

THE PORTHOLE GRILLE FOOD MENU

T: (941) 313 - 8970



APPETIZERS

QUESADILLA 12

Flour tortilla, mixed cheese, poblano peppers, queso fresco, pico de gallo, and sour cream.

CHARRED LOBSTER MP

GRILLED CHICKEN +5

GRILLED SHRIMP +6

TENDER GRILLED OCTOPUS 17

Marinated flame charred octopus, arugula, tomatoes, pickled onions, house made sauce, honey ginger, and wasabi aioli.

CHIPS N' DIPS 8

Corn tortilla chips served with queso, pico de gallo.

ADD GUACAMOLE +3

CHICKEN NACHOS 15

Tortilla chips, adobo chicken, black beans, queso mixto, crema fresca, pico de gallo, pickled red onion, jalapenos, and red radish.

MEXICAN STREET CORN 8

Chipotle aioli, cotija cheese, chili powder, and cilantro.

CHICKEN WINGS 10/16

6 OR 10 CHOICE SAUCE

Toasted with BBQ sauce or Buffalo sauce.

EMPANADAS 13

2 beef -OR- 2 chicken empanadas served with lettuce, crema, and queso fresco.

KIDS MENU

<u>CHICKEN TENDERS W/ FRIES</u>	10
<u>MAC N' CHEESE</u>	10
<u>BURGER W/ FRIES</u>	10
<u>HOT DOG</u>	6

ENTREES

CHICKEN TENDERS 16

Hand-breaded chicken cutlets to order, served with fries and ranch.

MAC-N-CHEESE 12

Pasta mixed with a creamy bacon cheese sauce.

Add Lobster (MP)

FISH N' CHIPS 22

Local caught grouper hand-breaded and fried to a golden. Served with fries and house tartar.

FRIED SHRIMP 21

Large gulf shrimp traditional breaded, and fried, with house tartar.

Served with fries or coleslaw.

TUNA TOSTADA 18

Marinated tuna, wasabi broccoli slaw, guacamole, radish, and sesame seeds.

SANDWICHES CHOICE OF FRIES OR COLESLAW

FRESH FISH SAMMY 18

Local caught fish blackened, grilled or breaded & fried. Served with lettuce, tomato and pickled onions on a brioche bun with our lemon aioli with a hint of Old Bay.

GRILLED CHICKEN SAMMY 16

Tender grilled or blackened chicken breast with lettuce, tomato, onion, on a brioche bun with secret sauce.

WAGYU SMASH BURGER 17

Imported Wagyu Beef lightly seasoned, brioche bun, lettuce, tomato, onion, and house made aioli sauce.

ADD CHEESE +1

ADD EGG +2

HOT DOGS 12

2 imported chargrilled beef Frankfurters served with split tops.

PULLED PORK SAMMY 16

Slow roasted pork shoulder on a brioche bun with smoke BBQ sauce.

LOBSTER ROLL MP

Sweet Maine Lobster tossed in our lemon aioli with Old Bay Seasoning, served on a toasted split top.

SIDES

\$7 EACH

FRIES
RICE & BEANS
BRUSSEL SPROUTS

BEVERAGES

COKE (GLASS BOTTLE) 3.50
DIET COKE 3.50
JARRITOS 3.50
BOTTLED WATER 2.50

SALADS AND BOWLS

CEASAR SALAD 12

Romaine lettuce, croutons, parmesan cheese, and ceasar dressing.

ADD CHICKEN +5

ADD SHRIMP +6

AHI TUNA & WATERMELON SALAD 16

Marinated tuna cubes, watermelon, tomatoes, pickled onions, and honey ginger dressing.

TACO BOWL 17

Jasmine rice, black beans, chicken tinga, sour cream, pico de gallo, queso fresco, and tortilla chips.

GARDEN SALAD 12

Romaine lettuce, tomatoes, pickled red onion, queso fresco, and ranch poblano crema.

ADD CHICKEN +5

ADD SHRIMP +6

PORTHOLE BOWL 12

Jasmine rice, black beans, garden salad, radish, and poblano crema; add

CHARRED OCTOPUS +7

GRILLED CHICKEN +5

GRILLED SHRIMP +6

STREET TACOS 3 TACOS PER ORDER

AL PASTOR (3) 14

Pork marinated in guajillo adobo, mezcal glazed pineapple served with onion, cilantro, radish and pasilla salsa.

QUESOBIRRIA (3) 17

Brisket braised for 12 hours, queso mixto, cilantro, onion, corn tortilla served with spicy consome.

CARNITAS (3) 13

Braised pork, onion, cilantro, corn tortilla, and salsa verde cruda.

CHICKEN (3) 13

Pulled chicken tinga, crema fresca, lettuce, cotija cheese, raddish.

FISH (3) 18

Blackened grouper, lettuce, pico de gallo, red radish, and lemon aioli.

GRINGO (3) 15

Ground beef, lettuce, pico de gallo, crema fresca, and mixed cheese.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All food is purchased from and sold by The Porthole Grille. The Porthole Grille assumes all liability regarding both sale(s) and consumption. The Porthole Grille is a third-party vendor at Siesta Key Beach Resort and Suites.

