

# LONGPORT

🐟 Fish Co. 🐟

## LFC RAW BAR

**Shrimp Cocktail** ..... 18  
 **Littleneck Clams** ..... 2.25 ea  
 **½ or Whole Lobster** ..... 29/55  
 **King Crab** ..... ½ lb 50 / 1lb 75

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

**Ahi Tuna Tostadas** ..... 18  
 Smashed Avocado, Pickled Onions,  
 Peanut-Arbol Salsa, Sesame Seed

### Shucked Oysters

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

### LFC Seafood Towers

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

#### The Tugboat ..... 80

6 Oysters, 6 Shrimp, 4 Littleneck  
 Clams, ½ Maine Lobster,  
 Bianca's Ceviche

#### The Yacht ..... 160

12 Oysters, 12 Shrimp,  
 Littleneck Clams, Whole  
 Maine Lobster, King Crab,  
 Cool Stuff From Kitchen

## LFC BUCKET LIST

\$12 each or 3 for \$33

### Spicy Salmon Tartare & Crispy Rice Cake

Brown Butter, Tamari, Jalapeño

### Griddled Corn Bread

Calabrian Chili-Maple Butter

### Wood Grilled Spanish Octopus Salad

Crispy Fingerlings, Black Garlic Mayo,  
 Sweet & Sour Onions, Aged Balsamic

### Ahi Tuna Spoons

House Ponzu, Salmon Roe, Nori

## STARTERS

**LFC Truffle Fries ** ..... 12  
 Truffle, Parmesan, Honey, Black Garlic Mayo

**Shrimp Taquitos ** ..... 16  
 Chipotle Crema, Shredded Lettuce, Pico de Gallo, Cotija

**Manchurian Crispy Cauliflower  ** ..... 12  
 Ginger, Garlic, Green Onions, Toasted Sesame Seeds

**Baked Oysters** ..... 22  
 Roasted Garlic Butter, Parmesan, Bread Crumbs

**Black Pepper Calamari ** ..... 16  
 Shishito Peppers, Tartar Sauce

**'Mary's' Organic Wings ** ..... 15  
 Calabrian Chili Honey Butter, Toasted Garlic,  
 Blue Cheese Dip

**DiStefano Burrata & Heirloom Tomato** ..... 18  
 Aged Balsamic, Pinenuts, Wood Grilled 'Acme' Bread

**Crispy Brussels Sprouts ** ..... 12  
 Thai Vinaigrette, Peanuts, Herbs

**Wood Grilled Bone Marrow** ..... 21  
 Picked Onions, Gremolata, Wood Grilled 'Acme' Bread

**Wood Grilled Shishito Peppers ** ..... 12  
 Togarashi, Furikake, Yuzu Aioli

**Warm Olives  ** ..... 7  
 Citrus, Rosemary

 *Gluten Sensitive*     *Vegan*

*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.*

## SOUPS & SALADS

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

**Soup Of The Day** ..... 5/8

**Organic Mixed Greens  ** ..... 11  
 Cherry Tomato, Ninja Radish, Cucumber, Herbs,  
 Meyer Lemon Vinaigrette

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

**LFC Louie ** ..... 18  
 Wood Grilled Shrimp, Avocado, Organic Egg,  
 Fresh Hearts of Palm, Cherry Tomato, Beets, Romaine,  
 Louie Dressing

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

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

**Bloomsdale Spinach Salad ** ..... 14  
 Local Fruit, Radicchio, Dried Cherries, Red Onion,  
 Manchego, Hazelnuts, Sherry Vinaigrette

### ~Wood Grilled Proteins~

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

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

## ● SANDWICHES ●

*Served with Fries, Organic Mixed Greens, or Cup of Soup - **Gluten Free Buns Available 1.5***

