

RIDLEY'S PORCH

BEACHSIDE RESTAURANT & BAR

1234 Benjamin Franklin Dr., Sarasota, FL 34236 (941) 309-2577

- small plates -

HEIRLOOM YELLOW TOMATO BISQUE \$11
parmesan crostini, basil oil

ARTISAN CHEESE BOARD \$28
selection of local & old world cheeses, marcona almonds, winter park honey, baked cracker-bread finished with olive oil & fennel pollen

SWEET POTATO BITES \$11
harissa remoulade

ROASTED GARLIC HUMMUS (DF) \$16
crudite, spanish olive oil, aleppo chile, lavash cracker bread

KEY WEST PINK SHRIMP (GF) \$24
key west peel & eat shrimp, old bay, bloody mary cocktail sauce

CRAB & SPINACH ARTICHOKE DIP \$28
grilled naan bread

- salads -

***RIDLEY'S BACON CAESAR** \$16
romaine, candied bacon, house-made croutons, shaved parmesan

FLORIDA WATERMELON SALAD \$18
heirloom tomato, sheep's milk feta, minus 8 vinegar, chile crunch, fennel pollen, watercress

COBB SALAD (GF) \$20
romaine, hard boiled egg, cucumber, candied bacon, heirloom tomato, blue cheese crumble, grilled chicken, green goddess

GREEK SALAD \$17
romaine, shaved red onion, heirloom cherry tomato, cucumber, greek olive medley, sheep's milk feta, house creamy Italian dressing

- side plates -

ROCK SHRIMP RISOTTO \$9
creamy smoked tomato with rock shrimp

ROASTED GARLIC & DILL MASHED POTATOES \$6
creamy yukon mashed potato with roasted garlic and fresh dill

ROASTED WILD MUSHROOMS (GF, V) \$7

- composed plates -

RIDLEY'S SEAFOOD PASTA \$43
bucatini noodles, lobster, tiger shrimp, mussels, bacon, blue crab citrus cream

MARYLAND STYLE CRAB CAKE \$34
yellow tomato coconut sauce, summer succotash, arugula, pickled onion, old bay

SEASONAL VEGETABLE GNOCCHI (V, GF) \$33
potato gnocchi, zucchini, squash, beech mushrooms, baby bell peppers, charred florida corn, pickled fennel, watercress, roasted red pepper sauce

- a la carte -

individual choice of protein, sauce, and/or side plate

- by land -

* 12OZ PRIME NY STRIP \$72

* 6OZ BARREL CUT FILET \$49

* 9OZ BARREL CUT FILET \$60

* 10OZ ROASTED FRENCHED \$42

AIRLINE CHICKEN

all steaks finished with herb butter & maldon sea salt

- by sea -

* **WHOLE MAINE LOBSTER** \$55

1 pound lobster with drawn butter and charred lemon

* **U-10 SCALLOPS** \$40

* **CATCH OF THE DAY** MP

SAUCES

rosemary chicken jus, bernaise, red wine demi glaze, ponzu, horseradish cream, or lemon-caper beurre blanc

ENTREE ENHANCEMENTS

asher bleu cheese | \$5
blackened or grilled shrimp skewer | \$17