

THE FRONT PORCH

PIANO BAR & RESTAURANT

APPETIZERS

SOUP DU JOUR

HOUSEMADE DAILY

Cup **6** Bowl **9**

FRIED COCONUT SHRIMP

MANGO LIME COULIS **13**

CRAB & CORN DIP

LOCAL JONAH CRAB, SPINACH, CREAM CHEESE, HOUSE FRIED TORTILLAS **15**

THE PORCH BLEU CHEESE MUSSELS

WHITE WINE, GARLIC, TOMATOES, CHORIZO SAUSAGE **14**

CHICKEN GINGER SPRING ROLLS

WITH A SPICY SOY DIPPING SAUCE **13**

CALAMARI OUR WAY

FRESH FRIED WITH HERBED OLIVE OIL, SMOKED PAPRIKA AIOLI, PARMESAN CHEESE **12**

THE PORCH NACHOS

HOUSEMADE CHIPS, CHEESE, JALAPEÑOS, CHARRED VEGETABLE SALSA, SOUR CREAM, SHREDDED LETTUCE, DICED TOMATOES GUACAMOLE \$2 EXTRA

SMALL **9** REGULAR **12**

SHRIMP COCKTAIL

CLASSIC COCKTAIL SAUCE 4 EACH

OYSTERS ON THE HALF SHELL

MIGNONETTE, COCKTAIL SAUCE MARKET PRICE

CHILLED LOBSTER TAIL

FRESH LOCAL LOBSTER **15**

AHI TUNA WONTONS

TUNA TARTARE, SPICY SOY, SCALLIONS, DICED PEPPERS, WASABI COULIS, WAKAME SEAWEEED, MICRO GREENS MARKET PRICE

HOUSEMADE FLATBREADS

ALL OF OUR FLATBREADS ARE HANDMADE ON STONE WHOLE WHEAT & CONTAINS FLOUR

BBQ CHICKEN

GRILLED RED ONIONS, SMOKED MOZZARELLA, BBQ SAUCE **14**

THE GREEK

SLICED TOMATOES, ARTICHOKE HEARTS, CAPERS, FRESH OREGANO, BANANA PEPPERS, FETA **15**

THE SAUSAGE

SWEET ITALIAN, ANDOUILLE, CHORIZO, FIRE ROASTED VEGETABLE SAUCE, GRILLED ONIONS, WILD MUSHROOMS, MOZZARELLA, FETA **15**

SEASONAL SELECTION

CHEFS PREFERENCE, ASK YOUR SERVER

MARGARITA

FRESH TOMATOES, FRESH MOZZARELLA, BASIL, MARINARA **12**

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg may Increase Your Risk of Food Born Illness

