICKEN PARMESAN \$24

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) \$15.50

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

FRIED FISH TACOS \$15.50 BAJA STYLE (2)

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

BLACKENED SHRIMP TACOS (2) \$17.50

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 \$15.90 & BASIL SALAD

SOUTHERN FRIED CHICKEN \$18.50 SALAD

Greens, Cucumbers, Tomatoes, Carrots and Fried Chicken

CAESAR OR GARDEN SALAD \$14.50

Add Grilled Chicken \$6

Add Shrimp or Salmon \$8

GRILLED CHICKEN AND \$16.90 HUMMUS PLATTER

With Garden Greens and WW Pita

SALMON NICOISE \$23

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

MANDARIN GARDEN SALAD \$18.50

Baby Greens, Carrots, Cucumbers, Tomatoes, Mandarin Slides, 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 \$6

FP Cold Brew Coffee \$6

Espresso \$6

Iced Cappuccino \$6.50

Café Con Leche \$5.50

Café Mocha \$6.50

Hot Chocolate \$4.50

Hot Tea \$4.50

Iced Tea (Free Refills) \$4.50

Coke, Diet Coke, Ginger Ale, Sprite, or Orange Soda \$4.50

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.

