

port701

Marinaside Dining | Raw Bar



RAW BAR

located at our restaurant entry

Shake | Salmon

sashimi 3pc \$10 or nigiri 1pc \$5

Maguro | Tuna

sashimi 3pc \$10 or nigiri 1pc \$5

Unagi | Eel

nigiri 1pc \$4

Jumbo Prawn Cocktail \$19

poached. chilled. cocktail sauce. lemon

Tuna Stack \$22

raw ahi tuna. citrus vinaigrette. avocado. sesame. chive. balsamic. tempura crunch

Tuna Tataki \$22

seared tuna loin served chilled. avocado. edamame. orange segments. ponzu soy

The Share Tower \$89

chilled prawns 6pc. shake + maguro sashimi 3+3pc. shake + maguro nigiri 2+2pc. tuna tataki 6pc. choice of a maki sushi roll from below 8pc. cocktail + soya sauce. wasabi. ginger

MAKI ROLLS

classic rice on the outside sushi rolls

Lakeside Roll \$18

salmon. cucumber. unagi. scallions. port701 sauce. teriyaki sauce

California Roll \$17

real crab. cucumber. avocado. mayo. white sesame

Firecracker Roll \$18

spicy tuna. avocado. cucumber. jalapeno. spicy mayo

Vegetarian Roll \$17

avocado. peppers. cucumber. cream cheese. mango. seaweed salad

Whistlebomb Roll \$18

tempura prawn. crab. cream cheese. avocado. carrot. spicy salmon. unagi sauce. port701 sauce

Port701 Roll \$18

tempura prawn. avocado. unagi. torched tuna. sweet chili + unagi sauce. scallions

SEA

ocean friendly

Arctic Char \$38

crispy skin. tomato lime salsa. chorizo sausage + corn hash

Classic Cioppino \$34

fish stew. cod. mussels. prawns. fish stock. white wine. vegetables. olive gremolata. herb bread

Seared Halibut \$46

asian slaw. miso beurre blanc. sauteed spinach. basil pesto. whipped potato

All Day Bento Box \$28

california roll. edamame. rice. wakame salad. teriyaki salmon. tempura prawns

LAND

for those that don't seafood

Braised Short Ribs \$46

slow roasted tender beef. red wine demi. whipped potato. braised red cabbage

Stuffed Chicken \$36

supreme chicken breast. bacon wrapped. spinach. mushroom. mozzarella. gnocchi. pan jus

Gluten Free Item

please inform your server
some items need to be modified

STEAK

certified aaa angus beef

6oz Sirloin Steak Frites \$34

8oz Sirloin Steak \$39

6oz Filet Mignon Steak \$50

Steak & Seafood \$48

6oz sirloin. seafood cake. grilled prawns. cajun garlic butter. charred lemon. bordelaise sauce

Steak Additions

bordeaux \$3. peppercorn sauce \$4
garlic prawns \$8. mushroom | onion \$3

PASTA

served with our house herb bread

Mediterranean Tagliatelle \$32

grilled chicken. artichokes. sundried tomatoes. white wine garlic cream. parmesan cheese

Spaghetti Di Mare \$34

black squid ink spaghetti. prawns. pei mussels. fire roasted napoli sauce. parmesan

DESSERT

\$13

Sticky Toffee Pudding

New York Cheesecake

Apple Strudel with Ice Cream

CASUAL PLATES

served with choice of greens or french fries

**upgrade: gluten free bun \$2, half+half \$1.5, yam fries \$3*

Ale Battered Fish \$27 | \$39

two piece. alaskan ling cod or halibut. house battered. slaw. tartar sauce or wasabi mayo. charred lemon

Chicken Tenders \$22

four piece. house battered. fried. house honey mustard dip

Port701 Burger \$25

fresh angus beef smash patty. aged cheddar. crisp prosciutto. crisp onion strings. arugula. sauteed mushrooms. tomato. valentina mayo

Spicy Chicken Burger \$23

valentina tossed crispy chicken. b&b pickles. slaw. tomato. aged cheddar. mayo

West Coast Tacos \$26 | \$21

ale battered alaskan ling cod or crispy tofu. grilled flour tortilla. smashed avocado. bruschetta mix. wasabi mayo. lime slaw

California Clubhouse \$25

grilled chicken breast or seared tuna. applewood bacon. tomato. arugula. avocado. pickled onions. japanese mayo. choice of sourdough or multigrain

SALADS | BOWLS

add: seafood cake \$12, prawns \$8, grilled chicken \$6, crispy tofu \$5

House Salad \$19

greens. avocado. pickled onion. tomato. peppers. cucumber. carrots. corn. feta. lemon dressing

Steakhouse Salad \$32

greens. arugula. 6oz sirloin. blue cheese. onion. cucumber. caramelized walnuts. maple balsamic

Marinaside Salad \$26

parmesan crusted chicken. arugula. cucumber. tomato. avocado. feta. lemon dressing

Seafood Salad \$30

greens. cajun prawns. fried calamari. tomato. peppers. cucumber. feta. herb vinaigrette

The Poke Bowl \$25 | \$20

tuna or tofu. rice. mango. avocado. ginger. greens. edamame. wonton crisps. soy teriyaki glaze