







Port to Port Lima | Orlando | San Diego | Ensenada | New Orleans **Harbor from Harbor**

Inspired by his own life experiences and travels, Executive Sous Chef Hugo Peña Venegas and his culinary team Offer a menu which spans cuisines and cultures alike. Distinct styles have been blended to create a unique Dining experience – vibrant and intoxicating, reminiscent of a port city itself.


Starters

Blackened Seared Tuna Cucumber, rice cracker, spiced yogurt, pickled ginger	14
Smoked Trout Dip Annatto seed, fennel, cranberry, pepitas, pan frito	12
Lump Crab Cake Citrus slaw, Chipotle aioli	19
Prince Edward Island Mussels Tomato, smoked Guajillo broth, herbs, garlic butter, pan frito	18
Fried Calamari Peppadew pepper, roasted garlic aioli	17
Spiced Shrimp Cocktail  Bloody Mary cocktail sauce, lemon	18
Coconut Shrimp Sweet chili sauce, lemon	15

Soup and Salads

Melon + Prosciutto   Spinach, local white cheddar, cucumber, walnut, dark balsamic	14
Lump Crab Avocado Salad Arugula, tomato, pan frito, lime cilantro vinaigrette	17
Caesar Salad Romaine, parmesan cheese, pan frito, white anchovy, caperberry	13
Signature House Salad Spring mix, radish, tomato, cucumber, pan frito Parmesan cheese, herb vinaigrette	13
Shrimp + Tomato Chowder  Corn, sweetpea, Serrano chili, queso fresco	12

 - **contains nuts** Before placing your order, please inform your server if a person in your party has a food allergy.

 - **gluten free** We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware they are being prepared in an environment where gluten is present. Always notify your server of all allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness Please advise your server of all allergies; most common: tree nuts, peanuts, milk, eggs, shellfish, fish, soy & wheat.

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Entrees

Seared Hokkaido Scallops 	32
Short rib, Brussel sprout, charred carrot, cilantro, onion puree, Birria sauce	
Citrus-Brined Chicken 	28
Red pozole, lime crema, charred green onion, cabbage, radish Cilantro, queso fresco	
8oz Petit Filet 	39
Roasted citrus zest potato, broccolini, wild mushroom ragout, red wine reduction	
Seared Arctic Char	34
Corn fritter, pancetta, Lima bean, Peppadew pepper, carrot Haricot vert, Swiss chard, pickled onion	
12oz New York Steak	35
Garlic mashed potato, asparagus, crispy shallot, bacon tomato jam	
Seafood Linguine 	30
Mussels, shrimp, scallop, parmesan, roasted tomato pesto	
Spring Vegetable Gnocchi	22
Artichoke, parmesan, pickled onion	

Sides

Grilled Asparagus	7
Charred Carrots	7
Buttered Spring Vegetables	7
Roasted Citrus Zest Potatoes	7
Steamed Broccolini	7

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