

Starters

MUSSELS PROVENCAL*

PEI Mussels in steamed wine with herbs de Provence, garlic & tomatoes with a warm baguette 16.95

CALAMARI

Lightly fried then tossed with a spicy-sour dressing, red pepper dipping sauce served on side 15.95

BURRATA & BLISTERED TOMATOES*

Roasted sunburst tomatoes, shaved red onion, rich burrata cheese, with a pesto drizzle & garlic toasted crostini 15.95

CRAB CAKES

Sweet lump crabmeat lightly seasoned, breaded, sauteed & served with a zesty remoulade 16.95

SESAME CRUSTED AHI TUNA*

Yellowfin tuna seared rare, served with our soy dipping sauce, pickled ginger & wasabi 17.95

BEER BATTERED ONION RINGS

Served with roasted garlic dip 12.95

LOBSTER CORN CHOWDER*

Fresh lobster meat, potatoes & sweet corn in a rich creamy broth Bowl 11.95

SEAFOOD CHOWDER*

Atlantic haddock, shrimp, scallops & native crab meat, in a rich creamy broth Bowl 11.95

FRENCH ONION SOUP

Rich broth with sweet onions & croutons gratineed with Swiss cheese 9.95

COCKTAIL SHRIMP*

6 Plump shrimp served with house-made cocktail sauce 16.95

ZESTY CHICKEN WINGS

Sriracha-honey-citrus glaze 15.95

ARTICHOKE DIP*

Artichoke hearts, cream cheese, chardonnay & red peppers served with warm baguette 14.95

Greens

CLASSIC CAESAR SALAD*

Romaine, our Caesar dressing, croutons, parmesan cheese & white anchovies full 15.95 petite 9.95

SIMPLE GREEN SALAD*

Fresh greens, sweet grape tomatoes, cucumbers & carrots with sunflower seeds & house croutons full 11.95 petite 9.95

LOBSTER AVOCADO SALAD*

Fresh Maine lobster salad with a touch of mayo & seasonings, ripe avocado & tomato over fresh greens 36.95

WATERCRESS & ENDIVE WITH PEARS & ROQUEFORT

Fresh crispy watercress with Belgian endive tossed with house made Champagne vinaigrette & candied walnut 14.95

ROAST BEETS & BLUEBERRIES*

Roast sugar beets, fresh blueberries, honey roast nuts, artisanal goat cheese & arugula tossed with Chef's Three Bee's Honey & Balsamic dressing 15.95

Enhance your salad: Grilled Chicken 6.95

Grilled Shrimp (4) 8.95 Steak Tips or Grilled Salmon 8.95

Sandwiches

Served with Choice of French Fries, Cole Slaw, Couscous Salad, Potato Chips or Fruit Cup. Sub Green Salad or Onion Rings 3.95

HARBORSIDE HADDOCK SANDWICH

Filet of haddock lightly crumbed & grilled, served with melted cheddar cheese & caper mayonnaise on a toasted bulkie roll 17.95

MAINE LOBSTER ROLL

Fresh native lobster meat blended with a touch of mayonnaise & seasonings served on a grilled Brioche roll with romaine 37.95

Double Stuffed Lobster Roll 59.95

TURKEY PUB CLUB

Breast of turkey, bacon, lettuce & tomato with mayonnaise on toasted whole grain bread 15.95

GOURMET SIRLOIN BURGER

Our 1/2 pound sirloin burger served with tomato & lettuce 15.95
Swiss, Cheddar, American, Mushrooms, Grilled Onions, or Bacon \$1ea

VEGETARIAN BURGER

spinach, garbanzo and tahini burger, with lettuce and tomato Served on brioche roll 16.95

STEAK & CHEESE

Tender Beef grilled with red & yellow peppers, onions & mushrooms on a toasted roll with melted American cheese (Chicken may be substituted for steak) 15.95

Signature Selections

Enhance Your Entree with Buttered Lobster Meat - 19.95

COLLIGAN FILET

8oz hand cut filet rubbed with YHI steak seasoning char-grilled & served over our house made mushroom gravy crowned with a crab cake, fresh Maine lobster meat & Béarnaise Sauce 57.95

SEAFOOD RAVIOLI

Lobster, sea scallops & gulf shrimp in rich seafood broth with tomatoes, spinach, mornay sauce, over fresh spinach ricotta ravioli 37.95

LOBSTER STUFFED CHICKEN

A customer favorite! Chicken breast with Maine lobster meat & sherry-cracker stuffing under a rich Boursin cheese sauce 36.95

STEAMED MAINE LOBSTER*

1.25 Lb, Cracked & served with butter and lemon MKT

FILET MIGNON*

8oz hand cut filet of beef tenderloin char-grilled & served with our mushroom gravy 45.95

PAN SEARED LEMON HERB SCALLOPS*

Served over roasted red pepper sauce, accompanied with saffron risotto, sautéed summer squash, Portobello & zucchini 32.95

Substitute Tofu for Scallops to make it vegetarian!