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SALADS

CAESAR

GARLIC CROUTONS, PECORINO ROMANO, HOUSEMADE-DRESSING **9**

CHOPPED

KALAMATA OLIVES, FETA, TOMATO, CUCUMBER, AGED SHERRY VINAIGRETTE **10**

SPINACH

LOCAL BLUEBERRIES, GOAT CHEESE, TOASTED ALMONDS, BLUEBERRY MINT VINAIGRETTE **12**

FARMERS MARKET

SHREDDED KALE, RADICCHIO, ARUGULA, GOLDEN BEETS, RED ONION, TRUFFLE HONEY VINAIGRETTE **11**

TURN ANY SALAD INTO AN ENTREE

ADD CHICKEN **14**

ADD SALMON **16**

ADD HANGER STEAK **18**

ADD GRILLED SHRIMP **17**

BAR FARE

CRISPY HADDOCK SANDWICH

LETTUCE, TOMATO, TARTAR SAUCE, HAND-CUT FRIES **14**

THE FRONT PORCH MAC & CHEESE

PROSCIUTTO, SLICED TOMATOES, SMOKED MOZZARELLA CHEESE **15**

CHEESE BURGER

YOUR CHOICE OF CHEDDAR, SWISS OR BLEU CHEESE SERVED WITH HAND-CUT FRIES, LETTUCE, TOMATO, ONION & PICKLE **14**

SALMON SANDWICH

OLIVE TAPENADE, ARUGULA, LEMON BASIL AIOLI, GRILLED FLATBREAD **16**

GRILLED CHICKEN SANDWICH

BABY SPINACH, ROASTED APPLE, HORSERADISH SPREAD, CHEDDAR, APPLEWOOD SMOKED BACON **15**

THE PORCH FISH TACOS

FRIED HADDOCK, FLOUR TORTILLAS, CILANTRO SLAW, FRESH AVOCADO, SRIRACHA LIME AIOLI **17**

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ENTREES

FROM LAND & SEA

CAST IRON SALMON

CHILLED QUINOI SALAD, HEIRLOOM CHERRY TOMATOES, CUCUMBER, RED ONION, KALE, W/
ROASTED TOMATO-BASIL VINAIGRETTE **24**

FRIED FRESH HADDOCK BASKET

HAND-CUT FRIES, CREAMY CABBAGE SLAW, TARTAR SAUCE **22**

SEARED SEA SCALLOPS

ROSEMARY ROASTED BLISS POTATOES, BROCCOLI RABE, BELL PEPPERS, ROASTED GARLIC
AND VANILLA BROTH **26**

BAKED HADDOCK

CRUSHED CRACKERS, WHITE WINE, BUTTER, LEMON, ROASTED BROCCOLI **23**

CHICKEN UNDER A BRICK

FINGERLING POTATOES, BRUSSEL SPROUTS, WHOLE GRAIN MUSTARD BUTTER **24**

VEGETABLE RISSOTTO

GRILLED SUMMER VEGETABLES, ARUGULA, WHITE TRUFFLE OIL, FRESH LEMON & HERBS **19**
ADD FRESH MAINE LOBSTER **Market Price**

NY SIRLOIN STEAK 12 oz.

