port701

Marinaside Dining | Raw Bar

APPETIZERS

BC BEEF CARPACCIO — $19
64 acres beef, seared, thinly sliced, sprouts, sliced apple, olive oil, crisp garlic bread

MUSSELS SAGANAKI — $25
1lb pei mussels, steamed, sauteed in white wine, garlic, tomato, peppers onion & feta. **add french fries $5

BURRATA & BRUSCHETTA — $27
fresh burrata cheese, roasted cherry tomato bruschetta, fresh basil, honey, dried bread

MEAT & PICKLED THINGS — $42
chop & block cured meats, artisan cheese, pickled vegetables, crispy bread, fermented fruit

SALADS

KALE & APPLE SALAD — $18
kale, sliced apple, grapes, roasted walnuts, celery, goat cheese, lemon thyme dressing

ANTIPASTO CHICKPEA SALAD — $19
greens, roasted tomato, olives, fresh basil, red onion, charred summer squash, balsamic

BLUE CHEESE STEAK SALAD — $29
6oz sirloin, crumbled blue cheese, vine tomato, wedge lettuce, blue cheese vinaigrette

TUNA NICOISE SALAD — $27
seared ahi tuna, greens, green beans, olives, capers, egg, baby potato, cucumber, sundried tomato dressing

CASUAL PLATES

PORT701 BURGER — $26
kobe beef, clothbound cheddar, pickle, lettuce, thousand island, potato bun. choice of side **sub vegetarian patty $22

SPICY CHICKEN SANDWICH — $24
crispy fried chicken, hot sauce, onion, sprouts, whipped avocado, cilantro lime aioli. choice of side

ROMESCO CAULIFLOWER — $24
roasted cauliflower, chickpea salad, citrus vinaigrette charred vegetables.

BENTO BOX — $28
california roll, edamame beans, crispy chili chicken, gomae salad, tempura prawn, side miso

SEAFOOD DISHES

SPICY TUNA POKE BOWL — $27
spicy marinated raw tuna, ponzu rice, edamame, taro root avocado, ginger, cucumber, radish **sub tofu $22

FISH & CHIPS — 1 $21 | 2 $27
alaskan ling cod, house tempura batter, cabbage slaw, tartar sauce, lemon. choice of side

STEELHEAD TROUT — $36
smoked paprika & chili crusted, orzo salad, lemon parmesan, roasted vegetables

SEARED AHI TUNA — $38
rare ahi tuna steak, ponzu rice, edamame beans, cucumbers, radish, seaweed, peppers

MAIN COURSE

ROASTED ITALIAN CHICKEN — $36
prosciutto & sage wrapped, gnocchi pasta, grilled vegetables, sundried tomato compound butter

SPICED PORK TENDERLOIN — $34
cajun marinated roasted pork tenderloin, sprouts, apple & thyme chutney, farro salad

BRAISED SHORT RIBS — $44
slow cooked beef, potato pave, roasted root vegetables, mushroom jus

DAILY PASTA FEATURE — $MP
globally inspired, locally created
ask your server for details

CHAR GRILLED STEAK

6OZ SIRLOIN STEAK — $35
black angus certified beef, warm bacon & pickle potato salad, cowboy butter, vegetables

8OZ SIRLOIN STEAK — $40
black angus certified beef, warm bacon & pickle potato salad, cowboy butter, vegetables

6OZ BEEF TENDERLOIN — $49
black angus certified beef, stuffed blue cheese, cajun crusted, potato pave, grilled vegetables

BEEF & REEF — $49
6oz sirloin steak, crab cake, prawn skewer, bearnaise sauce, potato pave, grilled vegetables

SUSHI BAR

MANGO CALIFORNIA ROLL — $16
real crab, avocado, peppers, japanese mayo, topped with mango & togarashi

RAINBOW ROLL — $19
real crab, cream cheese, avocado, cucumber, topped with salmon, tuna, shrimp, avocado, port701 sauce & unagi sauce

FUTOMAKI ROLL — $16
salmon, tuna, asparagus, peppers, spicy mayo, unagi sauce

BLACK DRAGON ROLL — $17
tuna, carrot, asparagus, topped with unagi sauce, avocado & tobiko

TIGER ROLL — $17
prawn, tempura crunch, avocado, topped with salmon, tobiko & port701 sauce

THE PORT701 ROLL — $17
salmon, apple, crispy onion, topped with seared tuna, avocado, wasabi mayo, ponzu & port701 sauce

RAW BAR

AHI TUNA TATAKI — $22

TUNA AVOCADO TOWER — $22

TUNA NIGIRI | SASHIMI — 2pc $4 | $6

SALMON NIGIRI | SASHIMI — 2pc $4 | $6

UNAGI EEL NIGIRI — 1pc $4.5

PRAWN NIGIRI — 1pc $4.5

SALAD ADDS

GRILLED CHICKEN — $8
PRAWN SKEWER — $10
6OZ SIRLOIN STEAK — $18

VEGETARIAN ITEM
please inform your server, as some items need to be modified

EXTRA SIDES

YAM FRIES — $10
TRUFFLE FRIES — $12
ONION RINGS — $12

GLUTEN-FREE ITEM
please inform your server, as some items need to be modified