Entrees

BAKED STUFFED HADDOCK

Fresh haddock filled with our shrimp & crab stuffing over a sherry-tomato cream sauce 31.95

ROASTED MAPLE CHIPOTLE SALMON*

Scottish organic salmon with a maple chipotle glaze 30.95

PARMESAN CRUSTED CHICKEN PESTO

Lightly breaded chicken sautéed & served over shell pasta in a pesto cream with tomatoes confit & fresh mozzarella 28.95

BONE-IN RIBEYE*

Rubbed with our flavorful blend of chili powder, thyme, garlic, onion, a touch of cayenne & white pepper, char-grilled and accompanied with whiskey demi 42.95

BROILED HADDOCK*

Fresh Atlantic Haddock simply broiled with lemon & wine topped with buttered crumbs 29.95

BROILED SEA SCALLOPS*

Fresh Native Sea Scallops topped with buttered crumbs broiled in wine & lemon 31.95

Gourmet Flatbreads

LOBSTER FLAT BREAD

Our signature flatbread made with Maine lobster, sauce, chives, our three-cheese blend of provolone, mozzarella & parmesan 22.95

MEAT LOVERS

Sweet tomato sauce & imported cheeses topped with bacon, pepperoni & homemade sausage 16.95

THREE CHEESE

Provolone, mozzarella, & parmesan cheeses over a homemade tomato-basil sauce 14.95

MARGHARITE

Farmhouse garlic cheese seasoned crust vine-ripened tomatoes, fresh basil, & a special blend of cheese 15.95

PEPPERONI

Everyone's favorite! with our homemade tomato sauce & a blend of cheese 15.95

Extra Toppings Available \$1ea * Gluten Free Crust \$2

History of the York Harbor Inn

The first settlers came to York in 1623 and settled at the mouth of the York River. Primarily English and Scot, they were farmers and fishermen. The picturesque York River was a fluid expressway for merchant ships during the 1700s. Warehouses lined the riverbanks and as many as fifty multi-masted ships were anchored in the York River at one time. During this period John Hancock owned and operated a wharf and business on the York River. The wharf is still there today operated as a museum and art gallery by the Old York Historical Society.

The Yorks continued to grow through the 1700s and peaked about 1815. The Industrial Revolution had begun. A fishing community living on the Isles of Shoals, ten miles off the coast, dismantled their homes and brought them to the mainland by barge. Just before the turn of the century our post and beam fireplaced "Cabin Room" (circa 1637), once a Sail Loft on the Isles of Shoales, was dismantled and brought by barge to our site where it now serves as a welcoming centerpiece to our Inn.

A second economic boom began in 1871. The harbor area became a summer haven for literary and cultural notables and the affluent. Approximately 550 large homes were built as summer residences. The York Harbor Inn, then known as the Hillcroft Inn, was operating as a Trolley Stop Inn with a handful of guestrooms, a dining room and a tavern. Our popular lounge was and still is known as "The Cellar", where horse stables were converted into cocktail sitting areas.

The Inn changed ownership in the forties, and was operated by the Colligan family until 1979 when, it was purchased by the current owners/operators- the Dominguez family. The Dominguez's added a major addition to the rear in 1988 and refurbished the Inn's major mechanical and electrical systems, added a professional kitchen and redecorated all guestrooms. The historic building adjacent to the inn on the west side (circa 1783) was purchased in 1983 and became part of the Inn, housing 11 guestrooms and is known as the Yorkshire House.

In 1997, the Dominguez family bought the adjacent historic property to the east of the main inn- Harbor Cliffs, and turned it into a seven room inn. Then, in 2002, Harbor Hill Inn was built adjacent to the Yorkshire House offering seven elegant guestrooms featuring ocean views, Jacuzzi spas, heated bath flooring, king-size beds and gas fireplaces. In 2006, a fine historic property, located one half mile from the Inn, came on the market. Its' beautiful architecture, historic characteristics and magnificent setting made it a perfect candidate to become a New England inn. In the summer of 2007 Harbor Crest Inn was born featuring 7 luxurious guest rooms, fireplaces, whirlpool tubs and common spaces and wonderfully manicured grounds- all just a short walk from the York River and York's famous Wiggly Bridge.

Next door to Harbor Crest is the historic Chapman Cottage. The Dominguez family purchased the home in 2012 and converted it into a lovely boutique inn featuring 7 luxurious guest rooms, (some with jacuzzi spa tubs and and fireplaces), and a cozy bar and tavern. Small plates with big flavors is the theme of The Tavern at Chapman Cottage featuring fireside or outside dining on a large deck overlooking the village, or on a large, beautiful "fire table" patio. Chapman's wonderful menu features appetizers and large plates too, as well as a great collection of creative, homemade cocktails, fine wines and craft beers.

The Inn continues to grow, providing a variety of services to traveling and local guests, including fine dining and lodging, banquet and meeting space, conference facilities and the Ship's Cellar Pub.

Your vist with us at the York Harbor Inn continues to add to its rich and interesting history. Thank You!