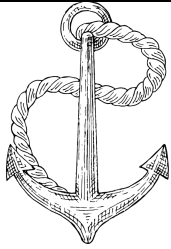
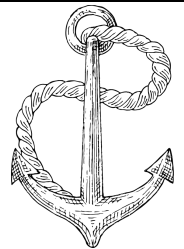


Tranquil Harbour

Restaurant & Bar



Our aim is to provide fresh, prepared to order items & local products. We support Brunswick catch & other businesses by purchasing small quantities of perishables to insure quality & avoid waste. We offer daily specials & are open for lunch & dinner!



Thank you for your support
- Your Tranquil Harbour amily

STARTERS & SMALL PLATES

Crab Dip lump blue crab meat folded with a blend of cheeses & house spices. served with grilled crostini.

Snoked Fish Dip smoked mahi, wahoo & whitefish with a touch of spice. served with grilled crostini.

Samurai Shrimp local shrimp in a light tempura batter tossed with a sweet & spicy asian chili sauce.

Coconut Shrimp butterflied, sweet shrimp breaded with coconut & served with raspberry horseradish.

Shrimp Cocktail local shrimp; served with our house made cocktail sauce.

Mozzarella Sticks beer battered & deep fried; served with marinara.

O'Rings beer battered sweet spanish onions; served with kelly's comeback sauce.

Wings skin on & served in your preferred style; naked, buffalo, asian, old bay or our own cheerwine bbq

1/2 dozen \$6.50 Dozen \$10.00

Side House Salad iceberg lettuce, tomato, cucumber, red onion, asiago cheese & croutons.

Side Caesar Salad romaine lettuce, parmesan cheese & croutons.

Seafood Chowder local wild shrimp, scallops & brunswick fresh catch.

Cup \$5.50 Bowl \$8.00

SALADS

(RANCH, BLEU CHEESE, 1000 ISLAND, HONEY MUSTARD, SHALLOT VIN, RASPBERRY VIN, ITALIAN, OR BALSAMIC)

Harbour House Salad romaine & iceberg lettuce, tomato, cucumber, shredded carrots, red onion, applewood smoked bacon, asiago cheese & croutons

Caesar House Salad romaine, parmesean cheese & croutons.

The Wedge iceberg lettuce wedge, tomato, red onion, bleu cheese crumbles, red onion, applewood smoked bacon & croutons.

BASKETS

ALL BASKETS INCLUDE OUR GREEN APPLE & CABBAGE SLAW, HUSHPUPIES, YOUR CHOICE OF SKIN ON FRENCH FRIES OR BEER BATTERED O'RINGS, TARTAR & COCKTAIL. (COMEBACK SAUCE INCLUDED WITH O'RINGS)

Half Shrimp (6-8) Full Shrimp (12-14).....

Half Fresh Catch (1 filet)..... Full Fresh Catch (2 filets).....

Half Shrimp, Half Fresh Catch.....

WE DO NOT ACCEPT AMERICAN EXPRESS.
18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE

BURGERS & SANDWICHES

ALL BURGERS ARE LOCALLY GROUND CUSTOM BLENDED CERTIFIED ANGUS BEEF ON A BRIOCHE BUN WITH BREAD & BUTTER PICKLES & SERVED WITH SKIN ON FRENCH FRIES. UPGRADE TO O'RINGS FOR (\$2) OR A SIDE SALAD FOR (\$3). ADD APPLEWOOD SMOKED BACON, CARAMELIZED ONIONS, AMERICAN, WHITE CHEDDAR, SWISS OR BLEU CHEESE FOR (\$1). SANDWICHES ALSO INCLUDE SKIN ON FRENCH FRIES.

Gidget Burger lettuce, tomato & red onion

Goonies Burger white cheddar, beer battered onion ring, applewood smoked bacon, lettuce, & tomato. includes side of kelly's comeback sauce.

Black N' Bleu Burger blackened, caramelized onions & bleu cheese. includes side of cheerwine bbq sauce.

B.E.L.T.C.H. applewood smoked Bacon, Egg, Lettuce, american Cheese, & Hamburger. served on texas toast.

Steakhouse Patty Melt hamburger, white cheddar, applewood smoked bacon & caramelized onions. served on texas toast.

Local Catch Sandwich fresh brunswick catch fish (fried, blackened or grilled), lettuce, tomato, & red onion. served on a brioche bun & includes a side of kelly's comeback & tartar sauce.

Crabcake Sandwich house-made blue lump crab cake, with lettuce, tomato & red onion. served on a brioche bun & includes dijonnaise.

Beach Blanket Bikini marinated grilled chicken breast, swiss cheese, applewood smoked bacon, tomato & a bed of lettuce. add a bun for no extra charge.

