

## DESSERTS

Ⓞ peanut butter torte 10 • key lime pie 9.5  
triple chocolate cake 10 • cheesecake tres leches 10.5



**KIDS** \*choice of fries or sweet potato fries

cheese pizza 10 | pepperoni pizza 10.5

chicken tenders 10\*    grilled cheese 9.5\*  
hamburger 10\*        cheeseburger 10.5\*

portofino shark punch 12oz. 7 | 24oz. 13    virgin drink for the kids

## PORTOFINO Pizza

stone oven baked specialties    flatbreads | 16" pizzas    Ⓞ crust optional (12" only)

**cheese 11 | 21**  
red sauce, mozzarella

**five towers 16.25 | 26.5**  
red sauce, pepperoni, sausage, bacon, ham, chicken, mozzarella

**28 acres 17 | 27.5**  
red sauce, mozzarella, pepperoni, sausage, bacon, ham, onion, peppers, mushrooms, olives, feta

**nature preserve 14.75 | 26.25**  
for the vegetable enthusiast; mozzarella, peppers, onions, mushrooms, olives and heirloom tomatoes

**pepperoni 14.75 | 26.25**  
red sauce, mozzarella, large new york style pepperoni

**margherita 15.75 | 25.25**  
mozzarella, heirloom tomato blend, white sauce, garlic oil and basil

**mediterranean 15.75 | 25.25**  
olives, sun dried tomatoes, feta, mozzarella, heirloom tomatoes, garlic oil drizzled with balsamic reduction

**buffalo chicken 16.25 | 26.5**  
chicken, red onion, whole milk mozzarella and cheddar blend, mild buffalo sauce

## COLLECTIBLE SOUVENIR CUPS 25

Ask your server about our collectible souvenir cups.

souvenir cups include beverage  
souvenir cup refills 19

### NON-ALCOHOLIC

portofino shark punch  
cool breeze, blue raspberry



24oz  
INSULATED  
TUMBLER

## COBALT BAR

specialty drinks 12oz 12.5 • 24oz. 20

add a float 3.5    grand marnier | 151 rum | sheep dog peanut butter whiskey

**moscow mule**  
wheatly vodka, lime juice, barritt's ginger beer

**portofino punch**  
ron corina coconut rum, pineapple juice, orange juice, cranberry juice, grenadine, myers dark rum float

**cove cooler**  
wheatly vodka, peach schnapps, orange juice, sprite, blue curacao float

**panhandle tea**  
jack daniels, triple sec, lemonade, sweet tea

**the real real**  
corazón tequila, grand marnier, lime juice, cranberry juice, real mango

**shipwrecked summer**  
wheatly vodka, ron corina, beefeater gin, corazón blanco silver tequila, triple sec, pineapple juice, sweet and sour mix, cranberry juice, grenadine

**frozen wheatly strawberry lemonade**  
wheatly vodka, lemonade, cool breeze strawberry

**frozen bushwacker**  
crème de cacao, 151 rum, vanilla ice cream, crème de café, ron corina coconut rum

**frozen piña colada**  
ron corina coconut rum, cool breeze piña colada

### MARGARITAS

12oz. 12.5 | 24oz. 20  
add a float 3.5 grand marnier

**signature margarita**  
corazón blanco tequila, triple sec, margarita mix, sweet & sour mix

ADD A FLAVOR +1.5  
blue angel - blue curaco  
porto pink - pomegranate  
very berry - strawberry, mango or peach

### COLD BEER

single 6 | 5 mix & match 27.5

**domestic**  
michelob ultra  
coors light  
miller light  
blue moon

**imports**  
corona light  
stella artois

yuengling  
bud light  
landshark

jai alai  
modelo ore

### WINE

**house 7**  
pinot grigio                    chardonnay  
sauvignon blanc            moscato  
pinot noir                      merlot  
cabernet sauvignon        champagne

**premium**  
see premium wine list

ALL SPIRITS SUBJECT TO AVAILABILITY

# coastal FAVORITES • served after 5pm

**coastal charcuterie + cheese board 18**

**coastal crab cake 20**

cajun corn succotash, spicy remoulade

**wagyu burger 20**

half pound char-grilled wagyu beef served on a brioche bun with caramelized sweet onions, bacon, lettuce, tomato, onion and side of french fries or sweet potato fries

