

## **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 pork loin, 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.

ENTREES

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.

**RIBS** 

**BURGERS** 

### RIBS SERVED THURSDAY, FRIDAY AND ALL 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: Corn on Cob, French Fries, Tater Tots, Waffle Cut Sweet Potato Fries (\$5 Upgrade), Seasonal Vegetables, Side Salad, Coleslaw.

# \*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** Choice of cheese, lettuce, tomato, onion, pickle, aioli. Cheese Options: Cheddar, pepperjack, Swiss, provolone.

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

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

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

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

Add bacon for \$4.
ADD HOUSE MADE BACON JAM FOR \$3.



TEL: 503.842.9148 portsidebistro.com

HOURS OF OPERATION WED - FRI / 4:00 PM - 9:00 PM SATURDAY / 11:30 AM - 9:00 PM SUN-TUES | CLOSED HOT SANDWICHES SEAFOOD

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 sliced pork loin, bacon, white cheddar cheese, grilled onions, pickles, aioli, house BBQ sauce on ciabatta bun.

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

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

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

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

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

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

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

**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, lemon, romaine, avocado, cucumber, tomato and parsley. *qf.* 

**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 a bun. *s.f.* 

## **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, lemon, romaine, avocado, cucumber, tomato and parsley. *sf. gf.* 

**Tropical Chicken Salad / \$16** Mixed greens, pineapple, mandarin oranges, strawberries, grapes, roasted chicken, shredded cheddar jack 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.* 

**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
Tots / \$5 gf.
Seasonal Vegetables / \$6 gf.
Side Salad / \$7 gf.
Coleslaw / \$4 gf.
Texas Toast / \$3

BEVERAGES

Fountain Drinks *I* \$3 Free Refills

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

Water available upon request.

HOURS OF OPERATION
WED - FRI / 4:00 PM - 9:00 PM
SATURDAY / 11:30 AM - 9:00 PM
SUN-TUES | CLOSED

GARIBALDI
PORTSIDE
BISTRO