

The Harbor House

Hot Appetizers

Oysters Rockefeller	\$15.95
Baked with Pernod, spinach, bacon and hollandaise sauce.	
Lump Crab Cake	\$15.95
Served with garlic cream sauce.	
Fried Calamari	\$10.95
Lightly breaded and deep fried, served with marinara sauce.	
Jalapeno Poppers	\$9.50
Stuffed with cream cheese and deep fried.	
Warm Brie	\$10.95
Stuffed Mushrooms	\$10.95
Peel & Eat Shrimp	\$13.95
Steamed in beer with Old Bay and pickling spices. Served with honey mustard sauce.	
Warm Artichoke Dip & Baguette Chips	\$9.95
Chicken Satay with Thai Peanut Dip	\$9.25
Nawlin's BBQ Shrimp	\$13.95
Prepared in a classic sauce of beer, butter, garlic, and cajun spices.	

Chilled Appetizers

Shrimp Cocktail	\$13.95
Large shrimp with housemade remoulade and cocktail sauce.	
Ahi Tower	\$13.95
Thinly sliced ahi tuna served on a bed of daikon radish.	
Ceviche	\$10.95
Scallops, bay shrimp and calamari marinated in lime juice, cilantro, tomatoes and onions.	

Oysters

Oysters by the half dozen	\$13.95
Oyster Sampler	\$13.95

Soup/Salads

Our Signature Maine Lobster Bisque	\$10.95
The classic recipe with lobster, shrimp, cream, cognac and sherry.	
Clam Chowder	\$7.50
A rich creamy New-England-style clam chowder with corn.	
She Crab Soup	\$9.95
A sherry laced cream soup made from stone crab.	
Caesar Salad	\$7.95
Hearts of romaine with Caesar dressing, grated cheese, topped with croutons.	
House Salad	\$6.95
Greens tossed in a light vinaigrette dressing with cucumber, sliced mushrooms and chopped tomatoes.	
California Spinach Salad	\$8.50
Fresh spinach topped with avocado, berries, toasted sunflower seeds and sweet and sour bacon dressing.	
Mixed Greens Salad	\$9.95

Calamari Salad	\$16.25
Strips of grilled calamari, lightly breaded and served warm on mixed greens with sweet and sour dressing, avocado, tomatoes and grated cheese.	
Smoked Salmon and Shrimp Salad	17.95
Fresh salmon and grilled shrimp on a bed of mixed baby greens. Tossed in raspberry vinaigrette with cucumber, tomato, pine nuts and feta cheese.	
Pepper Seared Ahi Salad	\$18.95
Fresh ruby red ahi dusted with cracked peppercorns, flash seared and served rare on a bed of baby greens with artichoke hearts, marinated asparagus and red pepper. Tossed in light balsamic vinaigrette.	
Seafood/Pastas	
Scallop and Shrimp Fettuccini	\$24.50
Shrimp and scallops with fettuccini in light garlic cream sauce.	
Paella	\$24.95
Spain's popular dish combining saffron rice, shrimp, chicken, calamari, mussels and sausage.	
Cioppino	\$25.50
Italian fisherman's stew. Fresh fish, shrimp, mussels, clams and scallops, tomato, wine, olive oil and seasonings. Served over homemade linguini.	
Mediterranean Penne Pasta	\$20.95
Gallery Platter	\$19.95
A fried combination of shrimp, a sea scallop, fish and clams. Served with french fries.	
Fish & Chips	\$17.50
Batter fried fish served with french fries and tartar sauce.	
Oyster Seafood Stew	\$16.95
Shrimp, scallops and fresh oysters simmered in a broth of cream and sherry. Served over toast points.	
Hawaiian Fried Shrimp	\$22.95
Sliders	\$19.95
Mixed Seafood Grill	\$24.95
Fettucine Calabria	\$20.95
Ken's Nantucket Bucket	\$22.95
New Zealand cockles and Eastern mussels steamed in a broth of butter, olive oil, herbs and white wine.	
Meat/Poultry	
Chicken Maui	\$22.95
Fresh breast of chicken in a ginger, honey, teriyaki marinade with fresh pineapple, papaya, and grilled banana.	
Prime Rib Sandwich	\$17.95
Thinly sliced prime rib of beef with creamed horseradish and grilled onions. Served au jus on an Italian roll.	
New York Steak	\$32.95
A broiled premium choice 12-ounce strip.	
Filet Mignon	\$34.95
Tenderloin of beef, broiled, topped with a mushroom cap, thin onion rings and Bearnaise sauce. Served with potatoes.	
Rib Eye Steak	\$30.95
A premium choice 12-ounce cut, charbroiled.	
Garlic Lover's Chicken	\$21.95

Prices subject to change.