



SURF PORTSMOUTH

Easter

Specials 2026

Cocktails

BUNNY HOPS \$17

Cold River Blueberry Vodka, Orange Liqueur,
White Cranberry, Lemon

EARLY RISER \$16

Bulliet Bourbon, Ginger Liqueur, Lemon,
Angostura Bitters, Soda

Sushi

TSUKI MAKI ROLL \$22

Tempura Shrimp, Tuna Sashimi, Avocado,
Cream Cheese, Grilled Apricot, Orange Tobiko
Lemon Dill Aioli

Wine Pairing: La Pettegola Vermentino \$14

Soup

CARROT BISQUE \$15

Almond Gremolata, Spiced Crème Fraiche, Jonah Crab

Wine Pairing: Landhaus Gruner Veltliner \$14

Entrées

SCALLOP TORTELLINI \$36

Seared Scallops, Tricolor Tortellini, Sauteed Fennel
and Baby Spinach, Anisette Cream Sauce,
Parmesan and Fried Basil

Wine Pairing: Artesa Chardonnay \$19

BLACKENED ARCTIC CHAR \$34

Roasted Herb Fingerling Potatoes, Sauteed Zucchini
Noodles, Pineapple Salsa, Pomegranate Molasses

Wine Pairing: Sager Verdier Sancerre \$19

Dessert

BERRIES & CREAM TALL CAKE \$14

Vanilla Cake, Filled with Mixed Berry Compote
and Whipped Cream with
Vanilla Buttercream Frosting

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness.

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