

## SOUPS

N.E. CLAM CHOWDER 9.99 (add breadbowl 1.50)  
SOUP OF THE DAY 7.99 (add breadbowl 1.50)

## SIDES

SIDE OF SWEET POTATO FRIES 7.99  
SIDE OF ONION RINGS 7.99  
SIDE OF SHOESTRING FRIES 6.99  
HOUSE-MADE WAFFLE CUT CHIPS 6.99

## SALADS

served with your choice of dressing

### HOUSE SALAD

Romaine hearts, grape tomatoes, sliced cucumbers, red onion, and herbed croutons 6.99

### CHICKEN CAESAR SALAD

Grilled boneless chicken breast sliced over romaine hearts with parmesan cheese, Caesar dressing, and herb croutons 10.99  
// Make it crispy Buffalo chicken add .50

### GREEK SALAD

Romaine hearts with fresh feta cheese, kalamata olives, grape tomatoes, and red onion served with Greek dressing 9.99

### ADD TO ANY SALAD

// Chicken ADD 3.50 // Buffalo chicken ADD 3.50  
// Cajun chicken ADD 3.50 // Steak tips ADD 8.00  
// Medium-Rare Ahi Tuna ADD 5.00

### DRESSING CHOICES

// Porters house balsamic vinaigrette // Zesty Italian // Greek  
// Caesar // Ranch // Lemon basil olive oil // Honey mustard  
// Horseradish ranch // Homemade chunky bleu cheese

## DINNER SALADS

### CHICKEN CHOPPED DINNER SALAD

Romaine hearts with seasoned chilled chicken, carrots, celery, cucumbers, bacon, and gouda cheese chopped together with a side of Porters' house balsamic dressing, topped with grape tomatoes and parmesan 11.99

### CAJUN CHICKEN SPINACH DINNER SALAD

Grilled Cajun-spiced chicken breast, sliced and served with sweet roasted red peppers over fresh spinach, with feta and Porters' fresh lemon basil olive oil dressing 11.99

### TACO SALAD WITH BEEF OR CHICKEN

Romaine hearts, grape tomatoes, red onions, and deep-fried tortilla strips with shredded cheese, spicy ranch dressing, and guacamole. Choice of spiced ground beef or Cajun-spiced chicken 11.99

// Before placing your order, please inform your server if anyone in your party has a food allergy

// \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

// Additional dressings or sauces may be subject to a 0.25 charge

## APPETIZERS

### CHICKEN WINGS

with one accompanying sauce 13.99  
// NY-style Buffalo with homemade chunky bleu cheese  
// Caribbean jerk dry rub with horseradish ranch  
// Sweet Baby Ray's BBQ with homemade chunky bleu cheese  
// House-specialty soy sauce with horseradish ranch

### BONELESS CHICKEN TENDERS

with your choice of one sauce 9.99  
// NY-style Buffalo with homemade chunky bleu cheese  
// Sweet Baby Ray's BBQ with homemade chunky bleu cheese  
// House-specialty soy sauce with horseradish ranch  
// Plain with homemade honey mustard on the side

### BRUSCHETTA

Fresh mozzarella tossed with chopped tomatoes and fresh basil atop grilled french bread 6.99

### MEDITERRANEAN PLATE

Warm oven-baked pita toasts served with pureed roasted red pepper hummus and cucumber tzatziki. Perfect for dipping. Accompanied by marinated Greek olives 8.99

### FRIED PICKLE SPEARS

Cisco Ale-battered fried pickle spears served with three house specialty dipping sauces: horseradish ranch, spicy chipotle aioli, and balsamic aioli 7.99

### CALAMARI

Lightly floured flash-fried calamari, tossed with fresh basil and tomatoes, served with a chipotle aioli dipping sauce 12.99

### BELGIAN-STYLE FRIES

Twice-cooked, crispy shoestring french fries served with three house specialty dipping sauces — balsamic aioli, spicy chipotle ketchup, and house special spicy BBQ sauce 7.99

### CAJUN BLACKENED AHI TUNA TACOS

Two medium-rare\* Cajun-blackened Ahi tuna tacos with shredded cabbage and spicy chipotle aioli 12.99

## THIN CRUST FLATBREAD PIZZA

### MEAT LOVERS

Pepperoni and sausage with mozzarella and marinara sauce 9.99

### MARGHERITA

With mozzarella cheese, thinly sliced tomatoes, fresh basil, olive oil, and marinara sauce 7.99

### BUFFALO CHICKEN

Crispy chicken, mozzarella cheese, and bleu cheese with our NY-style Buffalo wing sauce 9.99

### PLAIN PIZZA

Plain pizza 7.99

Gluten Free Dough Available add 4.00

### Fountain Drinks (Free Refills):

// Pepsi // Diet Pepsi // Sierra Mist // Lemonade  
// Iced Tea // Ginger Ale // Cranberry Juice  
// Sobe Life Water (0 Cal)

### Other Beverages:

// Root Beer // Cucumber Seltzer // Milk // OJ

# PORTERS BAR & GRILL - BOSTON, MA

## SANDWICHES

All sandwiches are served with house-made waffle chips

### GRILLED CHICKEN ON FOCACCIA

Grilled chicken breast with smoked gouda cheese, lettuce, tomato, onion, and herbed mayo, served on focaccia bread 12.99

