

## Starters

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

## Salads

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

## Sandwiches & Entrées

*Served with house made potato chips*

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