

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 **\$19**

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

YELLOWFIN TUNA TIRADITO **\$22**

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

OYSTERS ON THE HALF SHELL **\$24**

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

STEAK TARTARE **\$28**

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

The Perfect Sides

VEGETABLES TO REMEMBER

PAPAS ROTAS **\$14**

Smashed Roasted Potatoes with Grana Padano Cheese, Parsley, Truffle Oil

FRIED BRUSSELS SPROUTS **\$14**

Seasoned with Honey, Garlic and Red Chili

GLAZED EGGPLANT **\$14**

Glazed in Sweet and Sour Soy Sauce with Baba Ganoush Cream

ROASTED CARROTS **\$14**

Organic, Roasted in Butter and Served with Macadamia Nuts

A Sweet Ending DESSERTS

APPLE STRUDEL **\$14**

Homemade Apple Strudel in a Flaky Crust

DULCE DE LECHE MOUSSE **\$14**

A Creamy, Rich, Light and Airy Carmel Flavored Delight

TARTA VASQUA **\$14**

Basque-style Cheesecake with Berry Compote

THE HARBOR RESTAURANT

International Coastal Cuisine

On The Light Side

SOUP / SALAD

CLAM CHOWDER **\$19**

Razor Clams in a Traditional White Chowder

FRENCH ONION SOUP **\$19**

From the Shores of Saint Tropez, a Luscious Onion Soup

LOBSTER CAKE CAESAR SALAD **\$36**

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

HEIRLOOM TOMATO SALAD **\$19**

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

ORGANIC BEET SALAD **\$19**

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

MIXED GREEN SALAD **\$14**

Freshly Tossed Mixed Greens, Cucumber Slices, Cherry Tomatoes
Balsamic Vinaigrette,

+ GRILLED CHICKEN BREAST **ADD \$7**

+ DEEP SKIN SALMON **ADD \$9**

+ GRILLED STEAK **ADD \$11**

Land And Sea

ENTREES

ARROZ SOCARRAT WITH OCTOPUS **\$42**

Rice in a Chipachole Broth with Clams

MILANESE WITH POACHED EGG

Breaded Chicken or Steak Milanese with

- CHICKEN **\$32**

- STEAK **\$38**

SQUID INK PASTA **\$38**

Tagliarini with Prawns in a Seafood Beurre

Blanc Sauce, Parsley and Lemon

BRAISED TRI-TIP **\$42**

Smoked Sweet Potato Puree, Sauteed Mixed

Mushrooms, Roasted Cipollini Onions,

Watercress, Cajun Prailine

PRIME RIB **\$42**

Classic Slow Cooked Prime Rib with Homemade Fries

WHOLE MEDITERRANEAN BRONZINO FILET **\$59**

Grilled and Served with Adobo Sauce

SCOTTISH SALMON **\$46**

Roasted with Lentil Curry, Broccoli and Homemade Pickles

Oh, What A Night SPECIAL DISHES

CERTIFIED BLACK ANGUS RIBEYE **\$72**

A 12 Oz Grade A Grilled Steak

FILET MIGNON **\$65 / \$85**

Petit Filet (8 Oz) or Large Filet (16 Oz)

SURF & TURF **\$95**

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

SEAFOOD TOWER **\$150**

Three Levels of Chilled Seafood Including 2x Lobster Tails, 6 Jumbo Shrimp, Colossal Lump Crab, Assorted Shellfish, and ½ Dozen Oysters, Cocktail Sauce, Tartar Sauce, Ponzu Sauce, Limes, Lavash Crackers

"Cooking is love made visible." — Molly Katzen