THE PORT
OYSTERIA & BREWERY

~ BEER ON TAP ~

*16oz pour **7** • 7oz pour **4** • 64oz growler with fill **28***
*64oz growler refill **21***

HONEY BLONDE 7.1% ABV/20IBU
Belgian inspired blonde ale brewed with orange blossom honey, orange peel, coriander and blended peppercorn

KOLSH 5.5% ABV/20IBU
Classic German golden ale originating from Cologne, subdued cereal malt flavors and low hop bitterness

WEST COAST IPA 6.8% ABV/50IBU
Classic American IPA brewed with premium pale ale malt, American hops and a classic American ale yeast

VIENNA LAGER 5.5% ABV/25IBU
Authentic German style amber lager, malty and smooth Authentic German ingredients

NITRO STOUT 5.5% ABV/35IBU
Classic dry Irish stout. Brewed with both flaked and roasted barley. Exhibits the classic dense off-white head, complex coffee and chocolate flavors

SCOTTISH ALE 5% ABV/25IBU
Complex and rustic. Brewed with layers of caramel malts, roasted barley and smoked malt at the finish

HEFEWEIZEN 5.5%
Traditional German wheat beer, made with half and half, German wheat and Vienna malt. Notes of banana and clove with the flavors of tart wheat and sweet malt

CHOCOLATE VANILLA PORTER 6.5%
Light and dark chocolate malt. Brewed with real vanilla beans and cocoa powder

RASPBERRY HIBISCUS SOUR 5.5% ABV/15IBU
Based on a traditional German Berliner Weisse. Enhanced with real raspberries and hibiscus flowers

*12oz pour **6** • 7oz pour **4** • 64oz growler with fill **32***
*64oz growler refill **25***

DOUBLE IPA 9%ABV/60IBU
Brewed with double malt and double the hops of our West Coast IPA. Features centennial and galaxy hops and balanced notes of tropical and pine

~ BEER bottles & cans ~

Bud Light **6**
Michelob Ultra **6**
Nutrl Watermelon Seltzer **7**
High Noon Tequila Seltzer **7**

Ask your server about our seasonal cider and non-alcoholic beer options.

Please Drink Responsibly. 3711871

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~ SIGNATURE COCKTAILS ~

IRONCLAD BERRY SMASH
Ironclad The Monitor Blend straight bourbon whiskey, seasonal berry and herbs, lemon juice **15**

STING RAY
Gran Centenario Reposado Tequila, lemon juice, habanero infused honey from Po River Apiary **15**

STRAWBERRY OASIS
Absolut Vodka, strawberries, basil, lemon juice, fee foam **14**

RASPBERRY REEF
Hendricks Grand Cabaret gin, raspberries, mint, lemon juice **15**

COASTAL SPRITZER
Malfy Gin con Limone, Limoncello, prosecco, club soda, berries **12**

TROPICAL TIDE
Battle Standard 142 Navy Strength Gin, passion fruit puree, pineapple juice, lime juice, honey, orgeat **14** **contains nuts*

~ CLASSIC FAVORITES ~

PAPER PLANE
Ironclad The Monitor Blend straight bourbon whiskey **15**

DIRTY MARTINI
Tito's Handmade Vodka, blue cheese olives **13**

COSMOPOLITAN
Absolut Citron Vodka **12**

SMOKED OLD FASHIONED
Woodford Reserve Bourbon **14**
upgrade to Ironclad Small Batch **4**

BOULEVARDIER
TinCup American Whiskey **14**

SANGRIA
Red or White **12**

OYSTER SHOOTERS*
Served with Bloody Mary Mix and Lemon
your choice of: Absolut Peppar Vodka **12** | Cirrus Jala - Pina Vodka **14**
Olmega Altos Reposado Tequila **14**

~ NON ALCOHOLIC AND MOCKTAILS ~

Soda **3** • Iced Tea **3** • Juice **3** • Coffee **4**
Saratoga Still or Sparkling Water 12oz **4.5**

CUCUMBER COOLER 5
Cucumber, mint, lime juice, soda. Add Absolut Lime Vodka **+7**

BLACKBEARD PUNCH
Orange, pineapple, cranberry and lime juices. Add Don Q Rum **+7**

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~ RAW BAR ~

OYSTERS *
1/2 dozen **16** • Full dozen **32**
Served With Cocktail, Horseradish and Mignonette
Ask for our Pickled Mango Mignonette or Kimchi Mignonette.

