

# LONGPORT



## LFC COCKTAILS - \$15

**Now You Sesame,  
Now You Don't**  
Sesame Washed Blended Scotch,  
Soda Water, Lemon

**Goldmember**  
Pineapple infused Elijah Craig  
Rye, Heirloom Amaro,  
Orange Tincture, Gold Dust

**When Doves Cry**  
Spirit Works Vodka,  
Hibiscus Syrup, Curaçao

**The Nicky and Pedro Show**  
Suerte Reposado Tequila, Ancho Reyes,  
Chocolate Bitters

**All Grown Up (LFC Long Island)**  
Barrel Aged Tres Generaciones Plata,  
Hanson Organic Mandarin Vodka,  
Drake's Organic Rum,  
Gray Whale Gin, Yuzu, Mexican Coke

**A Berry Good Thyme**  
Blueberry Infused Redemption  
Bourbon, Thyme, Lemon, Egg White

**I Like Your Spirit**  
Tres Generaciones Plata, Lillet, Citrus

**LFC Mai Tai**  
for 4 \$44

**Swedish Fish**  
Montelobos Mezcal, Hibiscus,  
Absinthe, Lemon

**Save the Whales!**  
Gray Whale Gin, Curaçao, Citrus

**Take Me Back**  
Kasama Rum, Melon, Pineapple,  
Lime, Coconut

**Buh Bye, Buchannan!**  
Barrel Aged Aperol, Maker's Mark,  
Montenegro Amaro

## House-Made Sparklers

*Non-Alcoholic - \$6*

*Add Your Choice Of Spirit - \$13*

Drake's Rum • Evan Williams Whiskey

Lunazul Tequila • Rayu Mezcal

Drake's Vodka • Svedka Gin

Hibiscus Ginger Sparkler

Pineapple Nutmeg Shrub Sparkler

Grapefruit Rosemary Sparkler

Blueberry Thyme Sparkler

Lavender Limeade Sparkler

## THE TAPS

Devil's Canyon Kolsch \$7  
Ghost Town (*rotating*) \$8  
Morgan Territory Sour 12 ounces \$8  
Epidemic Ales Stout \$8  
Hazy IPA (*rotating*) \$8  
Del Cielo IPA \$7  
Anderson Valley Amber Ale \$8  
Drake's Hefe \$7  
Shadow Puppet DIPA \$8  
Del Cielo Blonde \$7  
Epidemic Ales Lager \$8

## BOTTLES & CANS

East Brothers Pilsner \$6  
Del Cielo Light Lager \$7  
Drake's 1500 \$6  
Bear Republic Racer 5 IPA \$6  
Fresh Fruit IPA \$9  
Healdsburg Porter \$6  
Petrus Red Cherry Sour \$7  
Weihenstephaner N/A Hefe \$6  
Brewdog N/A Grapefruit IPA \$6  
Coors Light \$5  
Modelo Especial \$5  
Pacifico \$5

## SODAS & MORE

Devil's Canyon Root Beer (*on draft*) \$5  
Cock n Bull Ginger Beer \$5  
Mexican Coke \$5  
Mexican Sprite \$5  
Harney & Sons Organic Apple Juice \$5  
San Pellegrino sm \$5 1g \$8  
Aqua Panna 1g \$8  
Diet Coke Can \$4  
House Made Lemonade \$4  
Arnold Palmer \$4  
Iced Tea \$4  
French Press Coffee sm \$4 1g \$7  
Rishi Hot Tea \$4

# LONGPORT

*Fish Co.*

## STARTERS

<b>Crab Cakes</b>	22
LFC Tartar Sauce, Lemon, Arugula, Pickled Onions	
<b>LFC Truffle Fries</b> <span style="color: red;">GS</span>	12
Truffle, Parmesan, Honey, Black Garlic Mayo	
<b>Shrimp Taquitos</b> <span style="color: red;">GS</span>	16
Chipotle Crema, Shredded Lettuce, Pico de Gallo, Cotija	
<b>Manchurian Crispy Cauliflower</b> <span style="color: green;">V</span> <span style="color: red;">GS</span>	12
Ginger, Garlic, Green Onions, Toasted Sesame Seeds	
<b>Baked Oysters</b>	22
Roasted Garlic Butter, Parmesan, Bread Crumbs	
<b>Black Pepper Calamari</b> <span style="color: red;">GS</span>	16
Shishito Peppers, Tartar Sauce	
<b>'Mary's' Organic Wings</b> <span style="color: red;">GS</span>	15
Calabrian Chili Honey Butter, Toasted Garlic, Blue Cheese Dip	
<b>Crispy Brussels Sprouts</b> <span style="color: red;">GS</span>	12
Thai Vinaigrette, Peanuts, Herbs	
<b>Wood Grilled Bone Marrow &amp; Crab</b>	22
Grilled Bread, Arugula, Pickled Onions	
<b>Wood Grilled Shishito Peppers</b> <span style="color: red;">GS</span>	12
Togarashi, Furikake, Yuzu Aioli	
<b>Warm Olives</b> <span style="color: green;">V</span> <span style="color: red;">GS</span>	7
Citrus, Rosemary	

