



Lunch Menu

Lunch Starters

Calamari Tempura 8
cocktail and tartar sauces

Crab Cake 8
spicy aioli and homemade tartar

Crispy Coconut Shrimp 9
thai chili sauce and fruit relish

Shrimp Cocktail 9
five large shrimp with cocktail sauce (gf)

Salmon Cakes 6
whole grain mustard sauce and sweet corn relish

Crab and Avocado Wontons 8
hand wrapped with avocado and crab with plum sauce

Harborside House Salad 6
organic micro greens mix, hearts of palm, feta cheese, black olives, garbanzo beans, tomatoes, onions and cucumber with Italian dressing (gf)

Caesar Salad 6
romaine hearts, shaved parmesan cheese and garlic croutons.
add grilled chicken breast 4

Spinach Salad 7
sliced apples, dried cranberries, egg and bleu cheese crumbles with honey mustard vinaigrette (gf)

The Wedge Salad 7
crisp wedge of iceberg lettuce, chopped bacon, diced tomatoes and bleu cheese crumbles with bleu cheese dressing (gf)

Lobster Bisque 7
blended with Canadian lobster

New England Clam Chowder 6
topped with roasted corn and green onions

Chicken Tortilla Soup 5
chicken, vegetables, avocado and crispy tortilla strips (gf)

Entrée Salads

BBQ Chicken Salad 13
organic micro greens mix, fresh grilled natural chicken, black beans, avocado, roasted corn, tomatoes, mixed cheeses, tortilla strips and BBQ ranch dressing on the side

Cobb Salad 13
fresh roasted turkey breast, chopped bacon, bleu cheese crumbles, diced tomatoes, egg and avocado with ranch dressing on the side

Papaya, Avocado and Chicken Salad 17
ripe tropical papaya, avocado and grilled chicken over mixed greens with herb lime vinaigrette dressing

Shrimp and King Crab Louie 22
large shrimp, Alaskan king crab leg, avocado, asparagus, egg and 1000 island dressing

Soup and Salad Combinations

Chowder Loaf 9
sourdough bowl filled with our New England clam chowder

Harborside Salad and Soup 9
Harborside salad and choice of clam chowder or chicken tortilla

Half Sandwich and Soup or Salad 12
choose half a tuna melt, reuben or turkey sandwich with french fries and choice of either soup or a Harborside salad

Small Lunches

Chicken Quesadilla 12
grilled chicken in a warm flour tortilla, cheddar cheese, guacamole, sour cream, fresh salsa and black beans

Mahi Fish Tacos 13
two mahi fish tacos in corn tortillas and tomatillo aioli, fresh salsa, guacamole, sour cream and black beans (gf)

Fish and Chips 15
Atlantic cod filets with cocktail and tartar sauce, peanut cole slaw and french fries

Sandwich Creations

peanut cole slaw and choice of rice pilaf, black beans, pasta salad, cut fruit or french fries. sweet potato fries Add \$1

Turkey Avocado Sandwich 13
roasted turkey breast, tomatoes, avocado, provolone, cranberry mayo on a french baguette

Tuna Avocado Melt 12
tuna salad, tomatoes, cheddar cheese, avocado on grilled sourdough toast

French Dip 13
shaved roast beef, caramelized onions and provolone cheese on a french baguette with cup of au jus and creamed horseradish for dipping

Reuben 12
corn beef and sauerkraut with Swiss cheese and thousand island dressing on grilled rye

Santa Fe Chicken Wrap 12
blackened chicken breast, corn salsa, avocado and tomatillo sauce in a flour tortilla

Club Sandwich 13
sliced fresh natural turkey breast, bacon, avocado, tomato and provolone on toasted whole wheat

Vegetarian Sandwich 10
bell peppers, cucumber, avocado, lettuce and tomato with cilantro vinaigrette on baguette

Luncheon Steak

Prime Top Sirloin 15
black peppercorn sauce with french fries

Signature Burgers

peanut cole slaw, sliced red onion, lettuce, tomato and sliced dill pickle, choice of rice pilaf, black beans, pasta salad, cut fruit or french fries. sweet potato fries Add \$1

Mini Burger 6
fresh ground beef with bacon and cheddar cheese and 1000 dressing on a french burger bun

Harborside Burger 11
fresh ground beef, avocado, bacon, cheddar cheese and 1000 dressing on a french burger bun

Chicken Bacon Burger 11
grilled fresh natural chicken breast, cheddar, bacon and pesto mayonnaise on a french burger bun

Blackened Mahi Burger 12
blackened mahi mahi, pineapple ring and tomatillo sauce on a french burger bun

From the Sea

Orange Coconut Crusted Salmon 18
rolled in shredded coconut and panko bread, drizzled with sweet chili ginger soy glaze served with rice pilaf and seasonal vegetables

Roasted Red Snapper 13
pan seared then oven roasted, lemon beurre blanc with rice pilaf and seasonal vegetables

Macadamia Nut Opakapaka 17
macadamia nut crusted, tropical fruit relish and cream sauce with red rose potatoes and seasonal vegetables

Blackened Mahi Mahi 18
cajun spiced over rice pilaf, chipotle cream sauce and avocado relish and seasonal vegetable (gf)

Homemade Desserts

Tahitian Vanilla Crème Brulee 5

Chocolate Lava Cake ala mode 6

Banana and Cream Cheese rolled Bunuelos 5

New York Cheesecake 5

Hot Fudge Sundae with Nuts 5

Mud Pie topped with warm Fudge 6

Peach Crepes ala mode 5

Seasonal Sorbet 4