~ APPETIZERS ~

JUMBO SHRIMP COCKTAIL 15
6 Large Poached Shrimp, Cocktail Sauce and Lemon

TUNA TARTARE NACHOS* 17
Pomegranate, Jalapeno, Avocado Crema, Green Onions,
Crispy Wonton, Korean Pear Puree

CALAMARI 18
Served with Marinara or Chimichurri

MUSSELS AND CROSTINI 16
Choice of White Wine and Butter or
Spicy Coconut Curry Sauce

BEER BATTERED FISH BITES 16
Fried Fish of the Day. Served with Lemon and Old Bay Aioli

CRAB TOPPED ASPARAGUS 17
Jumbo Lump Crab, Asparagus, Roasted Tomatoes, Corn,
Garlic Aioli and Red Pepper Coulis

CRAB AND SHRIMP DIP 16
Served with Crostini

CHARGRILLED OYSTERS 18
1/2 Dozen Oysters, Butter, Garlic, Herbs, Parmesan

OYSTER ROCKEFELLER 18
1/2 Dozen Oysters, Creamed Spinach, Bacon, Parmesan

WINGS 14
8 Wings Tossed in Your Choice of Honey Old Bay or Buffalo Sauce
Served with Celery and Carrots

PARMESAN TRUFFLE FRIES 12
Topped with Shaved Parmesan Cheese and Truffle Aioli

BEER CHEESE PRETZEL 16
Baked Jumbo Pretzel Sticks Served with Beer Cheese
Add Lump Crab **+4** or House Made Crab and Shrimp Dip **+6**

HUSHPUPPIES (10) 8
Classic Southern Style Served with a Side of Honey Butter

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~ HANDHELDS ~

All Handhelds are served with your choice of one side.

FISH TACOS 11
Fish of the Day, Korean Slaw, House Made Salsa, Flour Tortilla

GROUPER SANDWICH 17
Fried or Blackened, Brioche Bun, Lettuce, Tomato, Old Bay Aioli

LOBSTER GRILLED CHEESE 17
Triple Decker, Toasted Bread, Pepper Jack Cheese, Sliced Tomato, Creamy Tomato Dipping Sauce

PO' BOY 18
Fried Oysters or Shrimp, Hoagie Roll, Lettuce, Tomato, Remoulade

CRAB CAKE SANDWICH 30
6oz Baked Crab Cake, Brioche Bun, Lettuce, Tomato, Remoulade

MAINE LOBSTER ROLL 32
Chunks of Chilled Lobster Meat, Lightly Tossed with Mayonnaise, Celery, Lemon Juice and Fresh Dill on a Lightly Toasted Lobster Roll

PORTABELLA MUSHROOM SANDWICH 13
Portabella Mushroom Cap with Balsamic Glaze, Lettuce, Tomato and Red Onion on a Brioche Bun

SINGLE SMASH BURGER 13
DOUBLE SMASH BURGER 18
Brioche Bun, American Cheese, Lettuce, Tomato, Onion Jam, Garlic Aioli. Add Beer Cheese with Crab **+3**

~ STEAMED SEAFOOD ~

Shrimp or Alaskan Snow Crab Legs **MKT**

~ SALADS ~

HOUSE SALAD 7

THE PORT OYSTERIA SALAD 8
Spinach, Romaine, Spiced Thai Slaw, Rice Noodles, Peas, Wasabi Crema and Ginger Dressing

POMEGRANATE AND PEAR SALAD 9
Baby Arugula & Romaine, Goat Cheese Tossed with Apple, Pears, Pomegranate and Ginger Dressing, Candied Pecans

CAESAR SALAD 8
Romaine, Parmesan, Caesar Dressing, Croutons

Add Chicken **+7** • Jumbo Shrimp **+9**
Salmon **+10** • Marinated Steak **+12** • Blackened Seared Tuna **+12**
Fried Oysters **+10** • Jumbo Lump Crab Cake **+12** • 6 oz Sirloin **+14**
4 oz Crab Cake +**12**

