

Front Porch at Night

SUMMER DRINK SPECIAL

Bellini Martini 10
Freestone Peach Puree Shaken with Skyy Peach Vodka, Peach Schnapps and Topped with Crisp Sparkling Wine

APPETIZERS

Ceviche - Grouper, Shrimp, Octopus, Sweet Potato, Roasted Peruvian Corn, Lime, Cilantro 10	Fried Calamari - Sweet Tomato Basil and Tartar Sauce 9
Our Hummus with Toasted Pita Chips , Cucumber and Tomato 9	Chicken Wings - Plain or Spicy BBQ with Bleu Cheese 8
House Made Crab Cake with Creamed Corn Relish and Spicy Aioli 13	Nachos - Chips, Cheese, Salsa and Sour Cream 8 Add Refried Beans, Guacamole and Chicken 12
Burrata , Sliced Ripe Tomatos, Basil, Aged Balsamic Vinegar, Extra Virgin Olive Oil 12	Coconut Shrimp 6pc Served with Apricot Dipping Sauce 11
Grilled Fish Taco - Fresh Local Fish, Avocado Cream Sauce, Cabbage, Chismol and Cilantro 11	Shrimp and Corn Fritters with our Roasted Garlic Dipping Sauce 11
Grilled Blackened Shrimp Taco - Avocado Cream Sauce, Cabbage, Chismol and Cilantro 11	Jumbo Medjool Dates Wrapped in Pecan Smoked Bacon and Stuffed with Gorgonzola Cheese 8
Fried Fish Taco Baja Style - Beer Battered and Fried Mahi-Mahi. Topped with Cabbage, Chismol, Chipotle Cream Sauce and Cilantro 11	Plantain Chips with Pico de Gallo 6
Sweet Potato Fries with House Made Date Ketchup 6	Shrimp and Tequila-Lime Cocktail Sauce with Jalapeno 11

SALADS

House Salad	Garden Greens, Spiced Walnuts, Orange Slices, Pomegranate Vinaigrette 10
Garden Salad	Greens, Cucumbers, Carrots and Tomatoes 7
Caesar with Grilled Chicken	Shredded Parmesan, Croutons 14
Salad Sampler	Choice of Three - Chicken Salad with Walnuts and Fresh Dill, Mango Curry Chicken Salad, Tuna Salad, Garden Salad, Pasta or Cous-Cous 15
Grilled Romaine Salad	Blue Cheese, Roasted Tomato and Crispy Onion Rings with Balsamic Reduction 9
Front Porch Breezzzee	Cucumber, French Feta, Marinated Artichokes and Hearts of Palm, Sweet Curley Peppers, Mango Dressing and Topped with Crispy Shoestring Plantain 12
Cobb Salad	Romaine, Grilled Chicken, Avocado, Tomato, Bacon, Hard-Boiled Egg, Crumbled Blue Cheese and Side of Ranch Dressing 14

SANDWICHES

All Sandwiches Served with Our House Cut Fries

Crab Cake Club 14

Our Crab Cake Patties Lightly Coated with Corn Meal and Fried. Served on Toasted Potato Rolls with Butter Lettuce, Tomato, Avocado and Sriracha Mayo

Hot Dog Wrapped with Pecan Smoked Bacon 8

Served on Toasted Hot Dog Bun with Our House Made Salsa and Chipotle Cream Sauce

Philly Cheesesteak Sandwich 13

Shaved Sirloin, Pepper Jack Cheese, with Grilled Onion and Peppers

Southern Fried Chicken Sandwich 12

Bread and Butter Pickle Slaw and Roasted Garlic Aioli

Front Porch Club 12

Turkey, Apple Wood Smoked Bacon, Swiss, Cheddar, Lettuce and Tomato

Grilled Chicken Club 13

Apple Wood Smoked Bacon, Swiss, Cheddar, Lettuce and Tomato

Grilled Blackened Mahi Mahi Sandwich 14

with Lemon Mayo on Toasted Bun

Salmon Sandwich 14

Grilled Wild Caught Salmon with Lemon Mayo

Caesar Chicken Wrap 12

Grilled Chicken, Parmesan Cheese, Caesar Dressing, Spinach Tortilla

Kimchi Burger 14

8oz Angus Burger, Housemade Kimchi, and Korean BBQ Sauce

Porch Burger Deluxe 14

8oz Angus Burger, Cheese, Bacon, Mushrooms

Turkey Burger 13

Responsibly Raised, Hormone Free Turkey

Veggie Burger 12

Made with Vegetables, Soy Protein, Brown Rice, Oatmeal, Walnuts and Seeds. Served in Whole Wheat Pita with Cucumbers, Carrots, Onion, Tomato and Green Miso Dressing

DESSERTS

Key Lime Pie 8

Goat Cheese Cheese Cake Drizzled with Thyme Infused Honey 8

Crème Brulee with Berries 8

Chocolate, Chocolate, Chocolate Cake 8

Ice Cream and Sorbets - Made Locally at Miami Beach's THE FRIEZE. Seasonal Local Fruits 7

BREAKFAST FOR DINNER

Eggs Served with Your Choice of Fresh Fruit, Fries,
Garden Greens or Tomatoes and Toast.

