

# SUN HARBOR

## SEAFOOD & GRILL

### APPETIZERS

<b>CAPRESE TOAST STACK</b>	<b>10</b>
caramelized blistered tomatoes and fresh mozzarella melted on grilled toast points topped with fresh basil, drizzled with balsamic glaze	
<b>FRIED CALAMARI</b>	<b>11</b>
with fried pepper strips and marinara	
<b>CLAMS CASINO</b>	<b>12</b>
6 clams on the half shell, topped with bacon and breadcrumbs, broiled and served with lemon	
<b>BUFFALO WINGS (8)</b>	<b>12</b>
topped with scallions and Bleu cheese	
<b>BUFFALO SHRIMP (6)</b>	<b>13</b>
topped with scallions and Bleu cheese	
<b>CARIBBEAN SPICY SHRIMP</b>	<b>13</b>
in a buttery beer broth with Scotch Bonnet peppers, red peppers, onions, garlic, and thyme, served with warm baguette for dipping	
<b>CREOLE TUNA BITES</b>	<b>14</b>
blackened tuna bites served with a seaweed salad and a creole mustard for dipping	
<b>CONKLIN CRAB BITES (6)</b>	<b>15</b>
our crab cakes, bite sized, served with remoulade sauce	
<b>NOLA BBQ SHRIMP</b>	<b>15</b>
traditional New Orleans saucy, BBQ shrimp topped with scallions, served with warm baguette	

### SOUP/SALADS

<b>NEW ENGLAND SEAFOOD CHOWDER</b>		
with warm baguette	<b>BOWL</b>	<b>10</b>
	<b>CUP</b>	<b>6</b>
<b>SOUP OF THE DAY</b>		
with warm baguette	<b>BOWL</b>	<b>8</b>
	<b>CUP</b>	<b>4</b>
<b>HOUSE SALAD</b>		<b>8</b>
field greens, tomato, carrot, and cucumber tossed in Murray's Island vinaigrette		
<b>CAESAR</b>		<b>7</b>
romaine, parmesan, and homemade croutons, drizzled with Caesar dressing, served with grilled lemon and toast points		
<b>BARNEGAT SALAD</b>		<b>12</b>
field greens, fresh pineapple, raisins, candied pecans, and sliced red onion, tossed in Murray's Island vinaigrette, sprinkled with feta cheese		

#### ADD TO ANY SALAD:

<b>GRILLED CHICKEN</b>	<b>8</b>
<b>SHRIMP</b>	<b>10</b>
<b>CRAB CAKE</b>	<b>10</b>

### HANDHELDS

#### TACOS

3 flour tortillas or romaine wraps, topped with fresh sliced jalapenos and our spicy slaw, drizzled with chipotle mayo, served with dock fries

<b>JERK CHICKEN</b>	<b>10</b>
<b>PULLED PORK</b>	<b>11</b>
<b>SHRIMP</b>	<b>13</b>
<b>WHITE FISH</b>	<b>13</b>

all handhelds served with dock fries or small house salad

<b>CRISPY CHICKEN SANDWICH</b>	<b>10</b>
crispy fried chicken, topped with lettuce and tomato, on a brioche bun	
<b>NASHVILLE HOT CHICKEN SANDWICH</b>	<b>11</b>
crispy fried chicken dipped in a hot, spicy oil, topped with spicy slaw, served on a brioche bun	
<b>PULLED PORK SANDWICH</b>	<b>11</b>
pulled pork topped with spicy slaw on a brioche bun	
<b>KEY LARGO REUBEN</b>	<b>14</b>
6 oz. beer battered flounder, topped with spicy slaw and 1,000 Island dressing, on toasted marble rye bread	
<b>FRIED FLOUNDER SANDWICH</b>	<b>15</b>
fried flounder with lettuce, tomato, and remoulade on a baguette	
<b>TUNA CLUB</b>	<b>15</b>
tuna mixed with olive oil, celery, lemon, and onion, topped with Nuske's smoked applewood bacon, tomato, and field greens, served on toasted marble rye bread	
<b>RICH'S STEAK SANDWICH</b>	<b>16</b>
grilled 4 oz. ribeye steak, topped with sharp provolone and caramelized onions, on a baguette, served with horseradish-thyme aioli	
<b>DOCK BURGER</b>	<b>17</b>
8 oz. grilled Wagyu burger topped with cheddar cheese, tomato, red onion, and lettuce on a brioche bun	
add Nuske's smoked applewood bacon for 2 dollars more	
<b>SHS CRAB CAKE SANDWICH</b>	<b>17</b>
fried jumbo lump crab cake on a brioche bun, topped with tomato, lettuce, and remoulade	