### TURKEY ROLL-UP

Sliced fresh baked turkey breast with bacon and swiss cheese, served in an oven-baked tortilla wrap with cranberry sauce and sour cream on the side for dipping 12.99

### TUNA MELT WITH BACON AND CHEDDAR

Tuna salad with crispy bacon and cheddar cheese oven melted on marble rye bread 11.99

### PULLED PORK SANDWICH

Slow-roasted smoked pork shoulder smothered in Sweet Baby Ray's BBQ Sauce, with red onion, homemade coleslaw and cheddar cheese served on a sourdough bun 14.99

### BBQ CHICKEN SANDWICH

Grilled chicken breast with Sweet Baby Ray's BBQ Sauce, with cheddar cheese, bacon, lettuce, tomato, and onion on a brioche bun 12.99

### CUBANO SANDWICH

Sliced smoked turkey breast, slow roasted pulled pork, swiss cheese, and zesty chipotle mayonnaise, served on a pressed french roll 14.99

### CAJUN GRILLED CHICKEN ROLL-UP

Cajun-seasoned grilled chicken breast with chipotle mayo, lettuce, tomato, onion, and sweet roasted red peppers, served in a roll-up 12.99

### VEGGIE "GYRO"

Veggie burger with tzatziki sauce, sliced onions, tomatoes, and cucumbers, served in a roll-up 11.99

*SUBSTITUTE FRIES FOR 50 CENTS OR ONION RINGS OR SWEET POTATO FRIES FOR 75 CENTS*

## PUB ENTREES

### FISH TACOS

Two soft tacos: Cisco Ale-battered cod with shredded red and green cabbage and chipotle-spiced aioli in a flour tortilla. With french fries and guacamole on the side 12.99

### MARINATED STEAK TIPS\*

Flame-grilled steak tips in a chipotle pepper marinade and cooked to order 17.99

#### CHOICE OF:

// Served with fresh cole slaw and onion rings

// Served over seasoned rice with sautéed onions, mushrooms, and peppers

### CLASSIC FISH & CHIPS

Cisco Ale-battered cod fillets, served over french fries with homemade tartar sauce, fresh coleslaw, and lemon wedge (malt vinegar recommended) 14.99

*All Entrees served with a small house salad*

## BURGERS

*Substitute a veggie burger*

All burgers are served with shoestring fries

### BOSTON'S BEST BURGER\*

Porters' award-winning ½ lb burger, cooked to order with your choice of cheese 10.99

// sautéed mushroom ADD .75 // two slices of bacon ADD 1.25

// sautéed onions ADD .75

#### CHOICE OF:

// cheddar // swiss // american // pepper jack

// smoked gouda // crumbled bleu cheese

### PORTERS BBQ BURGER\*

Porters' award-winning ½ lb burger, cooked to order with Sweet Baby Ray's BBQ sauce, topped with cheddar cheese, bacon, and garnished with beer battered onion rings 12.99

### SMOKEY BURGER\*

Porters' award-winning ½ lb burger, cooked to order and topped with smoked gouda cheese, roasted balsamic onions, and bacon 12.99

### JALAPEÑO BURGER\*

Porters' award-winning ½ lb burger, cooked to order and topped with pepper jack cheese, a grilled, fresh jalapeño, guacamole, and garnished with red onion, lettuce, and tomato 12.99

### STEAKHOUSE BURGER\*

Porters' award-winning ½ lb burger, cooked to order and topped with crumbled bleu cheese, bacon, red onion, lettuce, and tomato on a sourdough bun 12.99

*SUBSTITUTE WAFFLE CHIPS FOR 50 CENTS OR ONION RINGS OR SWEET POTATO FRIES FOR 75 CENTS*

## DRAFT BEERS

GUINNESS

HARPOON IPA

ALLAGASH WHITE

CISCO WHALE'S TALE PALE ALE

DOWNEAST ORIGINAL CIDER

TROEGS HOPBACK AMBER

PORTERS' PORTER

FIDDLEHEAD IPA

ROTATING IPA CRAFT BREW

ROTATING "DOUBLE" IPA CRAFT BREW

ROTATING REGIONAL CRAFT-BREWED PILSNER

ROTATING SEASONAL/REGIONAL CRAFT BREW

## BOTTLED BEERS

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

MILLER LITE

AMSTEL LIGHT

COORS LIGHT

MILLER HIGH LIFE

SAM ADAMS LAGER

SAM ADAMS LIGHT

CORONA

MAGNERS CIDER (20oz)

16OZ CANS

NARRAGANSETT

HEINEKEN

STELLA ARTOIS

NIGHT SHIFT IPA

IPSWICH 1620

ask your server about our rotating gluten free and non-alcoholic beers

WHITE WINE BY THE GLASS

RED WINE BY THE GLASS

House White Blend

Chardonnay

Pinot Grigio

Sauvignon Blanc

Rose

House Prosecco

House Red Blend

Pinot Noir

Malbec

Cabernet Sauvignon

JOIN US FOR TRIVIA EVERY TUESDAY NIGHT AT 7:30PM