

Appetizers

Bermuda Fishcake

Charred Tomato Chutney, Pineapple Jalapeno Salsa

Crisp Tempura Wasabi Shrimp

Citrus Soy Dipping Sauce

POC Signature Calamari

Cornmeal Crusted
Chili BBQ, Mango

Escargot & Mushroom

Tarragon Cognac Cream, Country Toast

Tuna Tartare

Avocado, Mango, Black Sesame, Crisp Wonton

Classic Caesar Salad

Shaved Parmesan

House Made Fish Chowder

Black Rum, Sherry Peppers

Artisanal Green Salad

Julienne Carrots, Tomatoes, Cucumber, Honey Mint Vinaigrette

Entrée

Seared Sea Bass

Sautéed Spinach, Fingerling Potatoes, Lemon Caper Sauce

Blackened Wahoo

Cannellini Bean & Chorizo Ragout, Minted Yogurt, Chili Jam

Pan Roasted Salmon

Pan seared Gnocchi, Oven Dried Tomato and Blistered Red Pepper Pesto

Gulf Shrimp & Sea Scallops

Thai Coconut Curry Sauce

Lamb Three Ways

Chop, Kofte, Slow Roasted Lamb Shoulder
Minted Crushed Potatoes, Whipped Feta, Balsamic Demi-Glace

Roasted Chicken Breast

Lentil Squash Pilaf, Burnt Orange Jus

Braised Beef Short Rib

Truffled Duck Fat Roasted Fingerling Potatoes, Red Wine Demi-Glace

Pork Duo

White Bean Puree, Cashew Romesco

Roasted Cauliflower Steak

Cauliflower Puree, Saffron, Raisins, Almond Slivers, Balsamic

3 courses \$59 plus 17% Gratuity

PORTOCALL
RESTAURANT • BAR