## LFC BUCKET LIST

*\$12 each or 3 for \$33*

**Local Rock Fish Crudo of the Day**  
See Server for today's preparation

**Griddled Corn Bread**  
Calabrian Chili-Maple Butter

**Wood Grilled Spanish Octopus Salad** GS  
Crispy Fingerlings, Black Garlic Mayo,  
Sweet & Sour Onions, Aged Balsamic

**Ahi Tuna Spoons** GS  
House Ponzu, Salmon Roe, Nori

GS *Gluten Sensitive*

V *Vegan*

## LFC RAW BAR

**Shucked Oysters** GS AQ  
Served on ice with Kombu Mignonette, Kimchi Cocktail Sauce, & Lemon  
*Please inquire with your server for our daily selection*

**Peel 'n Eat Shrimp** 3.25 ea /6 for 18/12 for 30

**½ or Whole Lobster** GS 29/55  
Chilled or Grilled with Garlic Butter

**Bianca's Shrimp Ceviche** GS 15  
Shrimp, Tomato, Avocado, Onions, Cilantro, Chips

**Ahi Tuna Tostadas** GS 18  
Avocado, Chipotle Mayo, Pickled Serrano, Fried Green Onion

### LFC Seafood Towers

Kombu Mignonette, Kimchi Cocktail Sauce,  
Old Bay Hot Sauce, Citrus

**The Tugboat** GS 80  
12 Oysters, 6 Shrimp, ½ Maine Lobster, Bianca's Ceviche

**The Yacht** GS 160  
12 Oysters, 12 Shrimp, Maine Lobster, Crudo, Ahi Spoons,  
Bianca's Ceviche, Cool Stuff From Kitchen

## SOUPS & SALADS

**New England Clam Chowder** 6/10  
Oyster Crackers

**LFC Cobb** GS 18  
Chicken, Bacon, Avocado, Pt. Reyes Blue Cheese,  
Organic Egg, Tomato, Ranch

**Smoked Beet Salad** V GS 14  
Lemon-Tahini Sauce, Zhoug, Pumpkin Seed Crunch

**LFC Louie** GS 19  
Oregon Bay Shrimp, Avocado, Organic Egg, Cherry Tomato,  
Iceberg, Herbs, Louie Dressing

**Caesar Salad** 14  
Romaine, Radicchio, Croutons, Shaved Parmesan

**Organic Quinoa Grain Bowl** V GS 17  
Wood Grilled Avocado, Strawberries, Arugula,  
Pine Nuts, Sesame Miso Dressing

**Organic Heirloom Tomato & Di Stefano Burrata** 18  
Local Stone Fruit, Extra Virgin, Basil, Mint, Aged Balsamic

### ~Add a Protein~ GS

Skirt Steak .....	11
'Ora King' Salmon .....	10/18
Chicken Breast .....	7
Shrimp .....	9

## ENTREES

<b>Cioppino</b>	32
Mussels, Clams, Shrimp, Cod, Calamari, Rich Tomato Broth, Grilled Bread	
<b>Spaghetti and Clams</b>	25
Manilla Clams, White Wine, Garlic, Fresno Chili, Cream, Herbed Bread Crumbs	
<b>Spicy Pasta Shells alla Vodka</b>	25
Shrimp, Creamy Tomato Vodka Sauce, Calabrian Chile, Parmesan	
<b>Black Garlic Noodles</b>	18
Toasted Garlic, Parmesan, Green Onion	
<b>Maine Lobster Mac and Cheese</b>	40
Mozzarella, Parmesan, Jack & Cheddar, Herbed Bread Crumbs	
<b>Maine Lobster Bake</b> <b>GS</b>	59
1/2 Maine Lobster, Mussels, Clams, Shrimp, Andouille Sausage, Corn on the Cob, Potatoes, White Wine, Garlic Butter	
<b>16oz 'Demkota' Ribeye</b> <i>Wood Grilled</i> <b>GS</b>	49
Slow Cooked Greens, Roasted Garlic Mash, Garlic Butter	
<b>Spanish Octopus</b> <i>Wood Grilled</i> <b>GS</b>	26
Fingerling Potatoes, Arugula, Olives, Pickled Onions, Spicy Aioli	
<b>Spanish Style Shrimp Skewer</b> <i>Wood Grilled</i> <b>GS</b>	23
Wood Grilled Broccolini, Roasted Garlic Mash, Crispy Garlic, Parsley, Lemon	
<b>'Demkota' Skirt Steak</b> <i>Wood Grilled</i> <b>GS</b>	33
Slow Cooked Greens, Roasted Garlic Mash, Garlic Butter	
<b>Kurobuta Pork Chop</b> <i>Wood Grilled</i> <b>GS</b>	29
Summer Succotash, Spiced Apple Sauce	
<b>'Mary's' 1/2 Chicken</b> <i>Wood Grilled</i> <b>GS</b>	24
Broccolini, Roasted Garlic Mash, Chimichurri	
<b>IPA Fish and Chips</b>	23
Cole Slaw, LFC Tatar Sauce, Old Bay Hot Sauce	

