

STARTERS

Artichoke Crab Dip 9

House made Crab dip with Pita Squares

†Grilled Beef Kabob 8

Steak with Grape Tomato, Bell Peppers & Potato Wedge

† Prince Edward Island Mussels 12

Grape Tomatoes, Basil White Wine Sauce

† Fried Mozzarella 9

Ciabatta Crusted Fresh Mozzarella,
Lemon Vinaigrette Dressed Arugula, Balsamic Tomatoes

Coconut Crusted Calamari 13

Sautéed Peppers, and Onions, Thai Chili Sauce

† Shrimp Cocktail 13

Poached Shrimp, Savory Cocktail Sauce

Harbor Style Crab Cakes 13

Sweet Corn Salsa, Red Pepper Beurre Blanc

Lobster Crepe ½ order 9, full order 17

Sweet Corn Crepe, Lobster, Wild Mushrooms, Lemon Cream Sauce

SALADS & SOUP

Baked French Onion Soup 7

Puff Pastry & Provolone on a classic
(Allow Extra Time For Baking)

Lobster Bisque 9

Finished with Lobster, Sour Cream and Field Greens

Roasted Eggplant and Mushroom Soup 6

Caesar 5

Romaine Lettuce, Grape Tomatoes, Shaved Parmesan,
Garlic Herb Croutons

Warm Goat Cheese 7

Field Greens, Strawberries, Dried Cherries, Seasoned
Pecans with Maple Peppercorn Balsamic Dressing

†Gorgonzola Wedge 5

Iceberg Wedge with Gorgonzola Cheese, Bacon, Egg,
Grape Tomatoes, Cucumber with White French Dressing

House 4

Field Greens, Grape Tomatoes, Matchstick Carrots
Candied Walnuts, White French Dressing

†Indicates Gluten Free

Consuming Raw or Under Cooked Meats, Shellfish, Eggs or Seafood May
Increase Your Risk of Food Borne Illness

From the Sea

†Orange Roughy* 17
Pan seared with a Citrus-Ginger Glaze

†Cioppino 18
Fresh Fish, Mussels, Shrimp & Scallops in a Zesty Red-Clam sauce

Atlantic Salmon* 19
Cinnamon & Brown Sugar Glazed with Apple-Raisin Rum Chutney

†Butter Poached Sea Bass* 32
Parmesan Crusted with Lemon Buerre Blanc

†Potato Crusted Walleye* 27
With Sweet Corn Salsa

Amaretto Grouper* 18
Pan Seared With Amaretto Cream and Sliced Almonds

†Pan Seared Sea Scallops* 26
Finished with Honey Ginger Glaze

†Twin South African Lobster Tails*
Market Price, Allow Extra Time

†Two Pound Snow Crab Clusters*
Market Price

* Entrees Include Starch and Vegetable of the Day

PASTA

Blackened Chicken Alfredo 16
Blackened Chicken Breast served over Alfredo Linguine

Cheese Cannelloni 15
Pasta Sheets Rolled with Ricotta Cheese, Spinach, Basil and Parmigiano. Baked and Served with Our Marinara Sauce

Shrimp Diablo 22
Sautéed Shrimp served over a Spicy Red Sauce & Cavatappi Pasta

Seafood Pasta 24
Mussels, Scallops, Shrimp, Chorizo, Sun Dried Tomatoes, Basil White Wine Sauce with Fresh Linguine

Shrimp Scampi Pasta 25
Shrimp Slow Poached in Extra Virgin Olive Oil, Red Pepper Flake, Garlic, Parsley and Fresh Angel Hair

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By Land

†Eight Ounce Filet Mignon* 30
Garlic Herb Compound Butter

†Five Ounce Filet Mignon* 22
Garlic Herb Compound Butter

†Twelve Ounce New York Strip* 28
Garlic Herb Compound Butter

†Surf & Turf* 33
Our Five ounce Filet **and** a Skewer of Shrimp or Scallops

Finishes

Garlic Herb Butter & Pomme Frites Complimentary
Harbor Style - Lump Crab, Asparagus, Hollandaise 6
Balsamic Roasted Onions 5
Sautéed mushrooms 4

†Blackened Bleu Strip Steak* 32
Our N Y Strip served Blackened with Crumbled Bleu Cheese & Pomme Frites

Vanilla-Bourbon Short Ribs 19
Slow Braised Beef Short Ribs with Parmesan Herb Polenta

†Pan Roasted Wild Boar Tenderloin* 28
Wild Mushroom and Roasted Red Pepper
With Balsamic Gastrique

†Dueling Pork Chops* 18
Apple-Rum Chutney with Sweet Potato Frites

Harbor Chicken* 22
Pan Roasted Chicken Breast Topped with Lump Crab Meat,
Grilled Asparagus and Hollandaise

Chicken Scaloppini* 18
Ciabatta Crusted, Gouda Carmelized Onion Risotto,
French Beans and Smoked Tomato Sauce

Champagne Chicken* 15
Grilled Chicken breast served with a Champagne/Mustard reduction

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Additional Side Dishes

Harbor Loaded Baked Potatoes 4
Parmesan and Prosciutto Asparagus 5

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