

HARBOUR HOUSE MENU

APPETIZERS

OYSTERS — \$2.50

Served with cocktail sauce and mignonette lemon

*Ⓞ WOOD-FIRE WINGS — \$12-

Buffalo or Dark 'n' Stormy

~ Includes 8 wings ~

TRUFFLE LOBSTER MAC AND CHEESE — \$19-

Hand picked lobster tossed with a creamy three-blend cheese and black truffle sauce topped with a panko crumb crust

SHRIMP COCKTAIL — \$13-

Served with cocktail sauce and mignonette lemon

~ Includes 4 shrimp ~

CLAMS 1/2 SHELL — \$1.75

*Ⓞ BACON WRAPPED SCALLOPS — \$16-

Applewood-smoked bacon, whole-grain honey mustard sauce

FISH TACO — \$7-

Pan seared sesame crusted ahi tuna served on a grilled flour tortilla with a cucumber tomato slaw, seaweed salad, fresh guacamole and a touch of wasabi sour cream

* HARBOUR HOUSE NACHOS — \$13-

Ground beef and red bean chili baked over tri-colored tortilla chips with cheddar cheese, jalapenos, sliced olives, tomatoes, and scallions

Ⓞ MUSSELS PROVENCAL — \$13-

Prince Edward Island mussels steamed in white wine, crushed tomatoes, shallots, garlic and fresh herbs served with grilled ciabatta croutons

CALAMARI — \$13-

Rings and tentacles fried to a crispy finish served with pepper rings, roasted garlic aioli and sriracha sauce

SOUPS

ONION SOUP — \$8-

NEW ENGLAND CLAM
CHOWDER — \$8-

SOUP OF THE DAY — \$6-

SALADS

Add your own side...

~ Chicken \$7- Salmon \$9- Shrimp \$9- Scallops \$11- Steak \$10- Lobster \$15- ~

CLASSIC CAESAR SALAD — \$12-

Romaine hearts tossed with a garlic Parmesan dressing served with freshly baked seasoned croutons and shaved Parmesan

GARDEN SALAD — \$10-

Mesclun greens, cucumbers, cherry tomatoes, red onions, carrots, and blue cheese with choice of dressing

Ⓞ HOUSE SALAD — \$11-

Mixed greens, dried cherries, mandarin oranges, goat cheese and toasted almond slivers with a raspberry balsamic vinaigrette

Ⓞ TUNA NICOISE — \$18-

Ahi Tuna steak pan seared served over baby arugula with fresh green beans, cherry tomatoes, hard boiled egg, black olives, red potato and capers with a Dijon tarragon dressing

Ⓞ HARBOUR HOUSE COBB SALAD — \$16-

Romaine hearts topped with chicken, cucumbers, hard-boiled eggs, applewood-smoked bacon, fresh avocado, vine ripened tomatoes and blue cheese with a zinfandel vinaigrette

Ⓞ Dishes can be made gluten free without select items such as croutons. Please inform your server of an allergy or preference.

FRESH FROM THE COVE

CLAM FRITTERS — \$16-
Fresh chopped clams with a vegetable ale fritter batter fried to a soft savory finish

~ Served with French fries, coleslaw, and Tarter sauce ~

FISH AND CHIPS — \$16-
Beer battered cod fish fried to a crispy golden brown

~ Served with French fries, coleslaw, and tarter sauce ~

CRAB CAKES — \$17-
Full of sweet blue crab meat, fresh herbs and seasonings pan seared

~ Served with a creole remoulade and coleslaw ~

WOOD-FIRED FLATBREADS

— \$14-

SGT. PEPPER

Roasted tomatoes, mozzarella, and thinly sliced pepperoni

BELLA ROSA

Rosemary fig jam, prosciutto, and gorgonzola

* GUARDIANO

Sweet Italian sausage, roasted peppers, caramelized onions, and mozzarella

MR. BOGART

Roasted garlic, tomato, mozzarella, and fresh basil

* BUFFALO CHICKEN

Tender strips of buffalo chicken, minced garlic oil, blue cheese, red onion and mozzarella, finished with ranch dressing

BURGERS

*Burgers are made with ground Angus beef grilled over an open fire
Served on a savory brioche roll with house chips or French fries, and a dill pickle*

* THE COVE — \$15-

Mushrooms, Swiss cheese, and horseradish sauce

* THE HARBOUR HOUSE — \$15-

Gorgonzola cheese and caramelized onions

* HIT THE DECK — \$15-

8oz. Angus beef, roasted red peppers, Tabasco fried onions, cheddar jack blend and HH remoulade

* THE HALEY — \$15-

Applewood-smoked bacon and cheddar cheese

Ⓢ Ⓢ BLACK BEAN & QUINOA BURGER — \$15-

With mayonnaise, avocado, vine ripe tomato and spicy baby arugula served on a toasted gluten free roll

SANDWICHES

Served on a savory brioche roll (unless stated otherwise) with house chips or French fries, and a dill pickle

* STEAK WRAP — \$17-

Choice cut tenderloin tips sautéed with peppers, onions and mushrooms wrapped in a grilled tortilla shell with a burgundy cheese sauce

* CORNED BEEF REUBEN — \$15-

Slow-roasted corned beef brisket topped with Swiss cheese and sauerkraut, served with a homemade thousand island dressing, grilled on Lighthouse Bakery rye bread

