

DRAFT

The Homeport

Dinner Menu

Hours of Operation: 5-10 pm daily

FOR THE TABLE

House Cornbread | Skillet Baked | Sea Salt | Sweet Cream Butter |
Smoked Bluefish Pate | Fennel | Celery | Crackers |

RAW BAR

Oysters |
Clams |
Shrimp Cocktail |
For the Table |
24 Oysters | 6 Clams | 6 Shrimp | Tuna Crudo | Soy Yuzu | Cocktail | Mignonette

PRIX FIXE MENU | *price includes appetizer, entrée & dessert

CHOICE OF APPETIZER:

Steamed Mussels | Coconut, Ginger, Cilantro and Grilled Francese Bread
Watermelon Salad | Soft Goat Cheese , Red Onion, Red Wine Vinegar, Basil & EVOO
Bass and Clam Chowder | Smoked Bacon, Heirloom Potatoes & Thyme
Fried Calamari | Pickled Cherry Peppers, Remoulade & Lemon
Stuffed Quahogs | Chopped Clams, Chorizo, Corn Bread, Garlic, Thyme & Parmesan
House Salad | Greens, Heirloom Tomato, Cucumber, Red Onion, Kalamata & Oregano Vinegarette
Chickpea and Tomato Salad | Sourdough Croutons, Crumbled Feta, Lemon and Mint
Fried Local Oysters | Jalapeño Lime Slaw, Remoulade Sauce & Lemon Wedges
Steamers | Soft Shell Clams, Aromatics and Drawn Butter

CHOICE OF ENTRÉE:

Steamed 1.5 lb. Lobster | Drawn Butter, Salt Baked Potato, Summer Corn & Slaw |
Grilled Miso Bluefish | Sautéed Pac Choi, Red Quinoa & Crispy Garlic |
Pan Roasted Salmon | Smashed Cucumbers, Butter Beans, Tarragon, Dijon & Champagne Vinegar |
Sweet Corn Fettuccine | Miso Butter, Heirloom Tomato, Zucchini, Mushrooms, Basil & Parmesan |

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Steak Frites | 12 oz NY Strip, Garlic Herb Butter, Chimichurri with Frites |

Fried Fluke | Vineyard Sound Summer Flounder, Fries, Onion Rings, Slaw & Tartar Sauce |

Seared Tuna | Greens, Heirloom Tomato, Cucumber, Red Onion, Kalamata & Oregano Vinegarette |

Crispy Chicken Milanese | Arugula, Tomato, Shaved Shallots & Balsamic Redux |

Linguini & Clams | Local Clams, Dry White Wine, Garlic, Chili Flake & Parsley |

Grilled Swordfish | Zucchini & Corn Salad, Chickpeas & Basil Caper Butter |

CHOICE OF DESSERT: Additional Desserts |

Blueberry Cobbler | Vanilla Ice Cream |

HP Key Lime Pie | Whipped Cream | Zest | Sea Salt |

Burnt S'mores Pie | Milk Chocolate, Torched Fluff & Crushed Graham |

Peach Pie | Chantilly Cream; + Vanilla Ice Cream |

KIDS MENU

*All kids meals come with French fries, soft drink & choice of dessert
(12 and under)*

Fried Chicken Tenders | Honey Mustard

Grilled Pearl Hot Dog | Mustard, Sauerkraut, Onions

Smash Burger | American, Lettuce, Onion, Special Sauce, Hawaiian Bun

Fettuccine | Butter & Parmesan

DRAFT

The Homeport Restaurant and Oyster Bar

Back Door

Hours of Operation: 12-9 pm daily

Skillet Cornbread | Sweet Cream Butter & Sea Salt
House Bluefish Pate | Water Crackers, Fennel & Celery
Chilled Shrimp Cocktail | Fiery Cocktail Sauce & Lemon
Bass & Clam Chowder | Smoked Bacon, Heirloom Potatoes & Thyme
Stuffed Quahogs | Chopped Clams, Chorizo, Corn Bread, Garlic, Thyme & Parmesan
House Salad | Greens, Heirloom Tomato, Cucumber, Red Onion, Kalamata & Oregano Vinegarette
Chickpea & Tomato Salad | Sourdough Croutons, Crumbled Feta, Lemon and Mint
Watermelon Salad | Soft Goat Cheese, Red Onion, Red Wine Vinegar, Basil & EVOO
Additions | Lobster Salad | Salmon | GF Crispy Chicken | Chilled Shrimp | Seared Fennel Encrusted Tuna

Buttered Lobster Roll | 5 oz, Old Bay, Brioche Roll
Chilled Lobster Roll | 5 oz, Celery, Herbed Mayo, Lettuce, Brioche Roll
Crispy Calamari | Pickled Cherry Peppers, Remoulade & Lemon
Crispy Chicken Sando | Buttermilk Fried Chicken, Lettuce, Pickles, Pepper Jack Cheese & Ranch
Double Smash Burger | American, Onion, Lettuce, Tomato, Pickles, Special Sauce, Kings Hawaiian Bun
Fried Chicken Tenders | Fries & Honey Mustard
Fried Fluke Plate | Vineyard Sound Summer Flounder, Fries, Onion Rings, Slaw & Tartar Sauce
Fried Fluke Sandwich | Lettuce, Tomato & Tartar Sauce on Toasted Bun
Fried Oyster Plate | Fries, Tartar Sauce & Slaw
Fried Oyster Tacos | Jalapeño Lime Slaw, Remoulade Sauce & Lemon Wedges
Fried Whole Belly Clam Plate | Fries, Tartar Sauce & Slaw
Fried Whole Belly Clams | Tartar Sauce & Slaw
Grilled Pearl Hot Dog | Mustard, Sauerkraut, Chopped Onions
Steamed 1.5 lb. Lobster | Drawn Butter, Salt Baked Potato, Summer Corn & Slaw
Steamers | Soft Shell Clams, Broth & Drawn Butter
The Homeport Fried Seafood Plate | Fried Calamari, Clams, Fluke & Oyster, Slaw Fries, Tartar Sauce
Ultimate Veggie Burger | Cucumber Avocado Tzatziki, Pickled Onions, Lettuce & Tomato (contains Cashews) |

SIDES

Onion Rings | Fries | Salt Roasted Potato | Corn on the Cob | Summer Chickpea Salad

Dessert

Homeport Key Lime Pie | Crushed Saltine, Whipped Cream & Zest
Burnt S'mores Pie | Milk Chocolate, Torched Fluff & Crushed Graham
Pie Chicks Peach Pie | Chantilly Cream

House Made Lemonade	House Made Lavender Lemonade
Fresh Brewed Iced Tea	Arnold Palmer Lemonade & Tea
Old School Coke Bottle	Root Beer, Ginger Ale, Sprite, Fanta