



# SEA PORCH

## PRIVATE CLUB DINING

### FOR THE TABLE

#### SEARED AHI TUNA | 20

bourbon ponzu, seared coconut rice cake, wonton strips, wasabi, apple salsa

#### BAKED BRIE | 16

herb toasted pecans, honey, crackers

#### SOUTHWEST NACHOS | 16

queso blanco, shredded cheese blend, sour cream, jalapenos, pico de gallo, black beans  
add chicken | 9

#### PEEL AND EAT | 18 <sup>GF</sup>

one dozen shrimp, cocktail sauce, lemon

#### CHICKEN QUESADILLA | 16

served with pico de gallo and sour cream

#### WINTER ROASTED HUMMUS | 14 <sup>V</sup>

roasted squash and garlic hummus  
served with carrots, celery, olives,  
grilled naan

#### SPECIALTY NAAN FLATBREAD | 16

#### PLANT BASED FILIPINO LUMPIA | 17

served with Thai sweet chili sauce <sup>V</sup>

#### CHICKEN WINGS | 21

(bbq, tikka masala, buffalo or sweet chili)  
celery, carrots, ranch or blue cheese dressing

#### CHIPS & GUAC | 12 <sup>V</sup>

served with crunchy cancha and pico de gallo

#### PRETZEL BITES | 10

served with queso and honey mustard

### GREENS

#### PROTEIN ADD-ONS

shrimp 13 | chicken 9 | crab cake 18 | daily catch 15

#### HOUSE GARDEN SALAD | 12 <sup>GF</sup>

artisan lettuce, tomatoes, onion, carrots,  
cucumbers, radish, crystallized marcona almonds  
choice of dressing on side

#### CAESAR SALAD | 13

romaine, sourdough croutons,  
pecorino, tossed in caesar dressing

#### ROASTED ROOT CELLAR SALAD | 15 <sup>GF</sup>

artisan greens, carrots, beets, brussels, squash  
fingerling potatoes, cranberries, pecans,  
tossed with pomegranate vinaigrette

#### FIRST COAST NICOISE SALAD | 23 <sup>GF</sup>

boiled egg, roasted root veg, artisan greens,  
tomato, onion, olives, shrimp, seared saku tuna,  
lemon vinaigrette on side

#### CHEF'S SPECIALTY SOUP

cup 6 | bowl 10

#### LOBSTER BISQUE

cup 7 | bowl 11

#### CAPRESE SALAD | 15 <sup>GF</sup>

arugula, sliced tomatoes, fresh mozzarella,  
balsamic glaze, basil, EVOO, maldon salt

DRESSINGS | RANCH, HONEY MUSTARD, LEMON VINAIGRETTE, POMEGRANATE VINAIGRETTE, CAESAR, BLUE CHEESE, BALSAMIC VINAIGRETTE

### HANDHELDS

SERVED WITH FRIES, KETTLE CHIPS, FRUIT OR SIDE SALAD

Upgrade Side to Cup of Specialty Soup for \$3

Gluten Free Bread Available

#### SEAPORCH CHEDDAR BURGER | 18

bacon, lettuce, tomato and onion

#### PESTO CAPRESE CHICKEN SALAD | 16

grilled naan, provolone, basil pesto, spinach, balsamic glaze

#### DAILY CATCH TACOS | 19

grilled, fried or blackened, guacamole, salsa criolla

#### DAILY CATCH SANDWICH | 19

grilled, fried or blackened, creamy winter slaw

#### IMPOSSIBLE MEATLOAF STACK | 18 <sup>V</sup>

house made pan de cristal, herb marinara,  
arugula, sautéed onions

#### LOBSTER ROLL | 30

artisan lettuce, lemon aioli, buttered brioche bun

#### FRENCH DIP SANDWICH | 20

shaved beef, caramelized onions, provolone cheese,  
brioche bun and side of au jus

#### TURKEY CLUB | 16

bacon, lettuce, tomato, mayo, swiss cheese, multigrain bread

### ENTREES

ALL ENTREES OPTIONS AVAILABLE AFTER 5:00PM

#### FIRST COAST CATCH | 32 <sup>GF</sup>

apple fennel beurre blanc, risotto beet cake,  
seasonal vegetables, apple fresca

#### PETITE SIRLOIN FILET | 44 <sup>GF</sup>

6 oz filet, mashed potatoes, root cellar vegetable,  
veal plume demi

#### CHEF'S SPECIALTY ENTRÉE | 34

#### SEAFOOD LINGUINE | 34

new zealand mussels, shrimp, crushed red pepper flakes,  
alfredo sauce

#### CHICKEN PARMESAN | 28

panko crusted chicken breast, herb marinara, fresh  
mozzarella, c&p creamy middlins, haricot verts

#### SPAGHETTI AND MEATBALLS | 25 <sup>V</sup>

impossible based meatballs, spaghetti and herb marinara

#### BLUE CRAB CAKES | 45 <sup>GF</sup>

datil remoulade, fingerling potatoes, seasonal vegetables,  
gyo greens micro herbs

### SIDES | 7

FRENCH FRIES | SWEET POTATO FRIES | KETTLE CHIPS | FRUIT | SIDE HOUSE SALAD

SIDE CAESAR SALAD | GRILLED VEGETABLES | CREAMY WINTER SLAW |

MASHED POTATOES (after 5pm)

CREAMY C&P MIDLINS (after 5pm) | ROOT CELLAR VEGETABLES (after 5pm)

CRISPY FINGERLING POTATOES (after 5pm)

An 18% Service Charge will be added to all transactions and distributed to the server in its entirety;  
applicable state tax will also be added to your check.

