



Entrées

PASTA & GRAINS

Mac & Cheese ** ~ Cavatappi, local cheeses, buttered crumbs	13/21
Additions:	
Lobster	20
Steak Tips	26
Buffalo chicken	22/30
<i>Wine Suggestion: Chardonnay or Pinot Noir</i>	
Bolognese ** ~ Veal, pork & beef ragu, fettuccine, ricotta	21/30
<i>Wine Suggestion: Bonanza Cabernet Sauvignon</i>	
Seafood Alfredo ** ~ scallops, shrimp, lobster, fettuccine, scallions, garlic, Grand Marnier cream, parmesan	32/42
<i>Wine Suggestion: Kim Crawford, Sauvignon Blanc</i>	
Swordfish Piccata ** ~ lemon butter, capers, white wine, fettuccine, parmesan	28
<i>Wine Suggestion: Josh Seawswept, Sauvignon Blanc/Pinot Grigio</i>	
Chicken Penne Alla Vodka ** ~ sautéed chicken, garlic, basil, fresh parmesan	20/28
Garlic Shrimp Pasta ** ~ linguini, tomato, spinach, garlic, white wine	20/28
Rice Bowl ~ yellow rice, street corn, avocado, black bean salsa, lime, cilantro creme, jalapeño, choice of blackened chicken or shrimp	24
<i>Wine Suggestion: Pinot Grigio</i>	

Gluten Free Pasta upon request ~ add 3/6

MAIN

Fish n Chips ** ~ Deep Fried, French fries, cole slaw, remoulade	28
<i>Wine Suggestion: Sauvignon Blanc</i>	
Salmon * ~ blackened, avocado corn salad, chimichurri, yellow rice	29
<i>Wine Suggestion: Josh Seawswept, Sauvignon Blanc/Pinot Grigio</i>	
Scallops * ~ pan seared, sweet corn tomato risotto, Boursin and parmesan cheese	33
<i>Wine Suggestion: Chardonnay</i>	
Baked Cod ** ~ seasoned bread crumbs, ratatouille, arugula salad with lemon vinaigrette	28
<i>Wine Suggestion: Josh Seawswept, Sauvignon Blanc/Pinot Grigio</i>	
Barbeque Ribs ~ 1/2 rack baby back, potato salad, drunken beans, jalapeño corn bread	26
<i>Wine Suggestion: Pinot Noir</i>	
Steak Tips ~ marinated grilled, potato salad, street corn	30
<i>Wine Suggestion: Cabernet Sauvignon</i>	

Due to high volume, any substitutions for the above entrees add \$3 per side

16 oz Bone-In Sirloin ** ~ Grilled, Choice of two sides	42
Make it Surf N Turf - Add Shrimp 10	
<i>Wine Suggestion: High Hook, Pinot Noir</i>	
Baked Seafood ** ~ encrusted crab topping, lobster, scallops, shrimp, cod, choice of two sides	42

The majority of our menu is prepared to order with care. At peak hours, please allow ample time for our chefs to properly execute your selection.

SANDWICHES

1/2 lb Lobstah Roll * ~ local lobster meat, lettuce, lemon aioli, brioche	33
10 oz House-made Burger ** ~ Bacon, tomato jam, caramelized onion, garlic aioli, brioche	17
Customize your own Burger ** ~ Add toppings, brioche	15+
Fried Cod ~ Lettuce, remoulade, brioche	16
Steak & Cheese ~ shaved prime rib, onions, peppers, American cheese, hoagie roll	17
Caprese Chicken ~ grilled chicken, heirloom tomato, mozzarella, pesto, grilled ciabatta	17
Turkey BLT Wrap ** ~ Bacon, lettuce, tomato, mayo, tortilla wrap	17
Add avocado 2	
Gold Fever Chicken Wrap ** ~ Bacon, lettuce, tomato, ranch dressing, tortilla wrap	17
Grilled Chicken Caesar Wrap ** ~ crouton, pecorino, house made caesar dressing, tortilla wrap	17
Veggie Wrap ** ~ Roasted vegetables, hummus, tabouli, mediterranean cheese, tortilla wrap	16

All sandwiches served with chips

Sub french fries - add 3

Sub house salad or romaine salad - add 3

Gluten free roll upon request - add 2 / Gluten free wrap - add 1

Disclaimer

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you or anyone in your party has food allergies, please notify us prior to ordering.

***Dishes can be prepared Gluten Friendly*

**Dishes are Gluten Free*

READ OUR GREAT REVIEWS!



TO ORDER TAKEOUT, CALL 508-534-9600

72 North Street, Hyannis, MA 02601 ~ info@theportsidetavern.com

Open 11:30 - Close, Monday through Sunday.

Wheelchair accessible; plenty of free parking; free wi-fi.