



Beginnings and Tapas Small Plates

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| Crab Rangoon Dip | 18 | Clam Chowder | cup 8 | 12 |
| <i>A mix of Sweet Crab, Cream Cheese, and Scallions topped with sweet Sracha 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 (Dz) | 30 | Shrimp Cocktail (GF) | | 16 |
| <i>Today's selection served with Spicy Cocktail, Rose Mignonette and Lemon</i> | | <i>Champagne poached Jumbo Shrimps with Lemon and Cocktail sauce and Lemon</i> | | |
| <i>add 10g of Oscietra Caviar</i> | 39 | Tuna Poke | | 19 |
| Grilled Tequila Lime Oysters (6) | 22 | <i>served with Pineapple, red Onion, Wakame, Bean Sprouts, Sesame Soy Vinaigrette, red Corn Chips</i> | | |
| <i>Fresh local oysters Grilled & baked with Tequila & Lime, Topped With Gremolada</i> | | Truffle French Fries | | 12 |
| <i>add Oscietra Caviar topping</i> | 15 | <i>Served with Truffle Oil and Parmesan Cheese and Parsley</i> | | |
| Seafood Tower (GF) | 78 | Lobster Quesadilla | | 24 |
| <i>Multi Tier with fresh Oysters, Littleneck Clams, Lobster tail, and Shrimp with all the fixings (incl. Spicy Cocktail, Rose Mignonette)</i> | | <i>Fresh Lobster meat sautéed with Onions, Peppers, Cheddar Cheese with Cilantro-Lime Crème Fraiche</i> | | |
| Harborview Sautéed Local Mussels | 17 | Kimchi Fried Rice | | 14 |
| <i>Leeks, Chorizo Sausage, Garlic, in a White Wine sauce, served with garlic Toast and charred Lemon</i> | | <i>with red Onion Peas And Egg</i> | | |
| 2 Stuffed Quahog in Potato Skin | 16 | Add Lobster | | 12 |
| <i>House made Clam, Bacon, and Chorizo stuffing served with drawn Butter and Lemon</i> | | Add jumbo Scallops | | 15 |
| Pan-seared Scallops | 26 | Brussel Sprouts | | 14 |
| <i>served with fresh Gazpacho, dark Rum crema, Topped With Oscietra Caviar</i> | | <i>Shallow fried Sprouts with Cashew, hot Peppers Tossed with a Maple Miso</i> | | |
| Cajun Shrimp Guacamole | 16 | Roasted Cauli Flower | | 14 |
| <i>Cajun spiced grilled Shrimp in our House made Guacamole with Corn Tortilla</i> | | <i>served with Romesco, purple Cabbage and shaved Hazelnuts</i> | | |
| Lamb Lollipops | 22 | Patatas Bravas | | 14 |
| <i>Australian Grilled Lamb chops with Baby Arugula Gremolada and BBQed dates</i> | | <i>Roasted Potatoes Topped with a Garlic Toum (Lebanese Style) pickled Peppers and Sracha Aioli</i> | | |
| | | Add fried Egg | | 2 |
| | | Meatballs | | 16 |
| | | <i>House made Meatballs in a traditional Italian Tomato sauce (al Sugo)</i> | | |



HARBORVIEW
RESTAURANT + BAR

Salads

With your choice of *grilled Chicken (\$8) or Grilled Shrimp (\$10),
Pan Seared Scallops (\$18) or Lobster (\$14)*

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| Beet Carpaccio Salad | 14 | Ocean Street Caesar Salad | 14 |
| <i>Gold and Red Beet Salad, with Pistachio, whipped Fennel Goat Cheese and toasted Quinoa</i> | | <i>Baby Romaine tossed in Caesar Dressing topped, served with white Anchovy and shaved Parmesan</i> | |
| Lobster Arugula Salad | 21 | Creamy Burrata | 12 |
| <i>Fresh local Lobster on top of Arugula with Avocado, and Gorgonzola in a Lime vinaigrette</i> | | <i>With Nectarine, Heirloom Tomato, Charred Corn, Pistachio Oil</i> | |

Sandwiches

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| Harborview Wagyu Burger | 19 | Lobster Roll (warm or cold) | MP |
| <i>Fresh Wagyu Beef Burger cooked to your liking on a Brioche Roll with, fried Shallots, Bacon Jam and Cheddar Cheese, Ai-Aioli, served with Fries - add, Bacon, or a fried Egg each</i> | 1.50 | <i>Fresh Lobster on top of Boston Bib Lettuce in a Brioche Roll, served with Fries</i> | |
| | | Chicken Katsu Sandwich | 16 |
| | | <i>Fresh breaded Chicken Breast, Japanese style, with a sweet Gochujang Mayo, served with Jicama Cabbage Slaw and French Fries</i> | |

Entrees

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|---|-----------|--|-----------|
| Jumbo Shrimp and fresh Sea Scallops | 32 | Braised Boneless Short Rib of Beef | 32 |
| <i>Served over Black Linguini in a White Wine Sauce with black Garlic and Tomato</i> | | <i>Four hours gently simmered with mashed Potatoes topped with house reduction Sauce and served with Green Beans</i> | |
| Grilled Prime Filet Mignon | 38 | Zuppa di Pesce | 32 |
| <i>Grilled to perfection, topped with Red Wine reduction, sauteed Mushrooms, Served Fried Cajun Truffle Potatoes</i> | | <i>Fresh Seafood Stew with Scallops, Shrimp, Calamari, Mussels, Little Necks and Fish in a marinara sauce</i> | |
| add Kona Rub | 3 | Herb Roasted Cod Filet | 24 |
| The Angler | 22 | <i>Fresh local Cod filet, Topped Mediterranean Salsa, served with Jasmine Rice and seasonable Veggies</i> | |
| <i>Always fresh fried local Cod over crispy French Fries, sprinkled with Malt Vinegar powder. Served with Slaw, Lemon and house made Tartar sauce</i> | | Grilled Lobster Tail | 36 |
| Pan Seared Salmon | 25 | <i>with Corn on the Cobb, Chili Potato and Lime Butter</i> | |
| <i>Romesco sauce topped with Artichoke Relish and served with seasonal Vegetables</i> | | Statler Chicken | 24 |
| Lobster Cacio e Pepe | 32 | <i>Served with Goat Cheese Mashed Potato, Topped With Lemon Tomato Au Jus</i> | |
| <i>Sautéed Lobster in a Truffle/Tarragon butter sauce, Black Truffles, Tossed In Bucatini pasta.</i> | | | |

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.