~ SOUPS ~

Featured Soup of the Day **10**
Seafood Corn Chowder **13**

~ SIDES ~

French Fries • Parmesan Mashed Potatoes
Parmesan Truffle Fries • Steamed Broccoli • Coleslaw
Mac and Beer Cheese – add Lobster **+6** • Grilled Asparagus

A LA CARTE SIDES 5

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~ ENTREES ~

OYSTER AND SHRIMP PLATTER 14
Fried Oysters and Shrimp with Remoulade Sauce,
French Fries

TRUFFLE LOBSTER RISOTTO 39
Butter Poached Lobster, Basil, White Wine,
Parmesan, White Truffle Oil

SEARED SALMON 29
Bourbon Glaze, Warm Farro Salad, Tomatoes, Feta, Basil, Parsley,
Goddess Dressed Greens, Carrot Puree

JUMBO LUMP CRAB CAKES 36
(2) 4 oz Jumbo Jump Crab Cakes, Grilled Street
Corn Succötash, Jalapenos, Cilantro, Peppers,
Sour Cream, Avocado Crema, Old Bay Aioli

SEARED SCALLOPS AND SPICY COCONUT CURRY 38
Seared Scallops, Jasmine Rice, Snow Peas,
Spinach, Coconut Curry Sauce, Harissa Honey

NEW ORLEANS SHRIMP AND GRITS 22
Spicy Shrimp, Andouille Sausage, Creole Sauce,
Cheddar Cheese Grits

FISH AND CHIPS 18
Beer Battered Fried Cod, Tartar Sauce, French Fries

12 OZ GRILLED RIBEYE * 38
Bourbon Onions, Crispy Potatoes,
Grilled Asparagus, Steak Butter

Add Lobster Tail **+16** • Seared Scallops **+12**
Grilled Shrimp **+12** • Jumbo Lump Crab Cake **+12**
Mahi or Catch of the Day **MKT**

~ CHILDREN'S MENU ~

Chicken Fingers **9**
Single Smash Burger **9**
Fish and Chips **9**
Grilled Cheese **7**
Butter Noodles **7**

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~ WINE ~

By the glass/bottle

Sparkling

La Marca Italian Prosecco, *Veneto, Italy* **$12/42**
Paolo Saracco Moscato d'Asti, *Piedmont, Italy* **$10/$35**
Moet & Chandon Imperial, *Champagne Region, France* **$80**

White/Rose

Whitehaven Winemaker's Select Sauvignon Blanc, *Marlborough, New Zealand* **$13/$46**
Biscaye Baie Sauvignon Blanc, *Biscaye Baie, France* **$11/$38**
Diora La Splendeur du Soleil Chardonnay, *Monterey, California* **$11/$39**
Juggernaut Sonoma Coast Chardonnay, *Sonoma Coast, California* **$13/$46**
Albarino Terras Gauda White, *Rías Baixas, Spain* **$13/$46**
Raw Bar Vinho Verde White, *Minho, Portugal* **$11/$39**
Torresella Pinot Grigio, *Torresella, Italy* **$11/$38**
Charles Smith Wines Kung Fu Girl Riesling, *Columbia Valley, Washington* **$10/$35**
Roseblood Rose, *Provence, France* ***$13/46***

Red

Grounded by Josh Phelps Cabernet Sauvignon, *Northern California* **$12/$42**
Old Soul Cabernet Sauvignon, *Lodi, California* **$13/$46**
Dona Paula Estate Malbec, *Valle de Uco, Argentina* **$12/$42**
Boen Tri-County Pinot Noir, *Sonoma, Monterey and Santa Barbara, California* **$13/$46**
Napa Cellars Merlot, *Napa Valley, California* **$14/$49**

~ DESSERTS ~

CHOCOLATE TORTE 8

Served with Mint and Bourbon Whipped Cream, made with Ironclad Buzz's Bourbon Cream Liqueur

BREAD PUDDING

Served with Ice Cream and Salted Caramel Drizzle

KEY LIME PIE 7

Ask your server about our seasonal desserts.

~ AFTER DINNER DRINKS ~

Coffee or Tea **3**

IRONCLAD IRISH COFFEE 13

Jameson, Coffee, Ironclad Buzz's Bourbon Cream Whipped Cream

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