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LUNCH

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SMALL PLATES

Hummus

Classic hummus, cucumber, charred tomato, bell pepper, harissa, tahini, goat cheese, pita

15

Ricotta & Goat Cheese Dip

Whipped ricotta and goat cheese, extra virgin olive oil, red pepper romesco, pita

14

Crab Cakes

Crab cakes, arugula, pickled vegetables, lemon-garlic aioli

17

Deviled Eggs

Hard boiled egg yolk, aioli, dijon, dill, paprika, pickle, club cracker flake

13

Add Caviar - 8

Mushroom au Gratin

Braised button mushrooms, provolone, parmigiano-reggiano

14

Calamari

Lightly dusted and fried calamari, roasted red pepper romesco, lemon

23

SOUPS & SALADS

French Onion

8

Lobster Bisque

8

Caesar

Romaine, parmigiano-reggiano, crouton crumbles, lemon, caesar dressing

Small - 7 Large - 13

Wedge

Iceberg lettuce, bleu cheese, bleu cheese dressing, tomato, red onion, bacon, crouton crumble

Small - 7 Large - 13

Prosciutto & Apple

Arugula, spring mix, apple, prosciutto, torn burrata, walnuts, spiced honey, balsamic vinaigrette

14

Spinach

Spinach, quinoa, red onion, dried cherries, beets, parsnips, carrot, pine nuts, goat cheese, apple-dijon vinaigrette

14

Kale

Kale, spring mix, cherry tomato, crouton crumbles, parmigiano-reggiano, lemon, extra virgin olive oil

14

Additions

Grilled Chicken - 9

Crispy Chicken - 9

Sirloin - 16

Salmon - 15

Tuna - 18

SNUG HARBOR

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SANDWICHES

Served with kettle chips

Add fries - 4

Harbor Burger

6oz burger patty, havarti, leaf lettuce, tomato, red onion, shallot aioli

17

Croque Madame

Smoked ham, gruyère cheese, swiss cheese, bechamel, dijon, sourdough, fried egg

19

Parmesan Roast Beef Club

Roast beef, leaf lettuce, tomato, bacon, swiss cheese, Parmesan rye

17

French Dip

Shaved roast beef, caramelized onion, swiss cheese, dijon mustard, au jus, toasted baguette

16

Cider Chicken Sandwich

Grilled cider brined chicken breast, arugula, tomato, goat cheese, fresh apple, cider glaze

15

Fish Sandwich

Beer-battered Atlantic cod, leaf lettuce, tomato, pickled vegetables, lemon-garlic aioli

15

Portobello Sandwich

Marinated portobello mushroom, swiss cheese, charred tomato relish, spinach, cucumber, shallot aioli, toasted focaccia

14

Chicken Caesar Wrap

Crispy chicken, romaine, tomato, parmigiano-reggiano, croutons crumbles, caesar dressing

14

ENTRÉES

Steak Frites

8oz char crusted pub sirloin, seasoned frites, bearnaise, shallot aioli

27

Salmon

Pan-seared Atlantic salmon, oven-roasted broccolini, dill cream sauce, lemon

29

Fish & Chips

Beer-battered Cod, english peas, seasoned fries, malt vinegar, tartar, lemon

25

Autumn Pasta

Roasted squash, kale, caramelized onion, sage, parmigiano-reggiano, saffron angel hair pasta, brown butter

23

Seafood Pasta

Tomato-alfredo, shell pasta, lump crab, lobster, jumbo shrimp, spinach, parmigiano-reggiano

35

SIDES

Broccolini

10

Asparagus

10

Leek-Mushroom Risotto

9

Pomme Frites

6

Roasted Carrots

10

Roasted Brussels Sprouts

10

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