

# THE PORCH RESTAURANT

9707 Gulf Drive, Anna Maria FL 34216  
(941)782-8683

Lunch Service: 11am until 3pm | Drinks & Appetizers: 3pm until 4pm | Dinner Service: 4pm until 9pm

Here at The Porch Restaurant, everything you will explore on this menu is made fresh, from scratch, in-house with absolutely no additives or preservatives. Each dish is a flavor experience. Every ingredient is carefully thought out and the finest cooking methods are implemented to guarantee a dish full-of-flavor; made especially for you.

We offer our personal renditions of some of the finest dishes as well as some uniquely-curated ones. We have chosen top-tier quality proteins, top-quality steaks, and fresh sides to accompany your entrée of choice. Our menu is free of antibiotics, steroids, and nitrates, to serve you only the best.

## APPETIZERS

### Bruschetta \$12

Delicious Heirloom tomatoes topped with feta cheese and balsamic glaze served on fresh crostinis.

### Chef's Board \$30

A charcuterie board, including many types of cheese, meats, honeycomb, fruit, and more.

### Shaved Lamb Appetizer \$19

Shaved lamb with cucumbers, tomatoes, topped with tzatziki and Feta, served over fried naan.

### Cajun Shrimp and Crab Dip \$19

Served with crostini and naan.

### Coastal Calamari \$18

Crispy Calamari tossed in our ginger sesame sauce, with sweet chili peppers.

## SALAD ENTREES

### Top any entree salad with a protein of your choosing.

Shrimp \$9 | Chicken \$8 | Salmon \$14  
Beef Tips \$12 | Fresh Catch at market price.

### The Porch COBB Salad \$18

Mixed greens, boiled egg, carrot, grilled corn, bacon, avocado, and blue cheese; served with chipotle ranch.

### House Salad \$14

Mixed greens, tomato, red onion, carrot, and cucumber served with a red wine vinaigrette.

### Caesar Salad \$16

Romaine Lettuce, Parmigiano Reggiano, crunchy croutons accompanied by our in-house Caesar dressing.

### Harvest Salad \$18

Chunks of apple, dates, goat cheese, candied pecans and roasted squash and mixed greens tossed in an apple cider dressing.

 **Gluten Free**

 **Spicy**

 **Vegetarian**

**Please let the server to know of any allergies.**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# THE PORCH RESTAURANT

## Dinner Menu

ENTREES SERVED FROM 4:00PM UNTIL 9:00PM

### Tamari Maple Glazed Salmon \$32

8oz Scottish salmon served with a wild rice and farro blend, and your choice of one side.

*The rice and farro blend is NOT gluten free.*

*\*Substitute blend for alternative GF Side\**

### Tuscan Chicken Entree \$28

Served on either a base of mashed potatoes or rice, with the choice of one side, accompanied by fresh crostinis.

### Shrimp & Scallop Pesto Linguine \$35

A combination of gulf shrimp and scallops, served over fresh al dente linguine with a delicious pesto crème sauce and crostinis along side.

### STEAK ENTREES



### Ribeye Market Price.

A tender cut, with a rich buttery flavor, served with your choice of two sides.

### 8oz Filet Mignon \$50

A tender cut, with a rich buttery flavor, your choice of two sides.

### 8oz Steak Oscar \$62

Our Filet Mignon; served with asparagus and your choice of one additional side. Topped with crab meat, béarnaise sauce and a butterflied shrimp.

**Rare**..... Cool, Bright Red Center.

**Medium Rare**..... Warm, Red Center.

**Medium**..... Warm, Pink Center.

**Medium Well**..... Hot, Trace of Pink.

**Well-Done** ..... Hot, Fully Cooked.

### Pork Chop \$38

14oz Pork Porterhouse, cooked to perfection, Covered in maple cinnamon apples and served with two sides of your choosing.






### Fresh Catch Entree Market Price.

8oz of today's fresh catch, served with your choice of 2 sides.

### Vegetarian Entree

Ask your server for today's vegetarian special.

### SIDES

 <b>Garlic Parmesan Mash Potatoes</b> .....	\$7
 <b>Brussel Sprouts</b> .....	
Wine plumped raisins   feta cheese   brown sugar glaze	
 <b>Seasoned Asparagus</b> .....	\$6
 <b>Roasted Root Vegetables</b> .....	\$6
Beets, watermelon radish, garlic rutabaga, carrots.	
<b>Hand-Cut Fries</b>	
<b>Side Caesar Salad</b>	
 <b>Side House Salad</b> .....	\$5
.....	\$9
.....	\$9

**\*Upgrade any included side to a side Caesar or House Salad for \$3.**

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 **Spicy**

 **Vegetarian**

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# THE PORCH RESTAURANT

## Lunch Menu

ENTREES SERVED FROM 11:00AM UNTIL 3:00PM

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### Burger/Cheeseburger \$14

A delicious 1/2lb burger, served as two patties; topped cheese and served with our signature hand-cut fries.

### Soup & Side Salad

Any of our signature salads & a cup of soup \$14

Any of our signature salads & a bowl of soup \$17

- Harvest Salad
- Cobb Salad
- Caesar Salad
- House Salad

### Mahi Sandwich \$16

6oz of fresh caught Mahi-Mahi, on a potato bun, served fried, sautéed or blackened, accompanied with coleslaw and hand-cut fries.

### Tamari Maple Glazed Salmon 4oz \$18 | 8oz \$32

8oz Scottish salmon served with your choice of two sides.

### Porch Taco Duo \$19

One grouper and one shrimp taco, prepared grilled or blackened. Served on top of a bed of spring lettuce mix with mango salsa and topped with pickled red cabbage on flour tortillas

accompanied by our signature hand-cut fries.

*Upgrade to both grouper tacos for \$9*

### Shaved Ribeye Sandwich \$22

6oz of shaved ribeye on a hoagie, topped with sautéed mushrooms and onions. Melted on top; Manchego cheese. Served with our signature hand-cut fries.

### Fish & Chips | 6oz \$15 | 9oz \$21






Mahi-Mahi fried in a beer batter and served with fresh hand-cut fries and tartar sauce.

### Po-Boy Sandwich Market Price.

Today's fresh catch bites, on a hoagie bun, served fried, sautéed or blackened, accompanied with coleslaw and hand-cut fries.

## SIDES

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 Coleslaw.....	\$4
 Brussel Sprouts.....	\$6
Wine plumped raisins   feta cheese   brown sugar glaze	
Seasoned Asparagus .....	\$6
 Roasted Root Vegetables .....	\$6
Beets, watermelon radish, garlic rutabaga, carrots.	
Hand-Cut Fries.....	\$5
Side Caesar Salad.....	\$9
 Side House Salad.....	\$9
 Cucumber Salad.....	\$4

\*Upgrade any included side to a House/Caesar Salad for 3\$

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 Spicy

 Vegetarian

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