



Starters

Soup of the Land <i>prepared fresh daily</i>	10
Soup of the Sea <i>prepared fresh daily</i>	11
Fried Calamari <i>served with breaded banana peppers, pepperoncini and caper lemon aioli</i>	21
Artisanal Charcuterie Board <i>chef's pairing of artisan cheeses and cured meats with fresh fruit and cracker accompaniments</i>	25
Hot Crab Dip <i>a cheesy, crab filled delight, served with warm Naan dippers</i>	20
Sautéed Pierogi <i>served with caramelized onions, crisp pancetta, crème fraiche drizzle and fresh chives</i>	17
Bam Bam Shrimp <i>4 flash fried jumbo shrimp over dressed arugula, finished with sweet Thai chili & sriracha aioli</i>	20
Panko Crusted Crab Cakes <i>with sweet remoulade & mixed greens tossed in a citrus vinaigrette</i>	27
Hummus & Falafel Plate <i>House falafel, hummus, garlic, tomato, olive oil, grilled naan, & raita</i>	17

Salads

House Salad <i>artisan greens with an assortment of seasonal vegetables and croutons served with choice of dressing</i>	12
Classic Caesar Salad <i>chopped romaine tossed in a traditional dressing, topped with house made croutons and shaved parmesan cheese</i>	15
Simply Arugula <i>pine nuts, shaved parmesan, lemon olive oil dressing</i>	16
Spinach Salad <i>baby spinach with fresh strawberries, blueberries, slivered shallots, candied walnuts, crumbled goats cheese, with a strawberry champagne vinaigrette</i>	18
Mandarin Strawberry Salad <i>spring mix, Mandarin oranges, strawberries, candied pecans & crumbled goats cheese tossed in a lemon poppyseed dressing</i>	18
Wedge Salad <i>a crisp slice of iceberg lettuce with blue cheese crumbles, bacon, Roma tomatoes, creamy bleu cheese dressing and house made croutons</i>	16
Harbor Caprese <i>layers of fresh tomatoes, fresh mozzarella & fresh basil with roasted garlic oil and balsamic glaze drizzle</i>	17
California Cobb Salad <i>artisan greens topped with grape tomatoes, bleu cheese crumbles, crisp bacon, avocado, and sliced egg, served with house made bleu cheese dressing</i>	18
Add To Any Salad: Chicken: 8 Shrimp: 11 Steak or Salmon: 14	

Sandwiches & Entrées

Served with house made potato chips

Reuben / Rachel <i>shaved corned beef or smoked turkey topped with sauerkraut, house made 1000 Island dressing and Swiss cheese on rye</i>	15
Crab Cake Sandwich <i>seared crab cake patty topped with red onion, arugula, micro greens and a sriracha aioli</i>	24
Lobster Roll <i>traditional chopped lobster salad served on an authentic New England style bun</i>	27
Harbor Burger <i>10 oz. of ground chuck with lettuce, tomato, onion and your choice of cheese, on a brioche roll</i>	24
Beyond Burger <i>topped with lettuce, tomato, onion and your choice of cheese, on a Kaiser roll</i>	18
Beef on Weck <i>shaved beef on a fresh kummelweck roll, served with jus and horseradish aioli</i>	22
Buttermilk Fried Chicken Sandwich <i>buttermilk fried or chargrilled, topped with red onions, roasted red pepper, dressed arugula, feta & basil– hot pepper aioli on a toasted brioche bun</i>	19
Fried Haddock Sandwich <i>haddock marinated in six different spices, battered, deep fried to perfection, served on a hoagie roll accompanied with tarter sauce.</i>	21
Tempura Fish Tacos <i>(3) tempura battered haddock, shredded vegetables, cilantro aioli, sriracha & fresh pico</i>	21
Quinoa Bowl <i>zucchini, red pepper, pine nuts, feta and tomato basil coulis</i>	20
add chicken 7 or shrimp 10	
Quesadilla <i>a grilled flour tortilla filled with roasted red peppers, caramelized onions, pepper jack and bleu cheese crumbles, served with salsa and sour cream</i>	
Chicken Quesadilla 20	Beef Quesadilla 21
	Shrimp Quesadilla 23

If you have a food allergy, please notify us.