



HARBORVIEW
RESTAURANT + BAR

Beginnings and Small Plates

Crab Rangoon Dip 16	Clam Chowder cup 7 bowl 9
<i>A mix of Sweet Crab, Cream Cheese, and Scallions topped with sweet Siracha sauce and fried Wontons</i>	<i>Our Signature soup loaded with Clams, Potatoes and Bacon, drizzle of Chive oil</i>
Local Oysters on the Half Shell (GF) Mkt Price	Soup du Jour cup 6 bowl 8
<i>Today's selection, served with sweet Chili cocktail sauce, Mignonette and Lemon</i>	<i>Please ask your server for today's selection</i>
Oyster Rockefeller 22	Shrimp Cocktail Manhattan (GF) 16
<i>Fresh local oysters baked with Spinach and house-made sauce</i>	<i>5 Jumbo Shrimps with Lemon and sweet Chili Cocktail sauce and Lemon</i>
Tuna Carpaccio 18	Fried Mozzarella 12
<i>Fresh thinly sliced Tuna with Arugula, Capers, EVOO and Lemon</i>	<i>Served over Marinara sauce with Parmesan Cheese and fresh Basil</i>
Harborview Sautéed Local Mussels 16	Truffle French Fries 10
<i>Leeks, Chorizo Sausage, Garlic, in a White Wine sauce, served with garlic Toast and charred Lemon</i>	<i>Served with Truffle Oil and Parmesan Cheese</i> <i>Also available with Bacon and Cheese</i> <i>Also available as Curry Fries</i>
Stuffed Mushrooms Caps 13	Burger Sliders 12
<i>with Harborview Seafood stuffing</i>	<i>Two Sliders topped with Cheddar Cheese and Bacon Jam served on Brioche Rolls with Pickles and House Slaw on the side</i>
Stuffed Quahog 9	Chicken Tenders 13
<i>House made Clam, Bacon, and Chorizo stuffing served with drawn Butter and Lemon</i>	<i>House marinated Wings/Buttermilk fried Tenders served with Blue Cheese and Celery. Choice of Lemon Garlic, Sweet Siracha or Truffalo</i>
Pan-seared Scallops (GF) 18	Stuffed Portabella Mushrooms 18
<i>On top of crispy Pork Belly, finished with a Caper Cream sauce with rainbow Micro Greens</i>	<i>with melted Ricotta Cheese and sundried Tomatoes</i>
Clams Casino 15	Fried Calamari 12
<i>Fresh local Clams with our house-made stuffing</i>	<i>Lightly tossed Calamari with Marinara sauce</i>
Local Steamers (when is season) 16	Harborview Crab Cakes 16
<i>Fresh local Steamers with all the fixings</i>	<i>Pan seared house-made Crab Cakes with Aioli</i>

Salads

With your choice of Steak Tips (\$9), grilled Chicken (\$6) or Grilled Shrimp (\$8), Pan Seared Scallops (\$10) or Lobster (\$15)

Honey Balsamic Beet Salad 14	Ocean Street Caesar Salad 14
<i>with Pork Belly Croutons, marinated Beets, Arugula and tossed in a House made Honey Balsamic Dressing topped with Burrata Cheese</i>	<i>Baby Romaine tossed in Caesar Dressing topped with fried Cheese Curds and Cherry Tomatoes (Served with a slice of Lemon)</i>
Boston Greek Salad 14	Harborview House Salad 12
<i>Tomato, Cucumber, Olives, red Onion, Pepperoncini and red Cabbage tossed in a Greek Dressing, served in a bowl of Boston Bib Lettuce, topped with Feta Cheese</i>	<i>Blend of Spinach and mixed Lettuce topped with Tomato, English Cucumber, red Onion, Shredded Carrots and choice of Dressing</i>
Caprese Salad 12	Harborview Wedge Salad 12
<i>Fresh Mozzarella with vine ripened Tomatoes and fresh Basil, EVOO and Balsamic glaze</i>	<i>1/4 Ice Berg Lettuce topped with Bacon and Tomatoes</i>

Dressings: Honey Mustard, Blue Cheese, Ranch, Caesar, Greek, Honey Balsamic, Oil & Vinegar

Raw or undercooked meat, poultry, seafood, or eggs may increase risk of illness. Before placing your order, please inform your server if a person in your party has a food allergy.