## Catch of the Day

*Choice of*

Farro, Local Corn, Summer Squash,  
Heirloom Tomato, Herb Cream  
*or*  
Broccoli, Garlic Mashed Potato, Herb Butter Sauce

## SANDWICHES

*Served with Fries, Organic Mixed Greens, or Cup of Soup*

**Gluten Free Buns Available 1.5**

<b>Maine Lobster Roll</b>	29
Warm with Old Bay, Butter, Lemon or Cold with Yuza Mayo, Celery, Crispy Shallots. Add Lobster for \$15	
<b>LFC Smash Burger</b>	16
2 Patties, American Cheese, Pickles, Burger Sauce	
<b>'Ora King' Salmon BLT</b>	17
Bacon, Butter Lettuce, Heirloom Tomato, Smoked Tomato Aioli	
<b>'Mary's' Spicy Fried Chicken Sandwich</b>	14
Coleslaw, Pickles	
<b>'Mary's' Grilled Chicken Sandwich</b>	16
Gruyere, Bacon, Arugula Slaw, Tomato, Carmelized Onion, Dijonaise	
<b>Local Rock Fish Tacos</b>	14
Cabbage Slaw, Chipotle Crema, Pickled Onions	

## SIDES \$10

<b>Summer Succotash</b> <b>GS</b>
Local Corn, Squash, Christmas Lima Beans, Roasted Peppers
<b>Broccolini</b> <i>Wood Grilled</i> <b>GS</b>
Garlic, Lemon, Calabrian Chili
<b>Roasted Garlic Mashed Potatoes</b> <b>GS</b>
Add Lobster + \$12

We do our very best to ensure our gluten sensitive items are prepared without gluten however there is always the possibility of cross contamination. Please let your server aware of any food allergies and we will do our best to accommodate. However, some items may not be able to be modified.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% Gratuity will be included for parties of 6 or more. We charge a \$1.50 outside dessert fee per guest.

Menu items and prices subject to change.

# THE WINE LIST

**LONGPORT**  
Fish Co.

## Surprising Sangrias

Gold / Rose / Red  
\$12

Carafe \$44  
(serves 4)

### Sparkling / Rosé

	Glass	Bottle
Poema Cava (Spain)	15	56
Avissi Prosecco (Spain)	14	52
Moletto Dry Rose Prosecco (Italy)	16	60
Schramsberg Blanc de Blanc (North Coast)		98
Laurent Perrier Brut La Cuvee (Champagne)		120
Petrichor Syrah/Grenache Rose, 2020 (Sonoma)	12	44
Doris by Gail Wines Malbec/Cabernet Franc Rose, 2021 (Sonoma)		60
Long Meadow Ranch Pinot Noir Rose, 2019 (Anderson Valley)	14	52

### White

	Glass	Bottle
Conundrum White Blend by Caymus, 2020 (CA)	14	52
Argiolas Costamolino Vermentino, 2020 (Italy)	12	44
Tendu Vermentino, 2020 (Dunnigan Hills)		48
Cantina Mesa Primo Bianco Vermentino, 2018 (Italy)		50
Terlato Pinot Grigio, 2020 (Italy)	15	56
Mason Cellars Sauvignon Blanc, 2020 (Napa)		56
Longmeadow Ranch Sauvignon Blanc, 2021 (Rutherford)	15	56
Cave de Lugney Chardonnay, 2019 (France)		56
Black's Station Chardonnay, 2018 (Yolo County)		40
A by Acacia Unoaked Chardonnay, 2020 (CA)	14	52
Rutherford Ranch Chardonnay, 2018 (Napa)	17	70
Hartford Court Chardonnay, 2018 (Russian River Valley)		68

### Red

	Glass	Bottle
Clairborne and Churchill Pinot Noir, 2020 (Edna Valley)		56
Chalk Hill Pinot Noir, 2016 (Russian River Valley)	18	68
Argyle Pinot Noir, 2018 (Willamette Valley)		82
Napa Cellars Merlot, 2018 (Napa)	16	60
Castano Monastrell, 2020 (Spain)		48
Angove Shiraz, 2017 (Australia)		70
Uphold Zinfandel, 2017 (Sonoma/Contra Costa County)	13	48
Folie a Deux Zinfandel, 2018 (Dry Creek)		54
Girard Old Vines Zinfandel, 2018 (Napa)		68
Bonanza Cabernet Sauvignon by Caymus, NV (California)	13	48
Stag's Leap Hands Of Time Bordeaux Blend, 2018 (Napa)		96
Iron and Sand Cabernet Sauvignon, 2019 (Paso Robles)	16	60
Luuma Oak Knoll Cabernet Sauvignon, 2019 (Napa)		72
Crocus Malbec L'Atelier, 2018 (France)		72
Inizi Montepulciano/Dolcetto, 2018 (Mendocino)		72
Pico Maccario Lavignone Barbera, 2020 (Italy)	16	60

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\$25 corkage fee per bottle