



Dinner Menu

Dinner Starters, Small Plates and To Share

Calamari Tempura 9
cocktail and tartar sauces

Crab Cake 9
spicy aioli and homemade tartar

Ahi Nachos 9
fresh yellowfin tuna, wasabi aioli on top of crispy wonton chips

Crispy Coconut Shrimp 10
thai chili sauce and fruit relish

Oysters on Ice 12
half dozen eastern with cocktail sauce (gf)

Crab and Avocado Wontons 9
hand wrapped with crab and avocado with plum sauce

Sautéed Mussels 8
white wine, herb garlic butter and french fries

Salmon Cakes 7
whole grain mustard sauce and sweet corn relish

Shrimp Cocktail 10
five large chilled shrimp with cocktail sauce (gf)

Vegetable Pot Stickers 7
hand folded, carrots, sprouts, bell peppers and zucchini with orange plum sauce

Harborside House Salad 7
organic micro greens mix, hearts of palm, feta cheese, black olives, garbanzo beans, tomatoes, onions and cucumber with Italian dressing (gf)

Chicken lettuce Wrap 7
grilled fresh natural chicken, asian vegetables, ponzu sauce and sweet chili sauce (gf)

Caesar Salad 7
romaine hearts, shredded parmesan cheese and garlic croutons

Spinach Salad 8
sliced apples, dried cranberries, egg and bleu cheese crumbles with honey mustard vinaigrette (gf)

The Wedge Salad 8
crisp wedge of iceberg lettuce, chopped bacon, diced tomatoes and bleu cheese crumbles with bleu cheese dressing (gf)

Lobster Bisque 8
blended with Canadian lobster

New England Clam Chowder 7
topped with roasted corn and green onion

Chicken Tortilla Soup 6
chicken, vegetables, avocado and crispy tortilla strips (gf)

Hot Appetizer Sampler 14
coconut shrimp, potstickers and calamari

Cold Appetizer Sampler 12
shrimp cocktail, chicken lettuce wraps and oysters

Grilled Vegetable Platter 10
zucchini, tomato, carrots, spinach, bell pepper, asparagus and mushrooms (gf)

Entrée Salads / Pasta

BBQ Chicken Salad 15
organic micro greens mix, fresh grilled natural chicken, black beans, avocado, roasted corn, tomatoes, mixed cheese, tortilla strips and BBQ ranch dressing on the side

Cobb Salad 15
fresh roasted turkey breast, chopped bacon, bleu cheese crumbles, diced tomatoes, egg and avocado with ranch dressing on the side

Shrimp and King Crab Louie 23
large shrimp, Alaskan king crab leg, avocado, asparagus, egg and 1000 island dressing

Chicken Penne Pasta 16
fresh natural chicken, tomato wedges, pesto, balsamic infused mushrooms and penne pasta

From the Sea

Alaskan Halibut 32
pan seared then oven roasted, capers, wine, garlic, herb butter sautéed french green bean almondine and mashed potatoes (gf)

Macadamia Nut Opakapaka 24
macadamia nut crusted, tropical fruit relish and cream sauce with rice pilaf and sautéed french green bean almondine

Blackened Mahi Mahi 25
cajun spices over sautéed spinach, chipotle cream sauce and avocado relish with red rose potatoes (gf)

Orange Coconut Crusted Salmon 25
rolled in shredded coconut and panko bread, drizzled with sweet chili ginger soy glaze atop mashed potatoes with asparagus

Pacific Grilled Swordfish 29
grilled atop asparagus with lemon herb butter and organic wild rice (gf)

Fish and Chips 16
filet of Atlantic cod with cocktail and tartar sauce served with peanut cole slaw and french fries

Seafood Pasta 22
manila clams, shrimp, scallops, mussels, diced tomatoes, parmesan cheese and cream sauce over penne pasta with garlic toast

Chilean Sea Bass 32
pan seared then oven roasted, shrimp bisque sauce over fresh asparagus with organic wild rice

Seared Scallops 21
large scallops with risotto and french green beans

Grilled Salmon 24
simple grilled, with lemon caper butter sauce with sautéed spinach and organic wild rice (gf)

Cioppino 29
large shrimp, Alaskan king crab leg, scallops, Manila clams, black mussels and salmon in a rich tomato bouillabaisse with garlic toast

Roasted Red Snapper 20
pan seared then oven roasted, lemon beurre blanc with rice pilaf and steamed broccoli

Twin Canadian Lobster Tails 34
twin tails steamed with drawn butter and rice pilaf (gf)

Alaskan King Crab Legs 36
three-quarters of a pound served with drawn butter and organic rice pilaf (gf)

From the Land

Yankee Pot Roast 15
prime eastern corn fed beef with our pot roast gravy, parmesan cream corn and mashed potatoes

Caribbean Chicken Breast 14
lightly blackened fresh natural chicken breast, red rose potatoes, French green bean almondine, and BBQ au jus topped with tropical fruit salsa

Roasted Turkey Breast 15
fresh natural white breast meat, homemade stuffing, cranberry sauce, glazed brussel sprouts and mashed potatoes with gravy

New Zealand Rack of Lamb 28
half rack with nine spices, oven roasted with homemade mint jelly au jus, French green bean almondine and mashed potatoes

Baby Back Pork Ribs 24
full slab of ribs with Harborside's house made barbeque sauce, cole slaw and red potatoes

Steak House Signatures

Filet Mignon 34
half pound of choice corn fed filet of beef tenderloin, cognac black peppercorn sauce, sautéed spinach and mashed potatoes (gf)

Prime Top Sirloin 22
USDA prime graded top sirloin with side of teriyaki sauce, French green bean almondine and mashed potatoes

New York Steak 26
choice strip loin hand cut with onion straws, brussel sprouts and red rose potatoes

Harborside Burger 12
half pound fresh ground angus beef with avocado, bacon, cheddar cheese, 1000 dressing on a french burger bun and served with peanut cole slaw and french fries

Healthier Selections (under 500 calories)

Poached Salmon 24
poached Atlantic salmon, 2oz steamed spinach, mixed greens with non-fat honey mustard

Herb Seasoned Chicken 14
herb rubbed fresh natural chicken breast, green beans almondine and organic wild rice (gf)

Small Filet Mignon 20
4oz choice filet mignon, steamed broccoli, fire roasted tomato and organic wild rice

Sides to Share

French Green Bean Almondine 4

Steamed Broccoli 3

Glazed Brussel Sprouts 4

Parmesan Cream Corn 4

Sautéed Mushrooms 5

Sautéed Spinach 6

Steamed Asparagus 6

Homemade Desserts

Peach Crepes ala mode 6

Chocolate Lava Cake ala mode 7

Banana and Cream Cheese Bunuelos 6

Tahitian Vanilla Crème Brulee 6

Mud Pie topped with warm Fudge 7

Hot Fudge Sundae with Nuts 6

Seasonal Sorbet 5

Cheesecake 6