

HOME PORT  **BACK DOOR** TAKE AWAY **MENU**

APPETIZERS

Smoked Bluefish Pate	10
Cape Cod Steamer Clams	16
Baked Stuffed Quahogs, Chorizo	12
Crispy Calamari, Fennel Pickled Peppers	12
Shrimp and Hominy Fritters	14
Shrimp Cocktail (6)	18

SOUPS, SALADS, SANDWICHES

Home Port Chowder	cup 5 / bowl 10
Lobster Bisque	cup 6 / bowl 12
Garden Salad	11
Caesar Salad	12
Add Lobster Salad to Either Salad	9
Add Crispy Chicken Fingers to a Salad	5
Fish Tacos with Red Chile Salsa, Sour Cream, Red Onion, Cilantro, Lime, Fries, Slaw	14
Fried Scallop Roll, Fries, Slaw	18
Fried Belly Clam Roll, Fries, Slaw	16
Lobster Roll, Fries, Slaw	19
Back Door Burger, Fries, Slaw	14

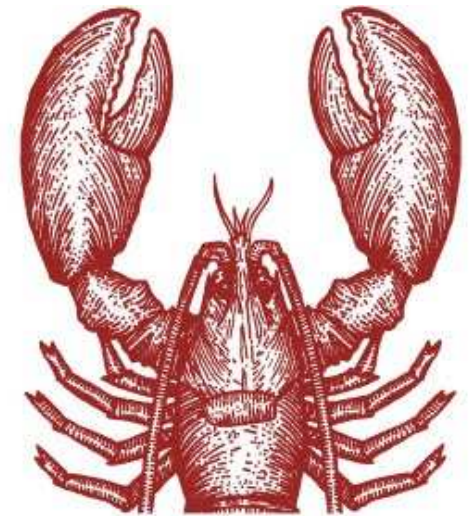
ENTREES

Boiled 1# Lobster, Red Potatoes, Corn, Slaw	27
Fried Fish o' the Day, Fries, Slaw	Mkt.
Broiled or Fried Scallops, Fries, Slaw	24
Crispy Chicken Tenders, Fries, Slaw	17
Fried Belly Clams, Fries, Slaw	22

SIDES

Baked Potato	6
Baked Potato Smothered in Bacon, Cheddar, Sour Cream and Scallions	9
Corn on the Cob	3
French Fries	6
Sliced Fresh Tomato with Tarragon Vinaigrette	9
Sides By the Pint	8
Baked Beans	
Macaroni Salad	
Grandma Safranek's Potato Salad	
Coleslaw	

**Conservation begins with
the food on your table**



HOME PORT
LOCAL SEAFOOD
MENEMSHA MARTHAS *since* VINEYARD 1930

Check Out our selection of
T-shirts & Merchandise!

Visit our sister properties
www.innsatmenemsha.com



Beach Plum Breakfast 7:30am - 10:30am
Dinner 5:30pm - 10:00pm

80 years & Still Cookin'!

• 508-645-2679 •

www.homeportmv.com

Located at 812 North Road in
The Village of Menemsha

Come Dine In!

Raw Bar market price

By the Half Dozen

chilled shrimp, littlenecks, oysters, jonah crab claws with mignonette, cocktail sauce, creamy mustard and lemon

Poached Chilled 1# Lobster Cocktail

cocktail sauce, creamy mustard, drawn butter, lemon

Crick Hill

jonah crab claws (6), oysters (6), clams (6) & shrimp cocktail (6)

Peaked Hill

poached chilled lobster (1), jonah crab claws (6) oysters (6), clams (6) & shrimp cocktail (6)

Salads and Soups

Garden Salad	11
Caesar Salad	12
Home Port Quahog Chowder	5/10
Lobster Bisque	6/12

Appetizers

Smoked Bluefish Pate	10
Two Baked Stuffed Quahogs	12
Crispy Calamari	12
Fennel pickled peppers, marinara, herb aioli	
1# of Steamer Clams	16
Shrimp and Hominy Fritters	14
sweet and smokey tomato jam	
Hefeweizen Steamed Mussels	14
Shallots, thyme, grain mustard, slab bacon	

Fresh Fish with French Fries and Slaw

Fried Whole Belly Clams	22
Broiled or Fried Scallops	24
½# of Fried Gulf Shrimp	28
Grilled Harpooned Swordfish	Seasonal Availability
Fried Fisherman's Platter	28
fish, belly clams, shrimp, scallops	

*Consuming raw or undercooked foods may increase your risk of food borne illness, menu & prices subject to change.

Entrees with Red Potatoes, Corn, Slaw

Single Boiled 1# Lobster	27
Twin Boiled 1# Lobsters	47
Lazy 1# Lobster	32
Single Baked Stuffed Lobster	41
Lobster, shrimp, butter, breadcrumbs	
Grilled 12oz New York Strip	41
Grilled 12oz Pork Chop	25
Jamaican jerk marinade	
Roasted ½ Chicken	25
Lobster Crusted Cod	39
Surf and Turf	45
1# lobster and grilled 6oz new york strip	

More to Love

Shellfish and Orzo Pasta	22
clams, mussels, scallops, shrimp	
Sandwiches served with Fries and Slaw	
Fish Taco	14
red chile salsa, red onion, cilantro	
Lobster Roll	19
Scallop Roll	18
Fried Belly Clam Roll	16
Back Door Burger	14

Home Port 3 Course Menu

Pick any Entrée, Sandwich or Fresh Fish Dish and Make it a 3 Course for \$9 More

Choice of One Appetizer

- one stuffed quahog
- cup of chowder
- green salad
- bluefish pate
- shrimp fritters
- 3 shrimp cocktail
- 3 oysters and 3 clams on the half shell (+\$18)
- boiled and chilled lobster (+\$24)

Choice of One Dessert

- chilled key lime pie
- blueberry pie
- pecan pie
- ice cream
- iowa chocolate cake

The Home Port Partnership

The Home Port was born in 1930 when Luella and Herbert Mayhew sold their first lobster from this spot. Back then, Menemsha was something of a fishing boomtown. From our sheltered, but strategic vantage on the Atlantic, it was a quick trip to harpoon swordfish or catch cod, weakfish or lobster. The Mayhew's formula of serving the freshest seafood against Menemsha's stunning sunset was a winner and the restaurant was on its way to becoming a Martha's Vineyard institution. Over the next eight decades, legions have enjoyed the bounty of the sea in America's most beautiful fishing harbor. Today the Home Port looks much the same as it has for generations. However, for the ocean and her wildlife, it is a very different planet. Marine habitats, the fish and our fishermen are in a decline unimaginable to the Mayhew's in 1931. So you just wanted dinner. What does all this mean to you? We believe that a bit of common sense and a lot of hard work can restore our ocean's wildlife.

We also know that you are a crucial part of the solution. Our goal is for our guests to experience the freshest, best prepared seafood while giving you choices that are the healthiest for our oceans. To do that we have taken two basic steps: First, Home Port will not serve ocean wildlife that we believe to be overexploited. Second, we will supply our kitchen from hardworking locals who fish as stewards of the sea.

We hope you'll join us by asking "where, how and when?" your dinner was caught. Our hope is that the strength of the Home Port is not only in its storied 80-year history but in bringing people together to share dinner and ideas. My mentor, Curt Gowdy, loved to say, "if you give nature half a chance, amazing things can happen!". Let's try. We think dinner is a great place to start. Enjoy!

We greatly appreciate your support,
Bob, Sarah, Bobby, Maggie & Jack Nixon

