

~ The Front Porch ~



~ Mother's Day Menu 2018~

Appetizers

Chilled Seared Tuna Wontons

Tuna Seared Rare & rolled in Black & White Sesame Seeds, served with Wasabi Vinaigrette over Crispy Wontons with Marinated Cabbage ~12.99

Fried Pickles

Crispy Breaded Pickle Slices served with Cilantro Sour Cream ~7.99

Scallop Crustini

Pan-Seared Scallops, Applewood-Smoked Bacon, Scallions & Garlic sautéed in a White Wine Lemon Butter Sauce over Toasted Garlic Bread ~12.99

Grilled Flank Steak Bruschetta

Grilled Focaccia Slices topped with Marinated Flank Steak, fresh Pico de Gallo and Parmesan Cheese ~10.99

Sweet Chili Sriracha Shrimp

8 Jumbo Shrimp lightly pan-fried crispy and tossed in a Sweet Chili house-made Sriracha Sauce over Romaine with Chopped Green Onions and Red Peppers ~12.99

Crab Dip

Our perfect blend of Crab, Herbs & Seasonings in a smooth, creamy dip served with Sliced Toasted Bread ~11.99

Entrees

Salmon Crab Scampi (Gluten Free)

Pan-Seared Salmon topped with Jumbo Lump Crab that has been sautéed in a White Wine, Garlic & Butter Scampi Sauce served with Cilantro Lime Rice and Sautéed Baby Spinach ~26.99

The Cowboy Ribeye (Gluten Free)

Grilled Smoked Sea Salt & Coffee Crusted Certified Angus Beef® 16oz Bone-In Ribeye topped with Chili Verde Butter & Fried Chicharones served over Truffle Potatoes with a Seasonal Vegetable ~30.99

Sea & Swine Risotto (Gluten Free)

Pan-Seared Jumbo Scallops on a bed of Porcini Mushroom Risotto with Smoked Maple Pork Belly & Bourbon-Braised Kale, topped with Paprika Garlic Olive Oil ~26.99

Cornmeal Crusted Catfish (Gluten Free)

Wild Caught Catfish tossed in Cajun Cornmeal over a bed of Sweet Creamed Corn & Bourbon-Braised Kale, drizzled with Paprika Garlic Olive Oil ~ 20.99

Maryland Style Lump Crab Cakes

Pan-Seared Jumbo Lump Crab Cakes tossed in Old Bay & served with a Lemon Basil Aioli Sauce, Creamy Coleslaw & Crispy French Fries ~Market

Rosemary Ranch Chicken Kabobs (Gluten Free)

Two 4oz skewers of Marinated & Grilled Rosemary Ranch Chicken Kabobs served on a bed of Sautéed Seasonal Vegetables & Cilantro Lime Rice ~15.99

Smoked Peach Pork Shank (Gluten Free)

Bone-In Smoked Pork Shank finished in a Whiskey Peach Braise on a bed of Creamy White Cheddar Grits, Bourbon-Braised Kale & House Bacon Jam ~ 21.99

Dessert

~ Vanilla Crème Brulee ~

~ Strawberry Shortcake Biscuits with Vanilla Bean Ice Cream ~

~ Flourless Chocolate Cake with Raspberry Sorbet Ice Cream~

*Kids Menu Available Upon Request