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Sandwiches

Harborview Burger 14

Fresh Wagyu Beef Burger cooked to your liking on a Brioche Roll with shredded Lettuce, Tomato and red Onion. Served with Pickles and Fries - add Cheese, Bacon, Avocado, Bacon Jam or a fried Egg
each 1.50

The Big Papi 16

Our Chef famous Burger, cooked to your liking with Bacon Jam, Blue Cheese dressing and Arugula, wrapped in a grilled Flour Tortilla, served with Pickles and Fries

Tuna Panini 14

White Tuna with Onions, Celery and American cheese on a Panini roll

Turkey Cobbler Wrap 13

with Turkey Stuffing, Cranberry sauce and Mayo

Sittin on the Dock of the Bay 16

Fries Cod filet, house Slaw, Gruyere Cheese and Thousand Island dressing on a Brioche roll, served with Fries or house Slaw

Lobster Roll 28

Fresh Lobster on top of Boston Bib Lettuce in a Brioche Roll, served with Fries or Slaw

Truffalo Chicken Wrap 15

Buttermilk fried Chicken tenders tossed in a Truffle Buffalo sauce with shredded Lettuce, Tomato, red Onion, crispy Bacon and Blue Cheese Dressing, served with Fries or house Slaw

Chicken Pesto Panini 14

with Tomatoes, Mozzarella cheese and Pesto Balsamic glaze

Turkey Club Wrap 13

with Lettuce, Tomatoes, Bacon and Mayo

Entrees

Jumbo Shrimp and fresh Sea Scallops 26

Served over Black Linguini in a White Wine Sauce with black Garlic and Tomato

Grilled Filet Mignon 34

8oz Filet of Beef, grilled to perfection, topped with a Red Wine reduction, served with mashed Potatoes and Asparagus

Broiled Scrod 22

Topped with Ritz cracker crumbs, served with mashed Potatoes and seasonal Vegetables

The Angler 22

Always fresh fried local Cod over crispy French Fries, sprinkled with Malt Vinegar powder. Served with Slaw, Lemon and house made Tartar sauce

Sole Francese 26

Egg battered fresh Sole, sauteed in a white Wine, Capers and Lemon sauce, served with Parmesan Risotto and green Beans

Pan Seared Haddock 23

Day boat Haddock over Jasmine rice topped with a Black Bean and Corn salsa served with charred Lemon

Chicken Saltimbocca 24

Boneless Chicken breast topped with Prosciutto, fresh Sage, Spinach and Mozzarella in a Marsala wine sauce, served with Risotto and Asparagus

Zuppa di Pesce 35

Fresh Seafood Stew with Scallops, Shrimp, Calamari, Mussels, Little Necks and Fish in a marinara sauce served over Linguini

Grilled Asian Salmon 26

Fresh Salmon topped with Sesame Soy Vinaigrette, served with Jasmin Rice and Fruit Slaw

Braised Boneless Short Rib of Beef 26

Four hours gently simmered with mashed Potatoes topped with house Gravy and Bacon Jam, served with Green Beans

Baked Stuffed Shrimp 28

Stuffed with Harborview Seafood stuffing, served with Risotto and Asparagus

Sesame Encrusted Tuna Steak 28

Local caught Tuna steak encrusted in Sesame Seeds served medium rare over Scallion Rice with Asian Slaw topped with a spicy Mayo

Grilled Caribbean Chicken 22

Topped with Fruit Salsa, served over Jasmine Rice and green Beans

Marinated Steak Tips 24

Grilled Marinated Tips in Demi Glaze, Mashed Potatoes and Seasonal Vegetables

Grilled Thai Shrimp 26

with Mango Curry Aioli and Peanut sauce, served with Jasmine rice and Asian slaw