



STARTERS

OYSTERS

Raw Oysters On the Half Shell

½ Dz. 5.99 Dz. 9.99

Oyster Bucket 24 Oysters

"You Shuck'em" 17.99

Oysters Rockefeller

½ Dz. w/creamed spinach, applewood bacon & parmesan topped with hollandaise 10.99

Fried Oysters ½ Doz.

Fried then returned to their shells with applewood bacon & smoked jalapeno aioli 9.99

Oyster "Hot Shots"

½ Dz. Broiled with tequila key lime butter & cilantro 9.99

Rhode Island Clam Cakes ½ Dozen Clam Cakes with fresh lemon and jalapeno tartar sauce 5.99

Jumbo Peel & Eat Shrimp Served hot in their own steamer basket with jalapeno tartar and cocktail sauce
½lb. 9.99 1lb.18.99

Prince Edward Island Mussels Served in a white wine lobster broth with fresh baked artisan ciabatta 9.99

Little Neck Clams Sautéed in garlic, butter and white wine with applewood bacon, fresh lemon and fresh baked artisan ciabatta 11.99

Fried Calamari Fingers Dusted in corn meal, flash fried, served with chipotle mayo and sweet chili sauce 7.99

Crab Dip Platter With fresh cut cucumbers, tomatoes, carrots and green beans served with warm pita bread 9.99

Smoked Wings Smoked wings tossed in sweet & spicy vinaigrette, served with blue cheese & celery 8.99

Hummus Platter Cucumbers, olives, tomato, carrots, green beans, feta cheese and flat bread 8.99

Chips and Dips Fresh housemade guacamole, queso & salsa 7.99

Buffalo Wings Served with celery & blue cheese 8.99

Fried Pickles Buttermilk brined and served with a side of chipotle ranch 5.99

CHOWDER & GUMBO

Lobster Corn Chowder Garnished with sherry and cilantro 4.99 Cup 7.99 Bowl
Add 3 Clam Cakes for \$2.99

Seafood Gumbo Served with crawfish, shrimp, crab, oysters & andouille sausage stewed in a dark roux, garnished with fried okra 4.99 Cup 7.99 Bowl

BASIC SALADS

Classic Wedge Grape tomatoes, applewood bacon, bleu cheese and ranch dressing 6.99

House Salad Field greens, balsamic dressing, radish, red onion, carrot, grape tomatoes & pumpkin seeds Half 4.99 Full 6.99

Caesar Salad Romaine, house made dressing, croutons, and Parmesan cheese
Half 4.99 Full 6.99

ENTRÉE SALADS

Farm to Ocean Salad Grilled or fried grouper served over roasted red peppers, garbanzo beans, kalamata olives, radish, cucumber, red onion, applewood bacon, grape tomatoes, bleu cheese crumbles, pumpkin seeds and field greens tossed in puréed herb vinaigrette. 14.99

Seafood Salad A scoop of crab salad and shrimp salad served over dressed field greens with sliced tomato and fresh lemon. 11.99

Chicken Club Fried chicken, applewood bacon, jack cheese, grape tomatoes, red onion, pureed herb vinaigrette, and honey mustard dressing served over field greens 9.99

Greek Salad Romaine tossed in red wine vinaigrette, topped with cucumbers, kalamata olives, sweet red onions, grape tomatoes, pepperoncini, garbanzo beans and feta cheese. 7.99

Thai Shrimp Salad Grilled Shrimp, cabbage, green beans, carrots, cucumbers, radish, and edamame, basil and cilantro, tossed in a soy ginger dressing & peanut coconut curry sauce 11.99

Spinach Salad Applewood bacon, pine nuts, bleu cheese, red onion, and golden raisins 7.99

Add Chicken for 3.99 or Grouper 7.99 to any entree salad

Ask your server about items that are cooked to order or served raw. The consumption of raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SEA SANDWICHES *all sandwiches served with choice of side*

Grouper Sandwich Grilled or fried served on a whole wheat bun with jalapeno tartar sauce 12.95

Shrimp Po'boy Fried gulf shrimp with coleslaw & remoulade served on a French loaf 11.99

Oyster Po'boy Fried gulf oysters with coleslaw & remoulade served on a French loaf 11.99

Shrimp Salad Homemade shrimp salad with fresh lemon tarragon mayo served with lettuce and tomato on a New England style hot dog bun 8.99

Fish Taco Basket Grilled or fried tilapia tacos stuffed with hand cut coleslaw served with black beans and rice topped with salsa and a side of seasoned tortilla chips (2) tacos 8.99 (3) three tacos 10.99 (Sub Tofu at no additional cost)

LAND SANDWICHES

Harbour Burger 8oz certified Angus beef, hand pattied, with caramelized onion, cheddar, bacon, lettuce, tomato, and housemade steak sauce on a sesame bun 8.99

Harbour Veggie Burger With roasted red peppers, caramelized onions, kalamata olive tapenade, rosemary aioli, feta cheese, pureed herbs, tomato 8.99

Harbour Chic Grilled chicken breast, with caramelized onion, cheddar, bacon, lettuce, tomato, and honey mustard 8.99

Chicken Club Grilled or fried chicken served with applewood bacon, Swiss cheese, lettuce, tomato and rosemary aioli on a ciabatta bun and a side of honey mustard. 8.99

Buffalo Chicken Sandwich Fried chicken breast with bleu cheese crumbles and dressing 7.99

FRIED BASKETS *served with coleslaw or red cabbage slaw, fries and hush puppies*

Fish & Chips Cod dipped in beer batter and fried, served with jalapeno tartar sauce and fresh lemon 10.99

Calamari Fingers Dusted in cornmeal, flash fried served with chipotle aioli, sweet Thai chile sauce and fresh lemon 10.99

Fried Oyster Hand breaded gulf oysters served with remoulade, jalapeno tartar sauce and fresh lemon 11.99

Shrimp Served with jalapeno tartar cocktail sauce and fresh lemon 10.99

Chicken Fingers served with rosemary aioli, honey mustard 9.99

SEAFOOD ENTRÉES

Salmon Steamer Fresh Scottish salmon served with snow peas, red pepper, zucchini, squash, new potatoes with cilantro pumpkin seed pesto and ssamjang vinaigrette 16.99

Bar Harbor Steamer 1¼lb. steamed lobster, with clams, mussels, new potatoes, corn on the cob, andouille sausage and hush puppies served with drawn butter & fresh lemon 23.99

Shrimp Boil ½ lb. jumbo shrimp served with new potatoes, corn on the cob, andouille sausage, hush puppies and cole slaw 16.99

Mixed Steamer Clams, mussels, shrimp, oysters, and andouille sausage served with new potatoes, corn on the cob, hush puppies, fresh lemon, cocktail sauce and jalapeno tartar 19.99

Crab Cakes House made crab cakes served over sweet chili glaze sautéed spinach with chipotle aioli topped with pickled red onions 15.99

Fish In Parchment Fresh Scottish salmon served over new potatoes topped with kalamata olive tapenade, roasted red peppers, radish, pickled red onion, grape tomatoes, pureed herbs, feta cheese and lemon zest 16.99

SIDES 2-49

Buttered Corn on the Cob

Coleslaw

French Fries

Side Salad

Side Caesar

Collard Greens

Fried Okra

Steamed Vegetables

Fresh Baked Artisan Ciabatta

Mac & Cheese \$3.49