Egg whites available upon request

3 Eggs 9.29

Scrambled, Fried or Omelette Style

* with 12oz Certified Angus New York Strip Steak 30

Egg Whites 9.29

Scrambled or Omelette Style

Breakfast Burrito Grande 11.79

3 Eggs Scrambled with Pepper Jack Cheese, Scallions,
Mushrooms, Refried Beans and Avocado in a flour tor-
tilla. Served with Sour Cream and Fresh Salsa

Front Porch Breakfast Pizza 11.29

Fresh Baked Pizza Crust with Our Sweet Tomato Basil
Sauce. Topped with Prosciutto, Fried Egg, Fresh Basil,
Mozzarella, Cheddar and Shredded Parmesan

Breakfast Taco 10.49

Scrambled Eggs with Grilled Chicken, Cheddar, Kim-
chi, Korean BBQ Sauce and Cilantro

FRONT PORCH SCRAMBLES

Bonanza 10.59

3 Scrambled Eggs with Cheddar Cheese, Scallions and
Mushrooms.

Green Eggs 10.59

3 Eggs Scrambled with Pepper Jack Cheese and Our
Pesto Made with Pine Nuts, Fresh Basil and Sun-dried
Tomatoes.

Cajun Scramble 11.29

3 Eggs Scrambled with Andouille Sausage, Scallions,
Onions, Bell Peppers, Pepper Jack and Cheddar Cheese.

FP's Style Migas 11.29

3 Eggs Scrambled with our Fresh Made Salsa, Cheddar,
Pepper Jack and Corn Tortilla Chips. Topped with our
somewhat Spicy Ranchero Sauce

Crab Cake Eggs Benedict 14.99

2 Eggs Poached on Our Fresh Made Crab Cakes Topped
with Sautéed Spinach and Hollandaise Sauce

OMELETTES

Egg Whites Upon Request

Swiss, Cheddar, Pepper Jack Add 1.29

Goat Cheese, French Feta or Brie Add 1.79

Ham, Bacon or Sausage Omelette 10.59

Veggie Omelette 11.29

Broccoli, Mushrooms, Spinach and Bell Peppers

Fresh Basil, Tomato and Mozzarella 11.29

Sicilian Omelette 11.59

Sausage, Onion, Peppers, Marinara and Mozzarella

California Omelette 11.29

Avocado, Mushrooms, Tomato and Swiss

Mediterranean Omelette 11.59

Sun-dried Tomatoes, Spinach and Goat Cheese

Chicken Satay Omelette 12.29

Fresh Basil, Grilled Chicken, Mozzarella Cheese and
Satay Sauce (made with Ground Peanuts, Red Curry
Paste, Coconut Milk, Cilantro and Lime)

Omelette Florentine 12.59

with Spinach, Ham, and Swiss. Topped with Tomato
and Hollandaise Sauce

Philly Cheesesteak Omelette 13.29

Shaved Sirloin Steak with Caramelized Onions, Bell
Peppers and Pepper Jack Cheese

Granola Pancakes 11.29

Folks, these Pancakes are on the Heavy and Hearty
Side and not for Lightweights. Whole Wheat Flour,
Granola, Oatmeal, Almonds and Honey.

Additions.....

Chocolate Chips Add 1.00

Seasonal Berries Add 1.00

Bananas Add 1.00

French Toast 11.29

Made with Orange Zest on Fresh Baked Challah and
Topped with Cinnamon and Powdered Sugar.

ENTRÉE

Pan Seared Local Fish of the Day 25

Pico de Gallo, Crispy Plantain Chips

***Grilled Pork Chop French Cut 12 oz 22**

Dijon Rub, Roasted Baby Fennel and Red Delicious Apple Salad and Fingerling Potatoes

*** Filet Mignon Certified Angus Center Cut 8 oz 35**

Grilled Asparagus, Steak Fries, Red Wine Demi Glace or Gorgonzola Cheese

*** New York Strip Certified Angus, 12 oz 30**

Fresh Rosemary, Thyme, Shallot Rub, Grilled Tomatoes and Onions, House Cut French Fries

***Steak Kabob 22**

New York Strip Steak Skewered with Red Onion, Bell Peppers and Mushrooms 22
with Jasmine Rice and Vegetable of the Day

Meatloaf 15

Owner's Special Recipe, with Ground Beef, Ground Pork, Mashed Potatoes and Vegetable of the Day

Fish and Chips 19

Beer Battered Fresh Catch, House Cut Fries, Malt Vinegar

Grilled Chicken Breast 17

Antibiotic Free, Pico De Gallo, Coconut Rice, Sliced Avocado, Plantain Chips

Grilled Chicken and Hummus 17

Antibiotic Free, Mixed Garden Greens, Mixed Greek Olives, Whole Wheat Pita

Chicken Parmesan 16

Seasoned Breaded Chicken Breast, Pasta, Marinara, Mozzarella

Shrimp Scampi 17

Linguine, Shrimp, Garlic, Lemon, White Wine Fresh Basil, Parmesan 16

Spinach Lasagna 14

Baked Layers of Tomato & Basil Sauce, Mozzarella, Ricotta and Fresh Spinach

Cheese Tortellini 16

Bolognese Sauce w/Angus Ground Beef and Hot Italian Sausage Ground Fine w/ Italian Plum Tomatoes

With Tomato Basil Sauce and Artichoke Hearts 16

Roasted Fingerling Potatoes	5	Poblano Mac n Cheese	6
Steak Fries/ Baked Potato	6	Coconut Rice	5
Yukon Gold Garlic Mashed Potatoes	6	Vegetable of the Day	7

*Consumer Information. There is a risk associated with consuming raw oysters, raw or undercooked meats, poultry, seafood or eggs. If you have chronic illness of the liver, stomach or blood, or immune disorders, you are at greater risk of serious illness and should eat oysters, meat, poultry, seafood or eggs fully cooked. If unsure of your risk consult a physician.