

# SUN HARBOR

## SEAFOOD & GRILL

### SEAFOOD

<b>FISH AND CHIPS</b>	17
traditional English beer battered cod served with fresh English green peas and Dock fries	
<b>FLOUNDER PLATTER</b>	22
large filet of flounder, broiled or fried, served with lemon, fresh English peas, and cilantro-lime rice	
<b>SHRIMP PLATTER</b>	24
your choice grilled or fried, served with dock fries and dressed greens	
<b>GRILLED TUNA</b>	25
grilled citrus-herb marinated tuna steak, served with cilantro-lime rice and dressed greens	
<b>CAJUN RED SNAPPER</b>	26
grilled cajun red snapper on a bed of rice and spinach, topped with crabmeat and creole cream sauce	
<b>DIVER SCALLOPS</b>	26
6 large day boat scallops, pan seared in house butter, served on a bed of Maque Choux and with dressed greens	
<b>KENT ISLAND CRAB CAKES</b>	26
2 crab cakes, broiled or fried, served with Maque Choux, remoulade sauce, and dressed greens	

#### ADD TO ANY ENTRÉE:

<b>GRILLED SHRIMP (6)</b>	10
<b>CRAB CAKE (1)</b>	10

### DOCK PARTIES

#### BUSHEL

jumbo shrimp, littleneck clams, and fresh Dungeness crab cluster, steamed together with potatoes, corn, and seasonings, served with lemon and drawn butter

<b>1-2 PEOPLE</b>	36
<b>3-5 PEOPLE</b>	72
<b>6-8 PEOPLE</b>	132

#### DUNGENESS CRAB CLUSTERS 36

steamed Dungeness crab clusters served with Old Bay butter, warm baguette, and a side house salad

### BEEF

#### HICKORY SIRLOIN

grilled hickory sirloin, served with dock fries and dressed greens	8 oz.	26
	14 oz.	38

#### FILET MIGNON

grilled 8 oz. Nuske's smoked applewood bacon wrapped filet, served with roasted fingerling potatoes and dressed greens

30

### POULTRY

#### JERK CHICKEN

grilled chicken breast, basted with jerk sauce, topped with pineapple relish, served with cilantro-lime rice and dressed greens

16

#### CREAMY BAKED ASIAGO CHICKEN

baked chicken topped with a creamy asiago sauce with sun dried tomatoes and spinach, served with rice and dressed greens

18

### PASTA

#### CAPRESE GRILLED CHICKEN

grilled chicken breast topped with melted fresh mozzarella and caramelized blistered tomatoes, served on a bed of linguini, drizzled with balsamic glaze and fresh basil

19

#### SIGNATURE SIDES:

a la carte 5

**DOCK FRIES**  
**SMALL HOUSE SALAD**  
**SPICY SLAW**  
**SAUTEED SPINACH**  
**ENGLISH GREEN PEAS**

#### PREMIUM SIDES: substitution side 2 / a la carte 7

**CILANTRO-LIME RICE**  
**ROASTED ROSEMARY POTATOES**

**MAQUE CHOUX** substitution side 3 / a la carte 8