**short ribs 36**

slow braised short ribs, garlic whipped potatoes, bourbon bacon brussels sprouts, baby carrots, natural jus

**glazed salmon 35**

agave nectar glaze, creamy whipped potatoes, bourbon bacon brussels sprouts, baby carrots, soy butter sauce

**grouper & shrimp duo 42**

4oz grouper, black tiger shrimp, garlic whipped potatoes, bourbon bacon brussels sprouts, baby carrots, piccata sauce

**grilled filet mignon 46**

garlic whipped potatoes, bourbon bacon brussels sprouts, baby carrots, shiitake mushroom and shallot ragout

## APPETIZERS

**fried cheese sticks 12.75**

breaded mozzarella, fried and served with marinara for dipping

**fried okra 13.25**

cornmeal breaded okra with spicy santa fe dipping sauce

**chips and salsa 11.5** ADD QUESO 4

classic, house-made chips paired with salsa

**seared pork potstickers 13**

carrots ginger coleslaw and soy dipping sauce

**grilled chicken quesadilla 14.25**

chicken, cheddar and pepper jack served with salsa and santa fe ranch

**panhandle nacho basket**

HALF ORDER 14.75

piled high with queso, beef chili, onion, lettuce, tomato, jalapeños, guacamole, sour cream

**chicken wings**

HALF DOZEN 14 | DOZEN 26.5

crispy fried chicken wings tossed in buffalo or bbq sauce, celery stick with ranch dressing

## SIDES

kettle chips 3.5

fries 5.5

side salad 5.5

chef vegetables 5.5

sweet potato fries 5.5

cole slaw 5.5

## WRAPS & SANDWICHES

ADD-ONS: BACON 1.50 • GLUTEN-FREE BUN 3  
CHEDDAR, AMERICAN, SWISS, PROVOLONE 1

**burger 16.75**

certified angus beef on a brioche bun with lettuce, tomato, onion; VEGAN PATTY AVAILABLE +1

**chicken caesar wrap 16.25**

grilled chicken, tossed with romaine, parmesan and caesar dressing

**buffalo chicken wrap 15.75**

fried chicken tossed in mild sauce, romaine, shaved white cheddar and ranch

**pulled pork sandwich 16.75**

bbq pulled pork, cheddar cheese, smoked bacon and coleslaw on ciabatta bread

**chicken caprese sandwich 16.75**

grilled chicken breast, fresh mozzarella, tomato bruschetta, balsamic glaze, garlic oil and pesto mayonnaise on ciabatta bread

**portofino club sandwich 16.5**

smoked turkey, rosemary ham, crispy bacon, havarti cheese, lettuce, tomato, pesto aioli on sourdough bread

**mahi fish sandwich 17.5**

grilled or blackened fish, lettuce, tomato, onion and jalapeno aioli on a brioche bun

## SOUP

**chicken & sausage gumbo 8.5 cup | 10 bowl**

GF = Gluten-Free menu option -- The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18% gratuity fee will be added to the bill if the receipt is not signed.

## SALADS

ADD-ONS: CHICKEN 10 • SHRIMP 10  
SALMON 15 • MAHI 15

**caesar 12** GF

torn romaine hearts, classic caesar dressing, croutons, parmesan

**house salad 12** GF

spring greens, roma tomatoes, white cheddar, cucumber, balsamic vinaigrette

**caprese 15**

layered tomatoes and mozzarella over spring greens, drizzled with balsamic reduction and garlic oil

**al fresco berries salad 15.75**

crisp greens, blackberries, blueberries, strawberries, mango, pepitas seeds, feta cheese, caribbean mango vinaigrette

## TACOS & BASKETS

**fish tacos 17.25** GF

grilled or blackened fish with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

**shrimp tacos 17.25** GF

grilled or blackened shrimp with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

**chicken finger basket 16.25**

four tenders with ranch, bbq or honey mustard

**fried shrimp basket 19**

fried shrimp with cocktail sauce, french fries; boom boom sauce optional

Julio Lucero, EXECUTIVE CHEF  
NOVEMBER 2024