



APPETIZERS

Oyster Shooters / \$3 ea Oyster shooter served with house-made tequila cocktail sauce and lemon wedge. *sf. gf.*

Shrimp Cocktail / \$18 Jumbo shrimp, bay shrimp with house-made tequila cocktail sauce and lemon wedge. *sf. gf.*

Garlic Cheese Curds / \$13 Garlic cheese curds served with side of house chipotle ranch. *vg.*

Onion Rings / \$13 Breaded onion rings served with side of house chipotle ranch. *vg.*

Garlic Cheese Fries / \$12 Fries tossed in garlic, parm, house seasoning and parsley.

Wet Ribs / \$14 Smoked ribs tossed in choice of either house BBQ or Buffalo sauce and served with side of carrots, celery and ranch dressing. *gf.*

Pork Tots / \$16 Coin tots, topped with smoked pork, cheddar jack cheese, green onion, bacon, chipotle ranch, BBQ sauce.

Brisket Tots / \$18 Coin tots, topped with smoked brisket, cheddar jack cheese, green onion, bacon, chipotle ranch, BBQ sauce.

Chicken Wings / \$12 Tossed in choice of house sauce: BBQ or Buffalo and served with side of carrots, celery and ranch dressing.

ENTREES

House Penne Alfredo

House alfredo sauce, Texas toast and a side salad.

Seafood \$31 *sf.*

Shrimp \$26 *sf.*

Roasted Chicken \$24

Veggie \$18 *vg.*

Plain \$16 *vg.*

Popcorn Shrimp / \$16 Popcorn shrimp, served with French fries, cocktail and tartar sauce. *sf.*

Poke Bowl / \$16 Ahi tuna chilled tossed with ponzu sauce and white onion, garnished with green onion and sesame seeds, served with cucumber slices. **Add steamed white rice for \$4.** *sf. Great as an appetizer.*

AVAILABLE FRIDAY AFTER 4 PM
AND ALL-DAY SATURDAY

Peel and Eat Shrimp Boil / \$26

One pound of Louisiana style shrimp boil; served with potatoes, corn on cob and andouille sausage. *sf. gf.*

BURGERS

***BURGERS MAY HAVE SOME PINK.
VEGAN PATTY AND GLUTEN FREE BUN AVAILABLE.**

ALL BURGERS ARE SERVED WITH HOUSE KETTLE CHIPS UNLESS UPGRADED TO SIDE OF CHOICE.

Cheeseburger* / \$12 Your choice of cheese, lettuce, tomato, onion, pickle, aioli on a sesame bun.

Bacon Bleu Burger* / \$16 Bleu cheese, bacon, tomato, lettuce, onion, house sauce on a sesame bun.

Habanero Mango Burger* / \$16 Avocado, lettuce, tomato, red onion, pepper jack, house sauce, habanero mango sauce on a sesame bun.

Blueberry Goat Burger* / \$16 Goat cheese, bacon, blueberry sauce, tomato, red onion, avocado, organic greens and house sauce on a sesame bun.

9-1-1 Burger* / \$16 Spicy aioli, grilled fresh jalapenos, pepper jack, tomato, red onion, house Cajun seasoning and spring mix on a sesame bun.

The Big G* / \$18 Two fried eggs, bacon, pulled pork, provolone, tomato, onion, pickles and aioli on a sesame bun.

Add bacon for \$4.

ADD HOUSE MADE BACON JAM FOR \$3.

RIBS

AVAILABLE THURSDAY & FRIDAY AFTER 4 PM
AND ALL-DAY SATURDAY

Half Rack \$26 / Full Rack \$42 *gf.*

St. Louis style house smoked pork ribs in a dry rub, served with side of house BBQ sauce, Texas toast and choice of two sides.

Sides Include: BBQ Baked Beans, Corn on Cob, Potato Salad, French Fries, Tater Tots, Waffle Cut Sweet Potato Fries (\$5 Upgrade), Seasonal Vegetables, Side Salad, Coleslaw.



TEL: 503.842.9148
portsidebistro.com

HOURS OF OPERATION
11:30 AM - 8:00 PM
SUN-TUES | CLOSED

ADD EXTRA SAUCE FOR \$0.50.

We are unable to split items but can provide additional plates. Checks cannot be split for parties of 8 or more. Thank you for understanding.

*When possible we offer gluten free substitutions however our kitchen is not a gluten free facility. Items may be prepared on the same surface as gluten.

HOT SANDWICHES

ALL SANDWICHES ARE SERVED WITH HOUSE KETTLE CHIPS UNLESS UPGRADED TO SIDE OF CHOICE.

Brisket Deluxe / \$18 Quarter pound each of house smoked brisket and pulled pork, bacon, white cheddar cheese, grilled onions, pickles, aioli and house BBQ sauce on sesame bun.

