

# The Front Porch

"A place to dine and unwind"

OFFERING ON AND OFF SITE CATERING, PRIVATE PARTIES, BOX LUNCHES, OR RESERVE YOUR NEXT SPECIAL EVENT

## Starters

<b>Cheese Plate</b>	9.95
8 Ounces assorted cheeses with fresh bread and chutney	
<b>Spinach Artichoke Dip</b>	8.95
Spinach and Artichoke hearts tossed in Parmesan cheese sauce with Tortilla chips	
<b>Old Bay Shrimp Cocktail</b>	9.95
Chilled & served with cocktail sauce	
<b>Pan-Seared Tuna (Chilled)</b>	9.95
Seared Rare and rolled in Black and White sesame seeds. Served with wasabi soy sauce & pickled ginger	
<b>Rockfish Bites</b>	9.95
Served with Remoulade sauce	
<b>Crab Dip</b>	9.95
Served with toasted Baguette Slices	

## Soups

<b>Daily Selection</b>	<b>Market</b>
<b>Loaded Creamy Baked Potato Soup</b>	
Bowl - 5.95	Cup - 4.50
<b>Black Bean Soup Gluten Free</b>	
Bowl - 4.95	Cup - 3.95

## Add-Ons

<b>Seasoned Grilled Shrimp</b>	4.95
<b>Pan-Seared Maryland Crab Cake</b>	9.95
<b>French Fries</b>	2.95
<b>Seasonal Vegetables</b>	2.95
<b>Velvet Mashed Potatoes</b>	2.95
<b>Crispy "Mac N' Cheese"</b>	5.95
White Cheddar, bacon, & cool tomato/chili sauce	
<b>Coleslaw</b>	1.95

## Junior Menu (10 & Under)

<b>Chicken tenders over French fries</b>	7.25
<b>Quarter Pounder Burger with French fries</b>	6.95
<b>Classic Cheese Pizza</b>	6.95
<b>Penne Pasta with Marinara Sauce</b>	6.95
<b>Popcorn Shrimp with French fries</b>	6.95

Gift Cards Available

"Wine To Go" 20% Discount

Book your Private Wine Tasting

Earth Friendly packaging

We support our community by buying locally whenever possible

**301.997.1009**

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[info@thefrontporchsomd.com](mailto:info@thefrontporchsomd.com)

An 18% Gratuity will be added to all parties of Eight or more

## Sandwiches

<b>Half pound hand-patted black angus cheeseburger</b>	8.95
Hand-formed, grilled and served with cheddar, bacon, lettuce, tomato, & sweet red onion on grilled brioche	
<b>Grilled prime rib sandwich (when available)</b>	10.95
Sliced prime rib, provolone cheese and caramelized onions on grilled ciabatta	
<b>Pulled pork sandwich</b>	7.95
Tender pulled pork with BBQ sauce on grilled brioche	
<b>Grilled chicken &amp; avocado club sandwich</b>	9.95
Seasoned chicken breast with avocado, bacon, tomato, melted swiss & honey mustard on ciabatta	
<b>Quiche of the Day (seasonal)</b>	9.95
Served with your choice of a cup of soup or small house salad	
<b>Maryland lump crab cake</b>	11.95
Pan-seared and served with a scallion aioli sauce on brioche	
<b>Fresh Veggie Wrap (seasonal)</b>	7.95
Grilled and marinated spring vegetables in a spinach tortilla wrap with lettuce, tomato, and fresh basil pesto	
<b>Cajun rockfish sandwich</b>	10.95
Grilled and served with remoulade sauce on ciabatta	
<b>Smoked duck sandwich</b>	10.95
Sliced smoked duck, caramelized onions & feta cheese. Served with mango chutney on ciabatta	
<b>Reuben sandwich</b>	9.95
Corned beef, sauerkraut & swiss cheese. Served with thousand island dressing on ciabatta	

All of the above come with French fries or a side House Salad

## Salads

<b>House Salad</b>	4.95
Fresh mixed greens, tomatoes, feta cheese and croutons	
<b>Caesar Salad</b>	5.95
Crisp romaine, croutons, parmesan cheese, and classic caesar dressing	
<b>Greek Salad</b>	5.95
Crisp romaine, tomatoes, cucumbers, feta cheese, sweet red onions, and kalamata olives	
<b>The Famous Front Porch Salad</b>	6.95
Fresh mixed greens, spiced pecans, applewood smoked bacon pieces, diced tomatoes and chopped eggs	

All of the above available with your choice of Grilled Chicken or Chilled Shrimp add 3.00

