

Harbor Grill



Seafood & Steak

Harbor Grill restaurant, opened by Jose and Carmen Ramos, and its picture perfect location near the end of the Homer Spit allows you to witness both the beauty and history of the pioneer town.

Homer was founded in 1896 by a group of gold seeking adventurers. Among these pioneers was the towns namesake, Homer Pennock. While they didn't find much gold, they did find a town abundant in natural beauty and resources. In the early years, Homer thrived both as a coal mining town and a shipping port. The Homer Spit, a natural harbor, allowed for easy transportation of lumber, coal, and local produce to all Alaska and the lower 48.

Looking out the window from both the bar and dining room, you can see why so many people have been drawn to Homer. To the east, west, and south, the Kenai Mountains jut into the skyline, broken up only by the occasional glacier. Homer is the home to one of the country's largest bald eagle habitats which can be seen soaring at all times of the day. Out in the Kachemak Bay, otters, seals, and whales can be seen at various points in the year.

We will do our best to see that you enjoy your stay with us here at Harbor Grill.
Come back to see us soon.

menu

4262 HOMER SPIT RD.
HOMER, ALASKA 99603
Ph: (907) 235-9333 Fax: (907) 235-9334

If separate checks are desired, please alert your server before ordering. We accept Visa, MasterCard, American Express and local checks. A 18% Gratuity will be added on parties of six or more.



appetizer

Fish and Chips Tender fish dipped in tempura batter and deep fried to golden brown served with french fries or coleslaw \$18

Steamer Clams One pound of clams marinated in a herb garlic sauce served with lemon wedges \$18

Oyster on the half shell or baked topped with bread crumbs and parmesan cheese. The finest Alaska oysters shucked and fresh and served with a light rice vinegar and cocktail sauce ½ dozen \$16 • dozen \$29

Halibut Ceviche Strips of fish marinated in a blend of citrus-juices, spices and then tossed with tomatoes, onions, cilantro, and mild chiles \$16.50

Calamari Strips Strips of tender calamari breaded in tempura batter fried to a golden brown \$13.75

Chicken Wings Tender chicken wings fried to a golden brown served with ranch dressing \$12.75

Smoked Salmon Quesadilla Large flour tortilla filled with smoked salmon or your choice of grilled chicken or grilled beef. With sour cream, pico de gallo, and slices of avocado. \$14



Seafood Chowder & Salads

Seafood Chowder New England style soup that is filled with salmon, halibut, clams and shrimp Bowl \$8 • Cup \$5

House Salad Served with bread \$6.50

Dinner Salad Fresh tossed green lettuce served with your choice of dressing topped with tomatoes, bell peppers & croutons Salmon \$17
Halibut \$19 • Chicken Breast \$15 • Jumbo Prawns or Scallops \$18

Cup of Seafood Chowder and Tossed Salad Romaine with tomatoes, bell peppers, & croutons with your choice of dressing \$9.75



Pastas

Seafood Fettuccini Scallops, prawns, salmon and halibut, onions and mushrooms tossed in heavy cream and parmesan cheese \$31

Grill Chicken Fettuccini Chicken mixed with onions and mushrooms. Tossed in Heavy cream and parmesan cheese \$24

Seafood

All Dinners served with choice of Red Potatoes,
Rice Pilaf and Vegetables Du Jour a Fresh Salad and Facocha Bread

Grilled Sea Food Sampler Alaska Salmon, Halibut, Prawns and Scallops brushed with lemon olive oil seasoned and sprinkled with wine \$31

Grilled Salmon Salmon-sprinkled with lemon olive oil lightly seasoned \$26.

Alaska Halibut Grill Halibut-sprinkled with lemon olive oil lightly seasoned \$29

Baked Alaska Halibut or Salmon Pan baked with herb lemon olive oil in dill sauce with bread crumbs and parmesan cheese \$29

Alaska Halibut From the Gulf of Alaska dipped in a light batter than deep fried to a golden brown \$29

King Crab from the Bering Sea of Alaska Served with melted lemon butter one pound \$49 • two pounds \$86

Prawns Grilled, sautéed or deep fried. Sprinkled with lemon & olive oil lightly seasoned \$26

Jumbo Scallops Grilled or sautéed sprinkled with lemon & olive oil lightly seasoned \$29

Catalan Seafood Stew A variety of fresh seafood-Alaska Halibut, Salmon, Prawns, Clams, Mussels, Scallops, Calamari, mixed together cooked with a saffron remesco broth and lightly seasoned \$31

Steaks

Rib Eye Steak Hand cut 14oz portion. Broiled to perfection red, med well, well done \$28

New York Steak Hand cut 14oz portion. Broiled to perfection red, med well, well done \$28

Chicken Breast Boneless skinless chicken broiled and lightly seasoned \$19

exquisite mexican cuisine

Famous Fajitas with Rice Pilaf & Beans Served sizzling over onions, green and red peppers, special pepper, sour cream, slices of avocado 3 flour tortillas and pico de gallo . Choice of Scallops \$26 • Shrimp \$26 • Chicken \$18 Steak \$18 or Seafood Combination halibut, shrimp and scallops \$26

Burritos ala carte Large flour tortilla filled and rolled with rice pilaf, beans, sour cream, avocado, & pico de gallo your choice of Grilled Chicken Grilled Beef \$13

Quesadilla Large flour tortilla filled your choice or Smoked Salmon, Grilled Chicken, or Steak served with sour cream and pico de gallo and avocado slices \$14

Lunch

Lunched Served 11:00 am to 4:30pm

Halibut Pan baked with herb lemon & olive oil in dill sauce with bread crumbs and parmesan cheese \$21 *Includes your choice of fries or coleslaw*
Substitute a tossed salad or cup of seafood chowder add \$2

Seafood Fettuccine Prawns, Salmon & Halibut mixed with mushrooms, & onions. Tossed in heavy cream and parmesan cheese \$24

Fish Tacos Sautéed Alaska fish cooked with onions, tomatoes, cilantro, & peppers served with marinated cabbage and pico de gallo \$16.75 (served all day)

Halibut Sandwich Fresh Halibut grilled with lemon, olive oil & seasonings served with tomatoes, lettuce, & onion \$20 *Includes your choice of Fries or Coleslaw. Substitute a tossed salad or cup of seafood chowder add \$2*

Salmon Sandwich Grilled Alaska Salmon with lemon & seasonings served with tomatoes, lettuce, & tartar dressing \$18 *Includes your choice of fries or coleslaw Substitute a tossed salad or cup of seafood chowder add \$2*

harbor grill hamburgers

served with your choice of fries or coleslaw

Hamburger Chargrilled Served with lettuce, tomato, onion & pickles \$10.50

Cheeseburger Your choice of cheese Tillamook or Swiss \$11.25

Mushroom Swiss or Tillamook Burger prepared with fresh sautéed mushrooms \$12

Bacon Cheeseburger Two strips of crispy bacon with melted Tillamook Cheese \$12

We hope you have enjoyed your fishing trip and have many stories to tell us. At the Harbor Grill Restaurant, we want to complete your fun-filled day by allowing us to prepare your big catch while you sit back, relax and enjoy. \$18.75 per person

Breakfast served from 6am to 12pm

