

## ***Appetizer***

### **Tuna & Avocado Tartare**

Mango, Cucumber, Sesame 21

### **Seafood Ceviche**

Watermelon Gazpacho, Pickled Ginger, Thai Basil, Poppadum 16

### **Salt & Pepper Shrimp**

Coconut Curry, Asian Slaw 17

### **Calamari**

Cornmeal & Pink Peppercorn Crusted  
Lemon Tarragon Aioli, Jalapenos 16

### **Griddled Bermuda Fishcakes**

Curry Aioli 15

### **Hudson Valley Duck Duo**

Smoked Duck Breast, Duck Paté, Spiced Apple Chutney, Truffle Brioche 18

### **Twice Baked Goat's Cheese Soufflé**

Apples, Walnuts, Mustard Vinaigrette 17

### **Heirloom Tomato, Prosciutto & Burrata**

Smoked Eggplant, Marinated Olives, Balsamic 19

### **Pickled Local Beets**

Goat's Cheese Mousse, Caramelized Pears, Pecan Brittle 14

### **Baby Green Salad**

Red Grapes, Apple, Walnuts, Honey Dijon 12

### **House Made Fish Chowder**

Black Rum, Sherry Peppers 9

**P O R T O C A L L**  
R E S T A U R A N T • B A R

## ***Entrée***

### **Blackened Wahoo**

House Made Chorizo, White Beans, Cherry Tomatoes 38

### **Lemon Sole Filet**

Lemon Caper Butter, Micro Croutons, Parsley Potatoes 42

### **Cajun Spiced Salmon**

Panzanella Salad, White Bean Hummus, Tzatziki 38

### **Grilled Shrimp & Sea Scallops**

Coconut & Lemongrass Rice, Thai Curry Sauce 39

### **Seared Sea Scallops**

Saffron Risotto, Lobster Bisque, Arugula 38

### **Colorado Lamb Rack**

Spinach, Vegetable Ratatouille 45

### **Pan Roasted Chicken Breast**

Pancetta, English Peas, Pearl Onions 35

### **Seared Certified Angus Striploin**

Hand Cut Fries, Pepper Sauce, Foie Gras Butter or Béarnaise 44

### **Surf & Turf**

Grilled Jumbo Shrimp, Filet Mignon, Crab Cake, Béarnaise 45

### **Centre Cut Niman Ranch Pork Chop**

Grain Mustard Potato Purée, Roasted Apple, Red Wine Jus 39

### **Asparagus, Green Pea & Lemon Zest Risotto**

Lemon & Parsley Oil 25

### **Roasted Butternut Squash Chili**

Cucumber Yogurt, Dukkha Spice, Basmati Rice 21

As you may notice, Bermuda fish is not listed on the menu.

Our local fish is delivered daily by our Bermuda fisherman and as such, availability is only certain on the day itself. Your server will be happy to inform you of our daily selections and preparations.

All our Beef is Certified Angus Beef and our meats are supplied from Debragga & Spitler, New Jersey.

# PORTOCALL

RESTAURANT • BAR

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17% gratuity added for your convenience. 20% for parties of 8 and over