

Appetizer

Bermuda Fishcake

Charred Tomato Chutney, Black Sesame 15

Hamachi & Salmon Carpaccio

Pomegranate, Onion Jam, Rice Wine Vinaigrette 18.5

Salt & Pepper Shrimp

Shishito Peppers, Cucumber Salad, Roasted Paprika Aioli 17.5

Seared Scallops

Green Pea Puree, Smoked Bacon Arancini 21

Calamari

Cornmeal Crusted
Chili BBQ, Mango 16

House Made Duck Liver Paté

Apple Cherry Chutney, Country Toast 16

Grilled Octopus

Sweetcorn Puree, Chorizo Croquettes, Parsley Oil 19

Grilled Halloumi

Edamame Purée, Tomato Compote, Watercress Salad 16

Roasted Five Spice Local Beets

White Bean Hummus, House Made Pita 16

Escargot & Mushroom

Tarragon Cognac Cream, Country Toast 16

Cornflake Crusted Rockfish

Lemon Caper Remoulade 18.5

Spiced Tuna Tartare

Scallions, Sesame Seeds, Lime Crema, Crisp Wonton 21

Baby Gem Salad

Applewood Smoked Bacon, Chive Sour Cream Dressing, Oven Dried Tomatoes 14

House Made Fish Chowder

Black Rum, Sherry Peppers 9

Field Greens

Salad Greens, Feta, Grapes, Pecans, Roasted Corn Vinaigrette 15

PORTOCALL

RESTAURANT • BAR

Entrée

Seared Sea Bass

Butter Poached Leeks, Salsa, Tomato Shrimp Bisque 39

Grilled Wahoo

White Bean & Chorizo Ragout 38

Sumac Crusted Salmon

Butternut Squash & Star Anise Puree, Wild Mushroom Gnocchi 38

Shrimp & Sea Scallops

Thai Curry Sauce, Shishito Peppers 39

Seared Scallops

Chinese Black Rice, Snow Pea, Saffron Velouté 38

Lamb Three Ways

Chop, Shoulder, Sausage

Vegetable Cous Cous, Apricot Jus 39

Brick Pressed Grilled Half Chicken

Roasted Corn Purée, Chimichurri 35

Seared Certified Angus Striploin or Filet Mignon

Béarnaise or Green Peppercorn Sauce

Filet 45 Striploin 44

Add Shrimp or Scallops 10

Braised Beef Short Rib

Parmesan Polenta, Crisp Fried Shallots, Orange Gremolata 35

Roast Duck

Half Roasted Duck, Carlsbad Dumpling, Blackcurrant Red Cabbage, Blackcurrant Jus 44

Pork Duo

Crisp Belly & Roast Tenderloin

Braised Spinach & Red Lentils, Brussel Sprout Leaves, Sherry Reduction 38

Roasted Beet Risotto

Crisp Sage, Goats Cheese Mousse, Candied Walnuts 25

Seafood Tagliolini

Shrimp, Scallops, Mussels, Crisp Calamari, Seafood Parsley Velouté 35

Sides - Creamed Spinach, Asparagus, Snow Peas, Buttered Mash, Hand Cut Fries 9

PORTOCALL

R E S T A U R A N T • B A R

87 Front Street, Hamilton, Bermuda, HM 12

T 441 295 5373 E portocall@yellowfin.bm

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