

Let's Get Started

APPETIZERS

HARBOR CRISPY RICE WITH FRESH FISH

- Three Pieces of Crispy Rice Topped With Raw Fish & Chipotle Aioli
- SALMON, Sweet & Sour Soy, Seaweed \$19
- TUNA, Sweet & Sour Soy, Seaweed \$21
- UNI, Preserved Lemon \$24
- One of Each \$22

CEVICHE

Raw Rockfish, Lime, Green Leche De Tigre, Coconut Milk, Red Onion, Radish, Celery, Yellow Chili, Sweet Potato, Crackers \$19

YELLOWFIN TUNA TIRADITO

Thin Slices of Yellowfin Tuna, Coconut and Green Curry Sauce, Charcoal Avocado, Red Chili Oil, Seaweed Salad, Pickled Radish, Crackers \$22

OYSTERS ON THE HALF SHELL

Six Fresh Oysters Served with Lemon Ponzu Sauce, Cilantro Sauce and Ceviche Sauce \$24

BEEF TARTARE

Black Angus Sirloin, Capers, Truffle Aioli, Red Onion, Yellow Chili, Parsley, Homemade Pickles, Crispy Frites \$28

The Perfect Sides

VEGETABLES TO REMEMBER

PAPAS ROTAS

Smashed Roasted Potatoes with Grana Padano Cheese, Parsley, Truffle Oil \$14

FRIED BRUSSELS SPROUTS

Seasoned with Honey, Garlic and Red Chili \$14

GLAZED EGGPLANT

Glazed in Sweet and Sour Soy Sauce with Baba Ganoush Cream \$14

ROASTED CARROTS

Organic, Roasted in Butter and Served with Macadamia Nuts \$14

A Sweet Ending

DESSERTS

APPLE STRUDEL

Homemade Apple Strudel in a Flaky Crust \$14

DULCE DE LECHE MOUSSE

A Creamy, Rich, Light and Airy Carmel Flavored Delight \$14

TARTA VASQUA

Basque-style Cheesecake with Berry Compote \$14

THE HARBOR RESTAURANT

International Coastal Cuisine

On The Light Side.

SOUP / SALAD

CLAM CHOWDER

Razor Clams in a Traditional White Chowder \$19

FRENCH ONION SOUP

From the Shores of Saint Tropez, a Luscious Onion Soup \$19

LOBSTER CAKE CAESAR SALAD

Lobster Cake, Grilled Romaine Lettuce
Hearts with Homemade Caesar Dressing, Sourdough Bread Crisps, Soft-boiled Eggs, Grana Padano Cheese \$36

HEIRLOOM TOMATO SALAD

Local Heirloom Tomatoes, Yellow Chili Vinaigrette, Sunflower Tahini, Breadcrumbs, Pickled Onion, Fresh Basil, \$19

ORGANIC BEET SALAD

Balsamic Vinaigrette, Crispy Carmelized Cashews, Crumbled Fresh Cheese, Olive Oil, Watercress \$19

MIXED GREEN SALAD

Freshly Tossed Mixed Greens, Cucumber Slices, Cherry Tomatoes, Balsamic Vinaigrette, \$14

+ GRILLED CHICKEN BREAST

ADD \$7

+ DEEP SKIN SALMON

ADD \$9

+ GRILLED STEAK

ADD \$11

Land And Sea.

ENTREES

ARROZ SOCARRAT WITH OCTOPUS

Rice in a Chipachole Broth with Clams \$42

MILANESE WITH POACHED EGG

Breaded Chicken or Steak Milanese with

- CHICKEN

\$32

- STEAK

\$38

SQUID INK PASTA

Tagliarini with Prawns in a Seafood Beurre Blanc Sauce, Parsley and Lemon \$38

BRAISED TRI-TIP

Smoked Sweet Potato Puree, Sauteed Mixed Mushrooms, Roasted Cipollini Onions, Watercress, Cajun Praline \$42

PRIME RIB

Classic Slow Cooked Prime Rib with Homemade Fries \$42

SCOTTISH SALMON

Roasted with Lentil Curry, Broccolini and Homemade Pickles \$46

Oh, What A Night.

SPECIAL DISHES

CERTIFIED BLACK ANGUS RIBEYE

A 12 Oz Grade A Grilled Steak \$72

FILET MIGNON

Petit Filet (8 Oz) or Large Filet (16 Oz) \$65 / \$85

SURF & TURF

Choose any of our Steaks (Filet Mignon, Certified Angus Ribeye or Prime Rib) and Enjoy with an 8 oz Lobster Tail and Two Jumbo Shrimp \$95

SEAFOOD TOWER

Three Levels of Chilled Seafood Including 2x Lobster Tails, 6 Jumbo Shrimp, Colossal Lump Crab, Assorted Shellfish, and 1/2 Dozen Oysters, Cocktail Sauce, Tartar Sauce, Ponzu Sauce, Limes, Lavash Crackers \$150

Thank you for joining us, please return soon!