* TERIYAKI CHICKEN SANDWICH — \$15-

Tender grilled whole breast of chicken, cheddar cheese and a mandarin orange slaw served on grilled flatbread

AHI TUNA SANDWICH — \$17-

Sushi grade yellow fin tuna steak pan seared topped with sliced cucumbers, avocado, vine ripe tomato and baby arugula served with a wasabi mayo

HOT LOBSTER ROLL — \$22-

Hand picked lobster meat sautéed in a sweet sherry citrus butter served in a toasted brioche roll

* PULLED PORK SLIDERS — \$14-

BBQ pulled pork roast, caramelized onions and cheddar cheese

DINNER

Available after 4PM

SALMON FILLET — \$27-

Fresh salmon fillet dusted with an herb and paprika blend pan seared served with a sauté of baby spinach, cherry tomatoes, and artichoke hearts over saffron rice with an avocado remoulade

TRUFFLE SCALLOPS — \$29-

Fresh Stonington sea scallops sautéed with sun dried tomatoes and asparagus in a black truffle citrus butter served over scallion mashed potatoes

LOBSTER CASSEROLE — \$30-

Hand picked lobster tail, claw, and knuckle meat simmered in a rich, flavorful Newburg sauce baked with a gruyere crumb crust served with mashed potatoes and vegetables

* PORK CHOP — \$26-

Oven roasted double cut pork chop pan braised in a fresh herb caramelized onion Au Jus over mashed potatoes with vegetables

*Ⓞ FILET OSCAR — \$29-

Seasoned 6 oz. Angus beef tenderloin grilled over an open fire topped with fresh crab meat and bearnaise sauce served with grilled asparagus and mashed red bliss potatoes

SESAME TUNA — \$28-

Sesame crushed ahi tuna steak, pan-seared with Szechuan vegetables, wasabi cream, and seaweed salad over jasmine rice

*Ⓞ T-BONE STEAK — \$29-

Choice cut 12 oz. Angus steak grilled over an open fire with cipolini onions and shiitake mushrooms in a black truffle sea salt butter with a baked potato

*Ⓞ ORANGE DUCK — \$28-

Tender maple leaf farms duck breast pan seared served with a mandarin orange ginger sauce over jasmine rice with toasted almonds

Ⓞ HARBOUR HOUSE

BOUILLABAISSE — \$32-

Fresh cod fish, lobster meat, shrimp, scallops, little-neck clams, red bliss potatoes, and corn on the cob simmered in a flavorful tomato fennel saffron broth with garlic croutons

~ Croutons are not gluten free ~

PASTA

FRUIT DE MER — \$28-

Stonington sea scallops, shrimp, chopped clams, artichoke hearts, roasted peppers, capers, and sliced olives in a garlic fresh basil olive oil with a splash of chardonnay tossed with linguini

BOLOGNESE — \$23-

Fresh ground Angus beef and pork simmered in a vegetable herb tomato sauce with sweet cream and Parmesan cheese tossed with fettuccine

~ Served with garlic sticks ~

^{vegie} VEGETARIAN PASTA — \$19-

Heirloom cherry tomatoes, green beans, artichoke hearts, chick peas, and julienne carrots tossed with fettuccine in a garlic, lime, avocado sauce with shaved Parmesan cheese

SIDES

FRENCH FRIES — \$5-

Ⓞ COLESLAW — \$3-

ONION RINGS — \$7-

HOUSE CHIPS — \$4-

Ⓞ BAKED POTATO — \$6-

PASTA SALAD — \$5-

SWEET POTATO FRIES — \$6-

DESSERTS

— \$8-

S'MORE CAMPFIRE FLATBREAD

*Chocolate, marshmallows, and
graham cracker crumbles,
melted just perfectly over a
toasty flatbread and topped with
chocolate syrup*

VANILLA AND CHOCOLATE TRUFFLE CAKE

*With an apple cream cheese
filling, chocolate sauce and
whipped cream*

SORBET

Raspberry or Lemon

ICE CREAM

Chocolate or Vanilla

NEW YORK STYLE CHEESECAKE

*Creamy cheesecake with a
graham cracker crust topped
with a sweet strawberry sauce
and whipped cream*

APPLE CINNAMON ROLL FLATBREAD

*Warm baked cinnamon apples
and candied walnuts served on a
wood fire toasted flatbread with
vanilla icing*

Ⓞ FLOURLESS CHOCOLATE TORTE

*Decadent chocolate, flourless
cake topped with a raspberry
sauce and whipped cream*

CRÉME BRÛLÉE

*Vanilla custard, a warm caramel
crust and fresh whipped cream*

KEY LIME PIE

*Fresh lime juice pairs with a
perfectly tart, creamy, and
smooth filling with a crunch of
graham cracker crust*

DRINKS

PEPSI

DIET PEPSI

GINGER ALE

SIERRA MIST

ORANGE SODA

TEA

UNSWEETENED ICED TEA

COFFEE

LEMONADE

ORANGE JUICE

APPLE JUICE

GRAPEFRUIT JUICE

TOMATO JUICE

CRANBERRY JUICE

PINEAPPLE JUICE

KID'S MENU

— \$8-

Beverage and ice cream for dessert included!

PASTA & MARINARA

FLATBREAD PIZZA

*Cheese or Pepperoni
~ Served with French fries ~*

HOTDOG

~ Served with French fries ~

HAMBURGER

~ Served with French fries ~

MAC & CHEESE

CHICKEN TENDERS

~ Served with French fries ~

FISH & CHIPS