ENTREES (SOME ENTREES ONLY AVAILABLE AT 5PM)

ALL ENTREES, EXCLUDING CRABBY MAC & CHEFS PASTA, ARE SERVED WITH YOUR CHOICE OF STARCH & VEGETABLE. OUR STARCH & VEGETABLE OPTIONS CHANGE OFTEN & ARE NOT FEATURED ON OUR MENU.

Tranquil Harbour Ribeye a hand cut certified angus 12oz beef ribeye chargrilled & topped with fresh herb compound butter.

Love Me Tender 4oz hand cut & bacon wrapped, certified angus filet mignon grilled to perfection.

OKI Surf & Turf a 4oz filet mignon wrapped in bacon & our house made lump blue crab cake.

Dual Crab Cakes two of our house made blue lump crab cakes with our house made dijonnaise.

Grilled/Blackened Shrimp local wild caught shrimp.

Grilled/Blackened Fresh Catch a grilled filet of our local catch.

Seared/Blackened Scallops east coast sea scallops pan seared in lemon, butter & garlic.

Fresh Catch Oscar pan seared & topped with lump blue crab meat sauteed in lemon, butter & garlic. served over yukon gold smashed potatoes & layered with asparagus.

Crabby Mac our house made decadent mac & cheese blended with lump blue crab; add applewood smoked bacon (\$1)

Chefs Pasta sun dried tomatoes, garlic, fresh spinach & linguine tossed in a asiago cream sauce; served with two grilled crostini.

PROTEINS & ADD ONS

Grilled/Blackened Chicken

Grilled/Blackened Shrimp

Grilled/Blackened Scallops

Grilled Crabcake

Pan Seared Blue Lump Crabmeat

Side Cole Slaw

Side Skin on Fries

Side Beer Battered Onion Rings

These Items are served raw, under-cooked or contain (may contain) raw or under-cooked ingredients. Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

VEGAN, VEGETARIAN & GLUTEN FREE

VEGAN & VEGETARIAN

- Veggie Stir Fry Steamed** to perfection veggies & rice. Option of soy sauce or sweet chili sauce. \$12.95
- Vegan Friendly Chef's Pasta** Sun dried tomatoes, garlic, fresh spinach & linguine tossed in olive oil. Served with grilled crostini. \$15
- Steamed Veggie Platter** A generous offering of asparagus, zucchini, carrots, onions & tomatoes tossed in our house seasonings. \$10.95
- Veggie Burger & Fries** Our vegetable burger served on a brioche bun with lettuce, tomato & red onion. \$10
- House Salad** Tomatoes, cucumbers, shredded carrots, red onions, iceberg & romaine lettuce. \$9

GLUTEN FREE

- Crab Dip** Lump Blue Crab Meat folded with a blend of cheese & house spices; Served with celery or carrots sticks. \$12
- Shrimp Cocktail** Local Shrimp; Served with our house-made cocktail sauce. \$8
- Wings** Choose your style: Buffalo, Asian, Old Bay, Naked or our own Cheerwine BBQ.
- The Wedge** An old school favorite; iceberg lettuce wedge, tomatoes, red onion, bleu cheese crumbles, & smoked applewood bacon; We suggest bleu cheese dressing, of course! \$8
- Caesar Salad** Romaine lettuce with grated parmesan & our own caesar dressing. \$8
- Harbour House Salad** Tomatoes, cucumbers, shredded carrots, red onion, applewood smoked bacon, asiago cheese, iceberg & romaine lettuce. \$9
(ranch, bleu cheese, 1000 island, honey mustard, balsamic, italian, shallot or raspberry vin)
- Gidget Burger** Lettuce, tomato & red onion. Served with skin on french fries. \$9
(american, white cheddar, swiss or bleu cheese, applewood smoked bacon & carmalized onions \$1)
- Local Catch Blanket** Our fresh Brunswick Catch fish grilled or blackened on a "blanket" of lettuce, tomato & onion. Served with skin on french fries. \$15
- Beach Blanket Bikini Chicken** A grilled marinated chicken breast, swiss cheese & applewood smoked bacon on a "blanket" of lettuce & tomato. \$10
- Tranquil Harbour Ribeye** A hand cut Certified Angus Beef 12oz Ribeye chargrilled & topped with garlic herb butter. Served with two sides. \$25
- Love Me Tender** 4oz of hand-cut of hand-cut, bacon wrapped, filet mignon. Served with two sides. \$22
- Grilled or Blackened Shrimp** Local wilds caught shrimp; Served with two sides. \$20
- Seared or Blackened Scallops** East coast sea scallops pan seared in lemon, butter & garlic. Served with two sides. \$24
- Fresh Catch Oscar** Pan seared & topped with with lump blue crab meat sauteed in lemon, butter & garlic. Served with yukon gold smashed potatoes & asparagus. \$23