

LUNCH MENU

STARTERS

SAUTEED MUSSELS

PRINCE EDWARDS ISLE MUSSELS,
FRESH GRAPE TOMATOES, WHITE WINE BUTTER
12

LOBSTER MUSHROOM CREPE

SWEET CORN CREPE, LOBSTER CLAW MEAT, WILD MUSHROOMS
BASIL BEURRE BLANC, WHITE TRUFFLE OIL
17

COCONUT CALAMARI

SAUTEED PEPPERS AND ONIONS, SPICY CHILI SAUCE
13

SHRIMP COCKTAIL

POACHED SHRIMP, SAVORY COCKTAIL SAUCE
15

HARBOR STYLE CRAB CAKES

SWEET CORN SALSA, RED PEPPER BEURRE BLANC
12

SOUPS

BAKED FRENCH ONION SOUP 7

(ALLOW EXTRA TIME FOR BAKING)

DAILY SOUP 4

LOBSTER BISQUE 9

ROASTED EGGPLANT AND MUSHROOM SOUP 5

SALADS

HOUSE

CHILLED FIELD GREENS, GRAPE TOMATO, CANDIED WALNUTS
WHITE FRENCH DRESSING
4

CAESAR

ROMAINE LETTUCE, SHAVED PARMESAN, GARLIC HERB CROUTONS
5

WARM GOAT CHEESE

CHILLED FIELD GREENS, STRAWBERRIES, DRIED CHERRIES, SEASONED
PECANS, MAPLE PEPPERCORN BALSAMIC DRESSING
7

ICEBERG WEDGE

BLEU CHEESE, BACON, EGG, GRAPE TOMATOES, CUCUMBER
WHITE FRENCH DRESSING
5

STEAK AND TOMATO

CHAR GRILLED STRIP STEAK, ARUGULA, BALSAMIC TOMATO SALAD
CRUMBLED BLEU CHEESE
15

ADD ONS

STRIP STEAK 10 GRILLED OR FRIED CHICKEN 4 GRILLED SALMON 5

FROM THE GRILL

**7 OUNCE BLACK ANGUS BURGER
OR 6 OUNCE GRILLED CHICKEN BREAST**

9

HARBOR SIGNATURE

PEPPERED BACON, ROASTED TOMATOES, CARAMELIZED ONIONS,
BOURSIN CHEESE, GRILLED PRETZEL ROLL

PARADISE

CHOOSE YOUR CHEESE: PROVOLONE, SWISS, CHEDDAR, AMERICAN, PEPPERJACK

GREEN CHILI

ROASTED PABLANO CHILIES, FRESH MOZZARELLA, SAUTEED ONIONS
CILANTRO LIME AIOLI

BLEU ON BLACK

CAJUN SEASONING, SHAVED RED ONIONS, CRUMBLED BLEU CHEESE

SANDWICHES

PRIME RIB PHILLY DIP

SAUTEED ONIONS, BELL PEPPERS, AND WILD MUSHROOMS,
PROVOLONE CHEESE, BLACK PEPPER AU JUS

10

AVOCADO TURKEY BACON MELT

SHREDDED LETTUCE, TOMATO, PRETZEL ROLL

9

SOUTHERN FRIED GRINDER

CORNMEAL FRIED WHITEFISH, SHREDDED ROMAINE, TOMATOES,
CAPER TARTAR SAUCE, BUTTER TOASTED HOAGIE ROLL

10

CHICKEN PARMIGIANA

LIGHTLY BREADED CHICKEN BREAST, FRESH MOZZARELLA,
MARINARA, FRESH BASIL

9

ENTREES

PAN SEARED BAY OF FUNDY SALMON

CARAMELIZED, APPLE RUM CHUTNEY

15

TILAPIA OREGANATO

TILAPIA FILET, CRUSTED WITH HERB AND TOMATO SEASONED BREAD CRUMBS
LEMON BEURRE BLANC

11

BEER BATTERED FISH FRY

DAILY FISH SELECTIONS, SERVED WITH CRISPY SEASONED FRIES

10

CHICKEN FRANCAISE

EGG BATTERED CHICKEN BREAST, PARMESAN CARAMELIZED ONION RISOTTO,
LEMON CAPER SAUCE

10

SCALLOP PASTA

FRESH LINGUINE, BAY SCALLOPS, SUN DRIED TOMATO,
ARUGULA, WHITE WINE BASIL BUTTER SAUCE

12

SMOTHERED 8 OUNCE STRIP STEAK

ONIONS, PEPPERS, MUSHROOMS, SWISS AND PROVOLONE CHEESES

16

CONSUMING RAW OR UNDER COOKED MEATS, SHELLFISH, EGGS OR SEAFOOD MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS