

The Phoenix

Restaurant and Bar

337 Alister Street North
Port Aransas Texas USA

Est. 2014



Appetizers

Tempura Fried Vegetables with Japanese dipping sauce			9
House Made Hummus served with toasted pita or crunchy vegetables			7
Spanakopita ...traditional Greek spinach pie with feta cheese served with tzatziki sauce			7
Peel and Eat Gulf Shrimp served with cocktail sauce and lemon aioli			
½ pound	9	full pound	18
Pork Potstickers served steamed or fried with Japanese dipping sauce and sweet chile sauce			9



Soup and Salads

Soup of the Day ...ask your server about our delicious house-made soup			
cup	4	bowl	6
House Salad ...romaine lettuce, spring greens, tomato and radish			4
Greek Salad ...romaine lettuce, tomato, cucumbers, red bell peppers, red onion, feta cheese and kalamata olives topped with red wine vinaigrette			
small	6	large	10
add shrimp	6	add chicken or gyro	4
		add beef tenderloin	6
Pecan Crusted Chicken Salad ...crispy pecan-crusted chicken breast on a bed of spinach with Mandarin oranges, dried cranberries, blue cheese and balsamic vinaigrette			14
Sesame Crusted Tuna Salad ...sesame-crusted tuna steak on a bed of greens with fresh veggies and wasabi soy aioli			16
Crab and Avocado Saladfresh avocado and jumbo lump blue crab atop a pile of lettuce, tomato and red onion served with lemon aioli or wasabi soy aioli			16

House Made Dressings : Creamy Celery Seed, Lemon Aioli, Wasabi Soy Aioli, Chipotle Aioli, Blue Cheese, Ranch, Balsamic Vinaigrette, Greek Red Wine Vinaigrette and Tzatziki



Fresh House-Made Desserts

Our Famous Coconut Cream Pietopped with whipped cream instead of meringue and toasted coconut	6
Ginger Carrot Cakemaple cream cheese icing and candied walnuts	7
Chocolate Decadenceflourless chocolate cake covered in chocolate ganache	8
Crème Brulee of the daytraditional custard with caramelized sugar top	7



The Phoenix Restaurant and Bar has been a long time coming and is truly a labor of love. We are delighted that you are here with us today. We work to source products that are fresh, unadulterated and healthy for you and the community. Whenever possible we bring in organic, non-GMO, hormone-free, free range, fair-trade products. We understand that every person is unique and may have special dietary needs. Please let your server know of any food allergies or practices. Our mission is to create an exceptional dining experience for all of our guests.

Thank you for joining us today at The Phoenix!



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Sandwiches

Smoked Turkey Wrap... seasoned tortilla wrap with smoked turkey breast, lettuce, tomato, avocado, sprouts and cream cheese	9
Vegan... house-made humus on pita with lettuce, tomato, cucumber, avocado and sprouts	9
Classic Ryebe... corned beef, sauerkraut, Swiss cheese and Russian dressing toasted on pumpernickel bread	10
Rachel... made with smoked turkey 10	Vegetarian Ryebe... 9
Thunderbird... grilled chicken breast, roasted poblano peppers, caramelized onion and manchego cheese, dressed with chipotle aioli on ciabatta bread	10
Thunderhoof... made with beef tenderloin	12
Turkey Heaven... smoked turkey breast, avocado, tomato, green onion and Swiss cheese toasted on focaccia bread and dressed with lemon aioli	12
Gyro... shaved lamb and beef, tzatziki, lettuce, tomato and red onion in a toasted pita	10
Grilled or Fried Shrimp Sandwich... served on ciabatta bread with lettuce, tomato, red onion and lemon aioli	12
Grilled or Fried Fish Sandwich... served on ciabatta bread with lettuce, tomato, red onion and lemon aioli	11
Fried Oyster Sandwich... served on ciabatta bread with lettuce, tomato, red onion and lemon aioli	11
Greek Style Lamb Burger... served on herbed focaccia with tzatziki sauce, lettuce, tomato, onion, feta, olives	12
Prime Akaushi Beef Burger... served on focaccia with lettuce, tomato, red onions and your choice of American, Swiss or manchego cheese	12



Entrees

Jumbo Lump Crab Cake topped with lemon aioli and served with jasmine rice and sautéed vegetables	16
Grilled Fish topped with lemon beurre blanc and served with jasmine rice and sautéed vegetables	16
Tuna Stack ... layers of rare tuna, wonton chips, avocado, Asian coleslaw and sweet chile mayo served over seaweed pasta salad	16
Whole Wheat Pasta sautéed with golden garlic, spinach, roasted red peppers, white wine and parmesan cheese	12
with chicken 14	with shrimp 16
Whole Wheat Pasta in a white wine cream sauce with sautéed mushrooms, tomato and asparagus	14
with chicken 16	with shrimp 18



Southern Cornmeal Fried Seafood

Baskets served with cocktail sauce, lemon aioli, Asian coleslaw and your choice of French fries, sweet potato fries or house-made potato chips

Fish Basket	16
Shrimp Basket	18
Oyster Basket	16
Combination Basket.....Choice of 2	18
Seafood Basket.....Fish, Shrimp and Oysters	20
Add a crab cake to any basket	12