Blackened Shrimp Po Boy / \$18 Blackened shrimp, fried green tomatoes, lettuce, pickle, house remoulade sauce on a hoagie. *Sf.*

Crab Melt / \$22 Crab, spinach, tomato, red onion, avocado, provolone and aioli on an enriched bun.

Cod Sandwich / \$18 Grilled cod filet, spinach, tomato, red onion, house tartar sauce on an enriched bun.

Pulled Pork / \$13 Smoked pulled pork on a sesame bun.
Add coleslaw for \$4.

The Reuben / \$16 Smoked corned beef, Swiss, sauerkraut, house thousand island, rye bread.

Cheesesteak / \$17 Smoked prime rib, aioli, mushrooms, grilled onions, red peppers and provolone, on an 8" hoagie.

B.L.T. / \$13 Bacon, lettuce, tomato, house sauce on sourdough. *Add avocado for \$3.*

AVAILABLE EVERYDAY UNTIL 4PM

Bistro Turkey Club / \$16 Smoked turkey, ham, bacon, tomato, lettuce, onion, avocado, house sauce, white cheddar on ciabatta.

SEAFOOD

Oyster Shooters / \$3 ea Oyster shooter served with house-made tequila cocktail sauce and lemon wedge. *gf.*

Shrimp Cocktail / \$18 Jumbo shrimp, bay shrimp with house-made tequila cocktail sauce and lemon wedge. *gf.*

Seafood Chowder / Cup \$10 or Bowl \$12 Clams, cod and shrimp with corn and potatoes in a cream base. Served with Texas toast.

Shrimp Louie Salad / \$18 Bay shrimp, boiled egg, romaine, avocado, cucumber, tomato and parsley. *gf.*

Popcorn Shrimp / \$16 Popcorn shrimp, served with French fries, cocktail and tartar sauce.

Poke Bowl / \$16 *Great as an appetizer.* Ahi tuna chilled tossed with ponzu sauce and white onion, garnished with green onion and sesame seeds, served with cucumber slices. *Add steamed white rice for \$4.*

Blackened Shrimp Po Boy / \$18 Blackened shrimp, fried green tomatoes, lettuce, pickle, house remoulade sauce on a hoagie.

Crab Melt / \$22 Crab, spinach, tomato, red onion, avocado, provolone and aioli on an enriched bun. *s.f.*

Cod Sandwich / \$18 Grilled cod filet, spinach, tomato, red onion, house tartar sauce on an enriched bun. *s.f.*

House Penne Alfredo / Seafood \$31 or Shrimp \$26
House alfredo sauce, Texas toast and a side salad.

AVAILABLE FRIDAY AFTER 4 PM
AND ALL-DAY SATURDAY

Peel and Eat Shrimp Boil / \$26 One pound of Louisiana style shrimp boil; served with potatoes, corn on cob and andouille sausage. *gf.*

SOUPS & SALADS

Seafood Chowder / Cup \$10 or Bowl \$12 Clams, cod and shrimp with corn and potatoes in a cream base. Served with Texas toast. *sf.*

Shrimp Louie Salad / \$18 Bay shrimp, boiled egg, romaine, avocado, cucumber, tomato and parsley. *sf. gf.*

Tropical Chicken Salad / \$16 Mixed greens, pineapple, mandarin oranges, strawberries, grapes, roasted chicken, shredded cheddar cheese, toasted almonds and poppyseed dressing. *gf.*

Prime Rib Bleu Salad / \$17 Smoked prime rib, organic greens, bleu cheese, tomato, dried cranberries, red onion, choice of dressing, topped with bacon. *gf.*

Chicken Caesar Salad / \$16 Romaine lettuce, shredded parmesan cheese, house-made croutons topped with seasoned roasted chicken with side of Caesar dressing. *gf.*

Dressing Choices: Ranch, Chipotle Ranch, Bleu Cheese, Caesar, 1000 Island, Honey Mustard, Blueberry Pomegranate, Balsamic Vinaigrette.

SIDES

FRIES, TOTS AND SWEET POTATO FRIES SERVED WITH COMPLIMENTARY DIPPING SAUCE OF CHOICE: RANCH, CHIPOTLE RANCH, BLUE CHEESE, HONEY MUSTARD OR 1,000 ISLAND.

French Fries / \$5

Waffle Cut Sweet Potato Fries / \$8

Seasonal Vegetables / \$6 *gf.*

Side Salad / \$7 *gf.*

Texas Toast / \$3

Coleslaw / \$4 *gf.*

BBQ Baked Beans / \$4 *gf.*

Potato Salad / \$4 *gf.*

Corn on Cob / \$4 *gf.*

Tots / \$5 *gf.*

BEVERAGES

Fountain Drinks / \$3 *Free Refills*

Dr. Pepper, Root beer, Dt Pepsi, Pepsi, Starry, Mt. Dew, Lemonade, Iced Tea.

Water available upon request.

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11:30 AM - 8:00 PM
SUN-TUES | CLOSED


GARIBALDI
PORTSIDE
BISTRO