APPETIZERS

grilled chicken quesadilla 12.25

chicken, cheddar and pepper jack served with salsa and santa fe ranch

tuna dip 14

with smoked paprika, pita chips, lemon wedge

chips and salsa 6.25 classic, house-made chips paired with salsa add queso 4

fried okra 12

cornmeal breaded okra with spicy Santa Fe dipping sauce panhandle nacho basket

HALF ORDER 9.75 | FULL ORDER 19

piled high with queso, beef chili, onion, lettuce, tomato, jalapeños, guacamole, sour cream

peel & eat shrimp 21

one pound of chilled shrimp with cocktail sauce, lemon wedge

chicken wings

HALF DOZEN 9 | DOZEN 16

crispy fried chicken wings tossed in your choice of buffalo or bbq sauce and served with ranch dressing and a celery stick PORTOFINO

al FRESCO

relaxed outdoor dining at its bes.

fried cheese sticks 9

breaded mozzarella, fried and served with marinara for dipping

WRAPS & SANDWICHES

ADD-ONS:

cheddar, american, swiss, provolone 1 • bacon 1.50 • gluten-free bun +0.50

burger 12.5

certified angus beef on a brioche bun with lettuce, tomato, onion

VEGAN PATTY AVAILABLE +1

chicken caesar wrap 12.5

grilled chicken, tossed with romaine, parmesan and caesar dressing

buffalo chicken wrap 13.5

fried chicken tossed in mild sauce, romaine, shaved white cheddar and ranch

fish sandwich 14.5

grilled mahi, jalapeno aioli, lettuce, tomato, onions on brioche bun

pulled pork sandwich 14

bbq pulled pork, cheddar cheese, smoked bacon and coleslaw on a sweet roll bun

bbq chicken sandwich 13.5

bbq marinated chicken breast, crispy smoked bacon, provolone cheese, lettuce, tomato, onions on brioche bun tuna melt 15

smoked tuna and cheddar cheese on sourdough bread

ruben pastrami 14.5

housemade thousand island dressing, swiss cheese & sauerkraut on marble rye bread

UPGRADE TO BLACKENED MAHI +I

SOUPS & SALADS

chicken & sausage gumbo

5 cup | 8 bowl

SALAD ADD-ONS:

chicken 6 • shrimp 7 salmon 9 • mahi 9

caesar 9.25 GF

torn romaine hearts, classic caesar dressing, croutons, parmesan

house salad 9.25 GF

spring greens, roma tomatoes, white cheddar, cucumber, balsamic vinaigrette

caprese 13.25

layered tomatoes and mozzarella served over spring greens, drizzled with balsamic reduction and garlic oil al fresco berries salad 13.5

crisp greens, blackberries, blueberries, strawberries, mango, pepitas seeds, feta cheese, citrus vinaigrette

TACOS & BASKETS

fish tacos 14.25 GF

grilled or blackened fish, served with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

shrimp tacos 14.25 GF

grilled or blackened shrimp served with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

chicken finger basket 13

four tenders served with your choice of ranch, bbq or honey mustard

popcorn shrimp basket 12.5

served with cocktail sauce and french fries

SIDES

kettle chips 3 fries 5 sweet potato fries 5 cole slaw 4 side salad 4 chef vegetables 4 fresh fruit 6

DESSERTS

triple chocolate cake 7.25 key lime pie - 7.25

salted caramel vanilla crunch cake 9.25 crème brûlée cheesecake 9.25



KIDS

cheese pizza 8 pepperoni pizza 9 chicken tenders 8
choice of fries or sweet potato fries

grilled cheese 8
choice of fries or sweet potato fries

hamburger 8
choice of fries or sweet potato fries

cheeseburger 9
choice of fries or sweet potato fries

12 OZ. \$7 | 24 OZ. \$13 portofino shark punch! virgin drink for the kids



CHEESE 9 | 18

red sauce, mozzarella

FIVE TOWERS 14 24

red sauce, pepperoni, sausage, bacon, ham, chicken, mozzarella

28 ACRES 15 | 25

red sauce, mozzarella, pepperoni, sausage, bacon, ham, onion, peppers, mushroom, olives, feta

NATURE PRESERVE 10 20

for the vegetable enthusiast; mozzarella, peppers, onions, mushrooms, olives and heirloom tomatoes

PEPPERONI 10 20

red sauce, mozzarella, large new york style pepperoni

MARGHERITA 12 21

mozzarella, heirloom tomato blend, white sauce, garlic oil and basil

MEDITERRANEAN 12 21

olives, sun dried tomatoes, feta, mozzarella, heirloom tomatoes, garlic oil drizzled with balsamic reduction

BUFFALO CHICKEN 14 24

chicken, red onion, whole milk mozzarella and cheddar blend, mild buffalo sauce

BUY A DRINK & KEEP THE GLASS

\$18 INCLUDES SOUVENIR CUP • REFILLS ONLY \$5 120z small available by request

order any of the following drinks & it will be served in a take home souvenir

NON-ALCOHOLIC DRINKS

strawberry daquiri

fat tuesday strawberry daquiri

piña colada

fat tuesday piña colada

portofino shark punch fat tuesday blue raspberry

miami vice

fat tuesday strawberry daquiri, piña colada

tutti fruity

fat tuesday strawberry daquiri, piña colada, banana



16oz MONKEY COCONUT



24oz SHARK SIPPER



22oz INSULATED CUP

COBALT BAR

\$19 INCLUDES SOUVENIR CUP • REFILLS ONLY \$14 • 120z small available by request ADD A FLOAT \$3 GRAND MARNIER • 151 RUM • SHEEP DOG PEANUT BUTTER WHISKEY

SPECIALTY DRINKS 12 OZ. \$12 | 24 OZ. \$18

ADD A FLOAT \$3 grand marnier | 151 rum | sheep dog peanut butter whiskey

painkiller

myers dark rum, pineapple juice, orange juice, real coconut

portofino punch

bacardi coconut rum, pineapple juice, orange juice, cranberry juice, grenadine, myers dark rum float

cove cooler

titos vodka, peach schnapps, orange juice, sprite, blue curacao float

panhandle tea

jack daniels, triple sec, lemonade, sweet tea

strawberry kiss

titos vodka, strawberry puree, lemonade, j. roget brut

shipwrecked summer

titos vodka, bacardi, beefeater gin, camarena silver tequila, triple sec, pineapple juice, orange juice

frozen titos strawberry lemonade

titos vodka, lemonade, fat tuesday strawberry

frozen bushwhacker

crème de cacao, 151 rum, vanilla, fat tuesday white russian, coco lopez

frozen piña colada

bacardi coconut rum, fat tuesday piña colada

MARGARITAS

12 OZ. \$12 | 24 OZ. \$18 ADD A FLOAT \$3 grand marnier

signature margarita

tequila, triple sec, marg mix

MAKE IT A FLAVORED MARGARITA +\$1

blue angel - blue curaco

porto pink - pomegranate

very berry - strawberry, mango or peach

COLD BEER

\$5.50 | MIX AND MATCH 5 FOR \$25

domestic

michelob ultra yuengling coors light bud light miller light landshark

imports

blue moon

corona light jai alai stella artois

WINE

house \$6

pinot grigio chardonnay
sauvignon blanc moscato
pinot noir merlot
cabernet sauvignon champagne

premium \$10

see premium wine list

GF = Gluten-Free menu option -- The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.