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness

\*Please inform your server of any food allergies you may have

\*Menu prices are subject to change with varying market supply/demand

+\$7 Split Charge will be applied on any split plates

FAVORITES

WAVE RUNNER | 16  
Cruzan Rum, Myer's Dark Rum,  
Banana Liqueur, Blackberry Brandy,  
Florida Orange, Pineapple, Grenadine

PAIN KILLER | 16  
Myer's Dark Rum, Pineapple,  
Florida Orange, Coconut, Nutmeg

SEA PORCH SIGNATURES

FIRE CRACKER MARGARITA | 16  
Jalapeno-Infused Jose Cuervo,  
Triple Sec, Lime,  
Tajin Rim, Fresh Jalapeno

MEZCAL S3 | 16  
(S3: Sweet, Spicy, Smash)  
Del Maguey Vida Mezcal,  
Florida Orange Liqueur, Lime, Pineapple,  
Agave Nectar, Jalapeno, Fresh Mint

TROPICAL LIFESAVER | 16  
Absolut Citron Vodka, Malibu Rum,  
Midori Melon, Pineapple,  
Lemon-Lime Soda

BLOOD ORANGE MARGARITA | 16  
Jose Cuervo Especial Blue Agave Tequila,  
Blood Orange, Lime, Triple Sec

FROZEN SPECIALTIES

BEA'S BUZZ COLADA | 16  
Cruzan Rum, Kahlua, Vanilla Ice Cream,  
Pineapple, Coconut

LAVA FLOW | 15  
Cruzan Rum Colada Swirled with  
Strawberry

SPECKLED TURTLE | 16  
Absolut Mandarin Vodka, Malibu Rum,  
Mango, Fresh Mint

FROZEN COCKTAILS

DAIQUIRI | 15  
Cruzan Rum  
\*choice of strawberry, raspberry, mango,  
banana

COLADA | 15  
Cruzan Rum, Coconut, Pineapple  
\*try it with a twist strawberry, raspberry  
or mango

MARGARITA | 15  
Jose Cuervo Especial Blue Agave Tequila  
\*try it with a twist strawberry, raspberry  
or mango

MOCKTAILS

ALMOND SANGRIA FIZZ | 10  
Orgeat, White Grape, Orange,  
Lemon, Lime, Club Soda

FAUX-PACHE | 10  
Fever Tree Ginger Beer, Pineapple,  
Lime, Mint

PREMIUM BEER & SELTZER

Guinness | 8

Allagash | 8

Ace Cider Apple | 8

Truly | 8

LOCAL BREWS

I-10 IPA | 8

Jon Boat Coastal Ale | 8

Sweet Water 420 Pale Ale | 8

Islamorada Golden Ale | 8

Buzzin Bee Honey Rye | 8

Wee Mac Scottish Ale | 8

IMPORTED BEER

Corona | 8

Corona Light | 8

Modelo | 8

Heineken | 8

Heineken 0.0 | 8

Stella Artois | 8

ON TAP

Party Wave IPA | 8

Intuition The Waverly Pilsner  
Custom Brew | 8

Blue Moon | 8

Yuengling | 7

DOMESTIC BEER

Bud Light | 7

Budweiser | 7

Miller Lite | 7

Michelob Ultra | 7

SPARKLING WINE

	GLASS	BOTTLE
Mionetto Prosecco	12	45
Gambino	10	38
Veuve Clicquot Brut		144
Chandon Brut		124

WHITE & ROSE WINE

	GLASS	BOTTLE
The Beach Rose		49
Fleur De Prairie Rose	11	42
Chateau Ste. Michelle Riesling		38
Pighin Pinot Grigio	11	42
Campo Di Fiori Pinot Grigio	10	38
Kim Crawford Sauvignon Blanc		56
Brancott Sauvignon Blanc	11	42
Vin 21 Sauvignon Blanc	10	38
Sonoma-Cutrer Chardonnay	16	59
Meiomi Chardonnay	14	52
Quintara Chardonnay	10	38

RED WINE

	GLASS	BOTTLE
Meiomi Pinot Noir	14	52
Erath Pinot Noir		45
Line 39 Pinot Noir	10	38
J. Lohr Merlot	11	42
Troublemaker Red Blend	12	45
The Hess Collection Cabernet		98
Columbia Crest H3 Cabernet	13	49
Harmony & Soul Cabernet	10	38

WATER SERVICE

Acqua Panna | 7

Pellegrino | 7

An 18% Service Charge will be added to all transactions and distributed to the server in its entirety; applicable state tax will also be added to your check.

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness

\*Please inform your server of any food allergies you may have

\*Menu prices are subject to change with varying market supply/demand