<b>Soup &amp; Salad</b>	8.95
Your choice of soup served with a fresh house or caesar salad	
<b>Cobb Salad</b>	10.95
Crisp romaine, diced tomatoes, chopped eggs, cheddar cheese, bacon, sweet red onions, and avocado with grilled chicken or chilled shrimp	
<b>Tomato Salad</b>	9.95
Beef steak tomatoes with fresh mozzarella and basil over romaine with a balsamic vinegar reduction	
<b>Dressings: Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Fat-Free Raspberry Vinaigrette, Buttermilk Ranch, Greek</b>	

Croissants served with Salads upon request

## Entrees

<b>Maryland Lump Crab Cakes</b>	22.95
Old Bay seasoned Lump crab cakes served with scallion aioli sauce	
<b>Sesame Seed Crusted Tuna</b>	17.95
Crusted with sesame seeds, seared rare to medium rare, then drizzled with wasabi sauce	
<b>Rockfish Hemingway</b>	21.95
Pan-seared Rockfish topped with a four-ounce crab cake and Chef-prepared pecan sauce	
<b>Smoked Duck Breast</b>	19.95
Smoked then roasted, sliced and topped with a Bleu cheese demi glaze	
<b>Stuffed Pork Tenderloin with Sundried Tomato Sauce (seasonal)</b>	19.95
Pork tenderloin stuffed with spinach, sundried tomato pesto, and white cheddar cheese served over sundried tomato cream sauce	
<b>Chicken Rockefeller</b>	15.95
Chicken breast topped with spinach, bacon, parmesan, shallots and crumbled feta cheese	
<b>Salmon Crab Scampi</b>	19.95
Pan-seared Salmon topped with sautéed Jumbo Lump crab scampi-style	
<b>Lemon Chicken</b>	15.95
Marinated and grilled Chicken breast topped with artichoke hearts, capers & kalamata olives	
<b>Today's Fresh Fish</b>	MARKET
<b>Certified Angus Sirloin</b>	
Six-Ounce Steak	14.95
Twin Six-Ounce Steaks	19.95
<b>Slow-Roasted Angus Prime Rib</b>	
Eight Ounces	15.95
Twelve Ounces	19.95
Sixteen Ounces	23.95
<b>New York Angus Strip</b>	
Twelve Ounces	21.95

All the above come with Velvet Mashed Potatoes, Seasonal Vegetables and your Choice of Side House or Caesar Salad. Upgrade to a Famous Front Porch Salad for 2.00

## More From The Porch

<b>Chicken in Puff Pastry</b>	14.95
Sautéed Chicken and fresh vegetables seasoned with garlic and sherry wine. Finished in a light crème sauce and served in a Puff Pastry with Seasonal Vegetables	
<b>Shrimp Penne (seasonal)</b>	15.95
Sautéed Jumbo Shrimp with fresh vegetables, over Penne Rigate in a white wine butter sauce with fresh herbs and shaved Parmesan. Substitute Vegetables or Chicken at no extra charge	
<b>Parmesan Salmon</b>	17.95
Parmesan-crusted Salmon served over wilted spinach with Roasted red pepper sauce. Served with Velvet Mashed Potatoes	