<p><b>LFC Burger</b> <span style="float: right;">17</span>                  Proprietary Blend, Butter Lettuce, Tomato, Onion,                  Pickles, Our Burger Sauce  <i>Cheese 1.5 Fiscalini Cheddar, Gruyere, Pt, Reyes Blue</i>  <i>Bacon 2 Avocado 2 Fried Organic Egg 1.5</i></p> <p><b>Maine Lobster Roll</b> <span style="float: right;">29</span>                  4oz Maine Lobster, Butter, Lemon, Old Bay,                  Buttered Lobster Roll</p> <p><b>'Ora King' Salmon BLT</b> <span style="float: right;">17</span>                  Bacon, Butter Lettuce, Heirloom Tomato, Smoked Tomato Aioli</p>	<p><b>'Mary's' Spicy Fried Chicken Sandwich</b> <span style="float: right;">14</span>                  Coleslaw, Pickles</p> <p><b>'Mary's' Grilled Chicken Sandwich</b> <span style="float: right;">16</span>                  Gruyere, Bacon, Arugula Slaw, Tomato,                  Carmelized Onion, Dijonaise</p> <p><b>Impossible Burger "Not Animal Style" </b> <span style="float: right;">16</span>                  Vegan Cheddar, Shredded Lettuce, Tomato, Pickles,                  Fried Onions, Vegan Spread</p>
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## ● ENTREES ●

<p><b>Spaghetti and Clams</b> <span style="float: right;">25</span>                  Shrimp, Mussels, White Wine, Cream, Herb Crumble</p> <p><b>Maine Lobster Mac and Cheese</b> <span style="float: right;">38</span>                  Mozzarella, Parmesan, Jack &amp; Cheddar,                  Herbed Bread Crumbs</p> <p><b>Spicy Pasta Shells alla Vodka</b> <span style="float: right;">25</span>                  Shrimp, Creamy Tomato Vodka Sauce,                  Calabrian Chile, Parmesan</p> <p><b>Black Garlic Noodles</b> <span style="float: right;">18</span>                  Toasted Garlic, Parmesan, Green Onion</p> <p><b>Seared 'Ora King' Salmon </b> <span style="float: right;">31</span>                  Slow Cooked Greens, Crispy Potato Terrine,                  Yuzu-Nori Butter Sauce</p> <p><b>Cioppino</b> <span style="float: right;">32</span>                  Mussels, Clams, Shrimp, Cod, Calamari,                  Rich Tomato Broth, Grilled Bread</p> <p><b>IPA Fish and Chips</b> <span style="float: right;">24</span>                  Cole Slaw, LFC Tatar Sauce, Old Bay Hot Sauce</p>	<p><b>16oz 'Demkota' Ribeye <i>Wood Grilled</i> </b> <span style="float: right;">48</span>                  Slow Cooked Greens, Roasted Garlic Mash,                  Porcini-Bone Marrow Butter</p> <p><b>Spanish Style Shrimp Skewer <i>Wood Grilled</i> </b> <span style="float: right;">23</span>                  Wood Grilled Broccolini, Roasted Garlic Mash,                  Crispy Garlic, Parsley, Lemon</p> <p><b>'Demkota' Skirt Steak <i>Wood Grilled</i> </b> <span style="float: right;">33</span>                  Slow Cooked Greens, Roasted Garlic Mash,                  Garlic Butter</p> <p><b>Kurobuta Pork Chop <i>Wood Grilled</i> </b> <span style="float: right;">29</span>                  Summer Succotash, Spiced Apple Sauce</p> <p><b>'Mary's' 1/2 Chicken <i>Wood Grilled</i> </b> <span style="float: right;">24</span>                  Broccolini, Roasted Garlic Mash, Chimichurri</p> <p><b>Seared Alaskan Halibut</b> <span style="float: right;">38</span>                  Farro, Local Corn Roasted Peppers,                  Summer Squash, Smoked Tomato Aioli</p>
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## SIDES \$10

<b>Elote </b> Chipotle Mayo, Cotija	<b>Summer Succotash </b> Local Corn, Squash, Christmas Lima Beans, Roasted Peppers	<b>Broccolini <i>Wood Grilled</i> </b> Garlic, Lemon, Calabrian Chili
<b>Roasted Garlic Mashed Potatoes </b> Add Lobster + \$12	<b>Crispy Potato Terrine </b>	

## Non-Alcoholic Beverages

House Made Hibiscus Ginger Beer \$6	Diet Coke Can \$4
Draft Devils Canyon Root Beer \$5	House Made Lemonade \$4
Mexican Coke \$5 • Mexican Sprite \$5	Arnold Palmer \$4
Harney & Sons Organic Apple Juice \$5	Iced Tea \$4
San Pellegrino sm \$5 lg \$8	French Press Coffee sm \$4 lg \$7
Aqua Panna lg \$8	Rishi Tea Hot Tea \$4

20% Gratuity will be included for parties of 6 or more

Menu items and prices subject to change.