

# Harbor House – Dinner Menu

## Appetizers

- Fried Clams - Tartar Sauce, French Fries 12.50
- Steamed Mussels - White Wine Butter 15.50
- Maryland Crab Cake - Vegetable Slaw, Mustard Mayonnaise 13.50
- Fried Calamari - Garlic, Marinara Sauce 12.75
- Haystack Onions Rings - Buttermilk-Battered 8.25
- Shrimp & White Beans - Sautéed Shrimp, Bean Puree, Arugula, Tomato Relish 14.50
- Shrimp Cocktail - Cocktail Sauce, Lemon 13.95
- Scallops - Squash Puree, Mushrooms, Buerre Rouge 17.50
- Fried Shrimp - Cocktail Sauce, French Fries 10.75

## Salads & Soups

- Clam Chowder - New England Style, Clams, Potato, Bacon 6.95 / 8.95
- Crustacean Bisque - Lobster, Shrimp, Crab, Cream 7.95 / 9.95
- Classic Caesar Salad - Romaine Lettuce, Croutons, Anchovy Dressing 9.25
- Mesclun Greens - Mixed Greens, Tomato, Cucumber, Rice Wine Vinaigrette 8.25
- Squash Salad - Arugula, Spiced Pepitas, Squash Ribbons, Goat Cheese, Pumpkin Vinaigrette 11.50
- Lobster Louie Salad - Lobster, Green Beans, Tomato, Cucumbers, Hard Boiled Eggs, Louie Dressing 21.75
- Wedge Salad - Bacon, Cherry Tomatoes, Croutons, Blue Cheese 10.25

## Fresh Fish

- Rainbow Trout Almondine - French Green Beans, Almonds, Red Potatoes 28.75
- Whole Roasted Branzino - Roasted Potatoes, Anaheim Peppers, Anchovies, Garlic 39.25
- Steamed Salmon - Thinly Sliced Lemons, Green Beans, Dijon Potatoes, Dill Pesto, Olive Oil-Poached Cherry Tomatoes 29.75
- Lemon Sole - Crab Stuffed, Sweet Potato Puree, Champagne Butter Sauce 33.95
- Yellowfin Tuna - Pickled Vegetables, Soba Noodles, Shitake Mushrooms, Bacon Dashi 34.75
- Walleye - Root Vegetable Mash, Braised Rainbow Chard, Bacon Gastrique 30.95
- Swordfish - Lyonnaise Fingerling Potatoes, Roasted Brussel Sprouts, Mushroom Ragu 33.95

## Shellfish

- Sea Scallops - Butternut Squash Puree, Beech Mushrooms, Fried Leeks, Buerre Rouge 34.75

Creole Shrimp - Dry Rubbed Gulf Shrimp, Red Rice with Pepper and Onion 31.75  
Alaskan King Crab Legs - Buttered Red Potatoes 51.50  
Cioppino - Clams, Mussels, Scallops, Shrimp, Fish, Tomato Broth, Potatoes 32.75  
Maine Lobster - 2 lb Whole Steamed Lobster, Buttered Red Potatoes 55.75  
Lobster Pot Pie - Peas, Carrots, Onions, Red Potatoes, Button Mushrooms, Puff Pastry, Brandy Cream 35.25  
Twin Lobster Tails - Grilled South African Cold Water Tail, Roasted Potatoes, Spinach 51.50

## Combinations

Filet Mignon & Maine Lobster - 6oz Filet Mignon, Steamed 1/2 of a 2 Lb Lobster, Sauteed Spinach, Potato Puree 49.75  
Filet Mignon & Sea Scallops - 6oz Filet Mignon, Seared Scallops, Sauteed Spinach, Potato Puree 43.75  
Filet Mignon & Wild Gulf Shrimp - 6oz Filet Mignon, Sauteed Wild Gulf Shrimp, Sauteed Spinach, Potato Puree 41.25  
Filet Mignon & Alaskan King Crab - 6oz Filet Mignon, 1/2 lb Steamed Alaskan King Crab, Sauteed Spinach, Potato Puree 49.75  
Filet Mignon & Salmon - 6oz Filet Mignon, Steamed Salmon, Sauteed Spinach, Potato Puree 39.75  
Filet Mignon & Lobster Tail - 6oz Filet Mignon, Grilled South African Cold Water Tail, Sauteed Spinach, Potato Puree 49.75

## Specialties

Filet Mignon - Yukon Gold Potato Puree, Green Beans, Tomatoes, Bearnaise 37.75  
Bone In Ribeye - Roasted Potatoes, Sauteed Spinach, Bearnaise 44.25  
Roast Chicken - Green Beans, Roasted Potatoes, Herb Demi 22.75  
Vegetable Strudel - Flaky Phylo Dough, Braised Chard, Mushroom Blend, Buerre Blanc 18.95

## Sandwiches

Char-Broiled Cheese Burger - Lettuce, Tomato, Onion, Cheese, Sciortino's Bun, French Fries 13.50  
Great Lakes Perch Sandwich - Fried Perch, Sourdough, Coleslaw, American Cheese, French Fries 16.50  
Maine Lobster Roll - Old Bay Mayo, Celery, Brioche Bun, French Fries 20.95

## Sides

Red Potatoes - 5.25  
Yukon Gold Potatoes - 5.25

Sauteed Garlic Spinach - 5.25