



PORTOFINO *Restaurant*

Welcome to Portofino Restaurant, we are glad to present to you our menu! Our fish is delivered, and cleaned almost daily at the end of our dock, so we guarantee an ever-fresh selection of fish and seafood. Of course, for the meat lovers we work with imported steaks, and fresh local chicken. To top that all, our pastas are home made. With an ever changing, seasonal menu we guarantee there's always something that suits your appetite!

Vegetarian? Ask for our special vegetarian menu!

Special Request? Our Chef happily makes a special designed dish to your special preferences wherever possible!



Appetizers

Crème de Tomato Y Basil



Creamy blend of fresh tomato, basil and cream.

Zucchini Curry Soup



Delicious creamy zucchini Soup with subtle nuances of Indian curry.

Lobster (seasonal) or Shrimp Bisque



Creamy blend of lobster or shrimp laced with fine cognac.

Conch Trio (seasonal)



Three delicious preparations of conch! Creamy chowder, fritter & carpaccio.

Asian Rice Wrap



Rice wrapper filled with seasonal vegetables, drizzled with Asian soy based sauce.

Insalata Portofino



Crisp Romaine lettuce, bell peppers, tomatoes, cucumber, black olives and feta cheese, complemented with our signature margarita dressing.

Spinach Citrus Salad



Perfectly wilted spinach with a refreshing mango and oregano dressing, toasted almonds and breaded slices of chicken breast.

Horseradish Shrimp



Succulent chilled shrimp served on a bed of crisp romaine lettuce and our homemade creamy horseradish-honey dipping sauce.

Blue Beef



Pan seared strips of imported beef tenderloin glazed with herbs and gorgonzola flambéed in honey and cognac, topped with crispy rice noodles.



Entrees

Peppercorn Crusted Pork Tenderloin

Slices of succulent pork tenderloin crusted with peppercorns, served with mashed potatoes & steamed broccoli.

Oven Cooked Duo-Snapper

Two fresh caught snapper fillet oven cooked in lime, parsley, fresh garlic, olive oil and chardonnay served with coconut rice and grilled asparagus.

Grouper Con Mariscos

Delicious Grouper pan seared on the skin, stuffed with seafood & veggies, served with mashed potato & a creamy chardonnay reduction.

Almond Crusted Snapper

Pan-seared almond crusted snapper fillet with amaretto beurre blanc, served with coconut rice & grilled asparagus.

Rib Eye Béarnaise

Imported 16oz Rib Eye grilled to your specifications topped with tarragon based classic French Béarnaise sauce, served with mashed potatoes & steamed broccoli.

Tagliatelle Alfredo

Fresh home-made tagliatelle pasta Alfredo, flambéed in white vermouth, topped with chicken tenders & a dash of parmigano reggiano.

Caribbean Angel Hair

Fresh home-made angel hair pasta in a rich creamy chardonnay sauce, topped with fresh calamari, shrimp, bell peppers and a dash of parmigano reggiano.

Aglio e Olio

A garlic lovers' choice! Home-made Angel Hair pasta tossed in extra virgin olive oil, lots of fresh garlic, parsley & a hint of red chili, topped with roasted garlic shrimp and a dash of parmigano reggiano.

Stone Crab

Fresh steamed Stone Crab claws drizzled with roasted garlic butter, served with toasted bread.

Lobster (seasonal)

Fresh Caribbean Spiny lobster Tail prepared to your specifications. Oven Cooked Thermidor or Grilled with garlic butter served with baked potato & vegetables.

Classic Bouillabaisse Marseillaise

European influenced broth of fresh snapper, grouper and crab, fused with aromatic herbs and spices, and served with toasted bread and rouille.

Grand Special

Ask your waiter for today's Grand Special