YUKON GOLD MASHED POTATOES, SAUTEED MUSHROOMS, PORT WINE REDUCTION **32**

WE PROUDLY SERVE PINELAND FARMS ALL-NATURAL, LOCALLY RAISED BEEF #SUPPORTLOCAL

DELMONICO STEAK 12 oz

ROSEMARY ROASTED RED BLISS POTATOES, GARLIC SAUTÉED BROCCOLI RABE, BLUE
CHEESE & CHIVE BUTTER **33**

WE PROUDLY SERVE PINELAND FARMS ALL-NATURAL, LOCALLY RAISED BEEF #SUPPORTLOCAL

AHI TUNA

SEARED RARE, ROASTED BEET MASHED POTATOES, SOY MUSHROOM BROTH, GRILLED
PINEAPPLE & SESAME SLAW **32**

LOBSTER RISOTTO

FRESH MAINE LOBSTER, BRANDY CREAM, SWEET PEAS, **Market Price**

SIDE DISHES

HAND-CUT FRIES **7**

SWEET POTATO FRIES **8**

LOBSTER TAIL **15**

MASHED POTATOES **4**

GRILLED SUMMER VEGETABLE **6**

GARLIC BROCCOLI RABE **5**

MAC & CHEESE **9**

BRUSSEL SPROUTS **5**

WILD MUSHROOMS **5**



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WINES BY THE GLASS

BRUT PROSECCO, LUNETTA (ITALY) 9

"HOUSE WHITE" PICPOUL DE PINET (LANGUEDOC, FRANCE) 8 / 31

RIESLING, FRISK, "PRICKLY" (AUSTRALIA) 9 / 34

PINOT GRIGIO, PRINCIPATO (ITALY) 8

COTES DE GASCOGNE, MONT GRAVET (FRANCE) 8 / 30

SAUVIGNON BLANC, MOHUA (NEW ZEALAND) 9.5 / 36

CHARDONNAY, DOMAINE DE BERNIER (BURGUNDY, FRANCE) 9 / 34

CHARDONNAY, CANYON ROAD (CALIFORNIA) 8

CHARDONNAY, CAMBRIA-KATHERINES VINEYARD (SANTA MARIA, CALIFORNIA)
12 / 46

ROSE', CASTEL DES MAURES (COTES DE PROVENCE, FRANCE) 10 / 38

MASTERS RED BLEND, PIETRA SANTA SACRED STONE (CALIFORNIA) 9 / 34

BARBERA, RIVA LEONE (PIEDMONT, ITALY) 9 / 34

PINOT NOIR, NICOLAS (FRANCE) 9 / 34

COTES DU RHONE, JV FLEURY (FRANCE) 9.5 / 37

MERLOT, BV CENTURY CELLARS (CALIFORNIA) 8

MALBEC, CALLIA (TALLUM VALLEY, SAN JUAN (ARGENTINA) 9 / 34

CABERNET SAUVIGNON, BV CENTURY CELLARS (CALIFORNIA) 8

CABERNET SAUVIGNON, JOEL GOTT (NAPA) 11 / 46

PETITE SIRAH, FOPPIANO (RUSSIAN RIVER VALLEY) 12 / 46

WINES BY THE HALF BOTTLE

BRUT SPARKLING WHITE, FERRARI (ITALY) 27

ROSE, SPARKLING WINE, FERRARI (ITALY) 28

PINK MOSCATO, INNOCENT BYSTANDER (AUSTRALIA) 17

PINOT BLANC, ROBERT SYNSKEY (NAPA) 27

CHARDONNAY, SONOMA CUTRER (RUSSIAN RIVER RANCHES) 23

MALBEC, TERRAZES RESERVE, MENDOZA (ARGENTINA) 21

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WINES BY THE BOTTLE

- VINHO VERDE, TWIN VINES (PORTUGAL) 28
PINOT BLANC, TRIMBACH, ALSACE (FRANCE) 40
PINOT GRIGIO, BOTTEGA VINAIA, TRENTO, (ITALY) 39
CHENIN BLANC, SAUVIGNON BLANC, CULT (NAPA) 32
ALBARINO, RAMON BILBAO, RISS BAXIS (SPAIN) 42
SAUVIGNON BLANC, HUIA (NEW ZEALAND) 48
CHARDONNAY, MACROSTIE, SONOMA VALLEY (CALIFORNIA) 41
CHARDONNAY, SEVEN FALLS (WASHINGTON) 34
CHARDONNAY, MORGAN, "DOUBLE L", SONOMA (CALIFORNIA) 60
REISLING, S.A. PRUM, "BLUE SLATE" (GERMANY) 42
FUME BLANC, DRY CREEK, SONOMA (CALIFORNIA) 38
VIOGNIER, FESS PARKER, SANTA BARBARA (CALIFORNIA) 40
POUILLY FUSSE, LOUIS JADOT, BURGUNDY (FRANCE) 45
- PINOT NOIR, MACMURRAY, RUSSIAN RIVER VALLEY (CALIFORNIA) 45
PINOT NOIR, MORGAN "12 CLONES", SANTA LUCIA HIGHLANDS 50
MERLOT, 14 HANDS (WASHINGTON) 37
SANGIOVESE / SYRAH, SASYR BY ROCCA DEL MACIE 31
SANGIOVESE / CABERNET SAUVIGNON, CAPESSANA, TUSCANY (ITALY) 36
"NICE RED BLEND" SMV, WOLFTRAP (SOUTH AFRICA) 29
CHIANTI, ALTEO, SIENA (ITALY) 36
SHIRAZ, LOVEGRASS BY D'ARENBURG (AUSTRALIA) 42
ZINFANDEL, "PREDATOR" RUTHERFORD RANCH, LODI (CALIFORNIA) 38
MALBEC, BIUTIFUL (ARGENTINA) 44
MERITAGE, LOCK & KEY, NORTH COAST (CALIFORNIA) 39
CABERNET SAUVIGNON, GHOST PINES, NAPA (CALIFORNIA) 46
CABERNET SAUVIGNON, CHAPPELLET "CERVAINTE", NAPA (CALIFORNIA) 65
GARNACHA, TRES PICOS BORSAO (SPAIN) 48

CHAMPAGNE & SPARKLING

- PROSECCO, BISOL JEIO, DOCG (ITALY) 40
ROSE, J VINEYARDS, NAPA (CALIFORNIA) 55
BRUTE CHAMPAGNE, DELAMOTTE (FRANCE) 60
BLANCS DE BLANC, SCHRAMSBERG, NAPA (CALIFORNIA) 52
VEUVE CLICQUOT, YELLOW LABEL, REIMS (FRANCE) 85

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COCKTAILS

THE FRONT PORCH FROZEN COSMOPOLITAN

CITRON VODKA, CRANBERRY JUICE, FRESH LIME

THE FRONT PORCH PUNCH

OUR HOUSE RUM PUNCH

THE DUNE BOG

CRANBERRY DISTILLED VODKA, PROSECCO

XO ESPRESSO

Vanilla Vodka, Patron XO, Espresso, with or without Baileys

HOUSE MADE SANGRIA

RED OR WHITE, BY THE GLASS OR CARAFE

DARK & STORMY

GOSLINGS BLACK RUM, REGATTA GINGER BEER, FRESH LIME

THE BIRD CAGE

BLUEBERRY VODKA, POMEGRANATE JUICE, LEMON, LEMON LIME SODA

AMERICAN MULE

TITOS HANDMADE VODKA, REGATTA GINGER BEER, FRESH LIME

PIANO BURNIN' UP

JALAPENO INFUSED AGAVALES TEQUILA, ST. ELDER LIQUEUR, AGAVE SOUR, LIME

BEACH TOWN CITRUS SPRITZ

GRAPEFRUIT VODKA, APEROL, HOUSE MADE SOUR, SODA

BAD ROMANCE

BULLEIT BOURBON, STELLA ARTOIS CIDRE', SAGE LIQUEUR

SHORE ROAD SMASH

CASAMIGOS REPOSADO TEQUILA, COMBIER LIQUEUR, LEMON, MINT LEAVES, SIMPLE SYRUP

THE VOCAL

PLYMOUTH GIN, MARASCHINO LIQUEUR, GREEN CHARTREUSE, FRESH LIME

SIMPLISTIC SUMMER

VODKA ON THE ROCKS WITH FRESH MUDDLED GRAPEFRUIT