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## Wine

	Btl	Glass
<b>Bubbly</b>		
Castillo Perelada - Cava	16.99	
Terre Gaie Prosecco Spumante Brut	20.99	
Heidsieck Blue	49.99	
<b>Pinot Grigio</b>		
Lagaria Pinot Grigio	17.99	5.99
<b>Sauvignon Blanc</b>		
Louis Mel Sauvignon Blanc	16.99	
Rock Rabbit Sauvignon Blanc	17.99	
Mohua Sauvignon Blanc	23.99	
<b>Viognier</b>		
Cline Viognier California	16.99	
<b>White Blend</b>		
Marques De Caceres White Rioja	12.99	
<b>Chardonnay</b>		
Grayson Cellars Chardonnay	12.99	4.99
Morning Fog Chardonnay	16.99	
Terlato Chardonnay Russian River	29.99	
<b>Rosé</b>		
Cline Mourvedre Rose	19.99	
<b>Pinot Noir</b>		
Lucky Star Pinot Noir	17.99	6.99
Peter Howland “Suitcase” Pinot Noir	21.99	
Reliz Creek Pinot Noir	31.99	
Alexander Valley Pinot Noir	34.99	
Forefront Pinor Noir	36.99	
<b>Monastrell</b>		
Campos De Risca Monastrell	17.99	
<b>Red Blend</b>		
Palacios Remondo La Vendimia	17.99	
Ludovicus Celler Pinol	17.99	
<b>Chianti</b>		
Toscolo Chianti	18.99	
<b>Merlot/Sangiovese</b>		
Mazzoni Rosso Toscano Igt	28.99	
<b>Montalcino</b>		
Il Poggione Rosso Di Montalcino	37.99	
<b>Merlot</b>		
Grayson Cellars Merlot	13.99	4.99
Sandstone Melot	16.99	
Tangley Oaks Merlot	21.99	
Pride Merlot	78.99	
<b>Malbec</b>		
Ernesto Catena “Padrillos” Malbec	17.99	5.99
<b>Cabernet Sauvignon</b>		
Grayson Cellars Cabernet Sauvignon	17.99	5.99
Southern Hills Cabernet Sauvignon	19.99	
Gotham Cabernet Sauvignon Barossa	23.99	
Alexander Valley Cabernet Sauvignon	27.99	
Charles Wetmore Cabernet Sauvignon	31.99	
Buehler Cabernet Sauvignon	33.99	
Forefront Cabernet Sauvignon	36.99	
Girard Cabernet Sauvignon Napa	45.99	
Shafer Cabernet Sauvignon One Point Five Sld	89.99	
<b>Primitivo</b>		
Matane Primitivo	18.99	
<b>Zinfandel</b>		
Alexander Valley Sin Zin	28.99	
Windmill Old Vine Zin	21.99	
<b>Shiraz</b>		
Nugan Family Shiraz – Stelvin	14.99	
Stalking Horse Shiraz Mcclaren Valley	24.99	
Terlato-Chapoutier Shiraz Viognier	27.99	
<b>Riesling</b>		
Bex Riesling – Stelvin	13.99	5.99
<b>Viognier</b>		
Yalumba “Noble Pick” Botrytis Viognier	33.99	
<b>Port</b>		
Warres King’s Tawny	36.99	
<b>White Zinfandel</b>		
Buehler White Zinfandel	13.99	

**Daily Selections Of Wines Are Also Available.  
Please Ask Your Server For Details**

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## Local Wines

Vinted In Calvert County By Solomon’s Island Winery	Btl
Watermelon White Merlot	13.99
Mango Symphony	13.99
Green Apple Riesling	13.99

### Local Wines - Port Of Leonardtown Winery

Vidal Blanc	21.99
Breton Bay Breeze	17.99
Captain's Table	22.99
Breton Bay Shoals	17.99

## Front Porch Drink Specialties

The Utopian Margarita	8.50
Grand Marnier, Cuervo Gold, Patron Citronge, And Sweet And Sour Served In A Tin With A Strainer - The Ultimate In Taste, Flavor, And Presentation	
Porch Breeze	6.50
Bacardi Coconut Rum, Peach Schnapps, Orange And Pineapple Juices, And A Splash Of Sprite	
Blueberry Lemonade	6.50
Blueberry-Infused Lemonade With Vodka	
Strawberry Lemonade	6.50
Strawberry-Infused Lemonade With Vodka	
Mango Martini	7.00
Mango Vodka Mixed With Mango Nectar	
Pear Martini	7.00
Pear Vodka Shaken, Not Stirred And Mixed With Pear Nectar	
Peach Martini	7.00
Peach Vodka And Peach Nectar Mixed With A Ginger Syrup	

## Hot Drinks From Our Bar

Porch Coffee	5.00
Grand Marnier, Baileys, And Kahlua	
Snuggler	4.50
Hot Chocolate, Peppermint Schnapps	
Chocolate Kiss Coffee	5.00
Brown Crème De Cacao, Chocolate Syrup, Kahlua, Grand Marnier, Irish Cream	
Razzmatazz Coffee	5.00
Black Raspberry Liqueur, Kahlua, Crème De Cassis	
Mexitaly Coffee	5.00
Amaretto, Kahlua	
Croquet Coffee	5.00
Grand Marnier, Godiva Chocolate, Frangelico	

## Beer

Budweiser	3.50
Bud Light	3.50
Bud Light Lime	3.50
Michelob Ultra	3.50
Shock Top	3.50
Long Hammer IPA	4.25
Red Bridge - Gluten Free	3.75
Stella Artois	3.75
Boddington’s Ale	4.25
O’doul’s	3.50

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## Featured Beers

Chimay – Ale 25.4 oz.	15.00
Red Seal – Ale	5.25
Victory Prime – Pilsner	4.25
Smuttynose – Porter	5.00
Allagash – White	5.50
Old Rasputin – Stout	5.50
Smuttynose - IPA	5.00

## Beverages

Soft Drinks	2.25
Iced Tea	2.25
Sweet Tea	2.25
Coffee	2.25
Hot Tea	2.25
San Pellegrino	3.50