

HARBOR | HOUSE

STARTERS

Classic Shrimp Cocktail 9

Chilled Jumbo Shrimp, Traditional Cocktail Sauce, Fresh Lemon

Lavender-Crusted Ahi Tuna 14

Sashimi-Grade Tuna Lightly Seared, Served Rare, Citrus Soy, Pickled Carrots and Cucumber

SOUPS

Chicken Noodle CUP 2| BOWL 4

Slow-Simmered Chicken Broth, Chicken, Vegetables, Egg Noodles

French Onion Gratinée | 5

Caramelized Sweet Onions, Beef Broth, Toasted Baguette, Melted Gruyère Cheese

Soup of the Day CUP 2| BOWL 4

Chef's Daily Soup Selection

SALADS

Add: Grilled Salmon 9, Shrimp 9, or Chicken Breast 5

Classic Caesar

Crisp Romaine, Traditional Caesar Dressing, Garlic Croutons, Shaved Parmesan

HALF 3|FULL 8

Harbor Salad

Mixed Field Greens, Cucumber, Grape Tomatoes, Carrots, Crouton Choice Dressing

HALF 3|FULL 8

Roasted Beet Salad

Red & Gold Beets, Goat Cheese, Arugula, Candied Walnuts, Balsamic Drizzle

HALF 4|FULL 8

WEEKLY SPECIALS

Bruschetta

7

Diced Tomato, Basil, Red Onions, Balsamic Glaze, Grilled Garlic Crostini

Roasted Vegetable Stack

17

Roasted Portobello, Eggplant, Zucchini, Red Pepper, Yellow Squash, Red Beets, Quinoa, Sautéed Spinach, Roasted Tomato Sauce, Pesto

Caprese Salad

HALF 4 FULL 8

Sliced Fresh Mozzarella, Heirloom Tomatoes, Basil, Arugula, Olive Oil, Balsamic Glaze, Sea Salt

Linguini w/ Clams

20

Garlic Focaccia

Grilled Ribeye Steak

38

12oz Ribeye Steak, Tobacco Onions

ENTRÉES

Grilled Filet Mignon	40
Prime Marinated Beef Tenderloin, Asiago Potato Cake, Sautéed Escarole, Thyme-Infused Demi-Glace, Maytag Blue Cheese Butter	
Seared Atlantic Salmon	18
Atlantic Salmon Served in a Spring Pea Broth, Shaved Fennel	
Authentic Maryland Crab Cakes	30
Pan-Seared Crab Cakes, Dijon Aioli, Yellow Squash, Zucchini, & Carrot Julienne, Silken Corn Purée	
Harbor House Burger	15
8 oz Burger, Tomato Jam, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun, French Fries	

FROM THE GRILL

Atlantic Salmon	14
Airline Chicken Breast	13
Filet Mignon	32

SIDES

Baked Potato	2	Seasoned Green Beans	2
Oven-Roasted Sweet Potato	2	Seasoned Broccoli Florets	2
Creamy Mashed Potatoes	2	Sauteed Mushrooms	2
French Fries	2	Garlic Spinach	2
Sweet Potato Fries	2	Pineapple Cole Slaw	2

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.