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BEER AND SELTZERS (12OZ. CANS)

MICHELOB ULTRA	6
BUDWEISER	6
CORONA	6.50
STELLA ARTOIS	6.50
BUD LIGHT	6
NUTRL VODKA SODA	6.50
LANDSHARK	6.50
SURFSIDE TEA	6.50
MODELO	6.50
3 DAUGHTER'S CIDER	6.50
CIRCUS CITY	6.50
FL IPA	6.50
PACIFICO	6.50
MOTORWORKS	6.50
SHOCK TOP	6.50

DRAFT BEERS

(16 OZ)

*DRAFT BEERS ARE BASED ON AVAILABILITY.
PLEASE ASK YOUR SERVER FOR OUR CURRENT
DRAFT BEERS WHICH MAY INCLUDE:

-BUD LIGHT	6
-KONA WAVE	7
-GOOSE ISLAND	7.50

N/A BEVERAGES

VIRGIN FROZEN DRINKS	8
RED BULL	6
N/A BUDWEISER	5
COKE	3.50
DIET COKE	3.50
SPRITE	3.50
LEMONADE	4.50
ICED TEA	4.50
GINGERALE	3.50
SELTZER WATER	3.50

KID'S CUP

STRAWBERRY DAQUIRI	5
PINA COLODA	5

HOT BEVERAGES

COFFEE	3
CAPPUCCINO	3.50
DOUBLE SHOT ESPRESSO	5.50

MARTINIS

SIESTA ESPRESSO MARTINI 18

Vanilla vodka, coco de cream, Kahlua, fresh espresso, topped with chocolate shavings and brown sugar rim.

CLASSIC ESPRESSO MARTINI 18

Grey Goose Vodka, fresh espresso, and simple syrup.

SEA SALT CHOCOLATE TIKI-TINI 18

Vanilla vodka, coco de cream, homemade sea salt chocolate syrup, Baileys, shaved chocolate garnish.

BIG TIKI PORNSTAR 18

Siesta Key Rum, passion fruit, fresh lime, simple syrup, fresh orange juice, topped with cherry garnish.

EXOTIC LYCHEE MARTINI 18

Vodka, lychee puree, fresh lime juice, elderflower liquor, and lychee syrup.

ELDERFLOWER MARTINI 18

Bombay Sapphire, elderflower, fresh lemon juice, and homemade elderflower syrup.

SMOKED PEACH DRAGON 18

Peach vodka, Triple Sec, Peach Schnapps, fresh orange juice, and cranberry.

ELECTRIC PINEAPPLE 18

Vodka, fresh pineapple juice, cucumber, rosemary syrup, garnished with rosemary and pineapple.

GUNS & ROSES MANHATTAN 18

Smoked bourbon, Carpona Antica Sweet Vermouth, Angustura bitters, roses, and bourbon cherry juice.

LEMONCELLO MARTINI 18

Vodka, Lemoncello, fresh lemon juice.

FROZEN DRINKS

ADD A FLOATER FOR \$3

TOASTED PINA COLADA 14

Siesta Key Coconut Rum, dark rum, pina colada mix

SIESTA SUNSET 14

Jim Bean Bourbon, peach schnapps, strawberry, and mango

SUNSHINE STATE 14

Vanilla vodka, mango, pina colada mix

MIAMI VICE 14

Siesta Key Rum, pina colada, strawberry

SIESTA DAQUIRI 14

Siesta Key Rum, strawberry

WINES (9 OZ.)

WOODBIDGE CABERNET	12
WOODBIDGE PINOT GRIGIO	12
WOODBIDGE CHARDONNAY	12
PINOT NOIR CORRIGON	12
MATUA SAUVIGNON BLANC	12
RUFFINO PROSECO	12
PORTLANDIA PINOT NOIR	12



DRINK MENU

ON THE ROCKS

BLOOD ORANGE MARGARITA 14

Tequila blanco, lime, agave, and blood orange puree.

MANGO TANGO 14

Tiki infused habanero tequila, lime, mango and passion fruit puree, and tajin rim.

PINEAPPLE EXPRESS 14

Jalapeno infused tequila, fresh lime juice, agave, pineapple, and tajin rim.

MALIBU BARBIE 14

Malibu Rum, blue caracaco, and lemonade.

KISS OF DEATH BY BIG TIKI 14

Titos Vodka, bourbon cherry on the bottom, fresh organic lemon juice, organic rosemary syrup. Topped with organic velvet red wine.

BLACKBERRY MERMAID 14

Mermaid vodka, blackberry puree, fresh lime, orange bitters, topped with ginger beer.

SMOKED OLD FASHIONED 14

Dark Rye Basil Hayden, Grand Marnier, Angustura bitters, and orange garnish.

COCO LOCO MOJITO 16

Siesta Coconut Rum, coconut puree, fresh lime, fresh mint, simple syrup, topped with club soda.

BUBBLY GIRL 16

Siesta Silver Rum, organic raspberry, fresh lime, organic mint, simple syrup, topped with bubbly (champagne).

18% SERVICE CHARGE

An 18% service charge/gratuity is included in your bill. Should you wish to remove this charge, simply inform your server at the time your check is presented. In order to provide a delivery service, we must include a service charge. Our system does not allow us to differentiate this service charge on dine-in orders verses deliveries. This service charge will not be removed from any delivery service(s) to the pool or guest room(s). It is our pleasure to serve you!