



# YORK HARBOR INN

York Harbor, Maine

## Starters

**MUSSELS PROVENCAL\***  
PEI Mussels in steamed wine with herbs de Provence, garlic & tomatoes with a warm baguette 17.95

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

**COCKTAIL SHRIMP\***  
6 Plump shrimp served with house-made cocktail sauce 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 13.95

## 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

**THE HARBOR COBB\***  
Fresh greens topped with diced bacon, hardboiled egg, marinated tomatoes crumbled bleu cheese and ripe avocado 16.95

**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, 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

**TAHINI BURGER**  
Spinach, garbanzo & tahini burger with lettuce & 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 37.95

**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 46.95

**PAN SEARED SCALLOPS\***  
Served over roasted red pepper sauce, accompanied with butternut risotto 33.95

## 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

**CIDER BRINED PORK CHOP**  
All natural, center cut bone-in pork chop house brined with brown sugar, cider, thyme & mustard seed, char-grilled & served with Dijon cream sauce, chive mashed potatoes oven roasted asparagus 28.95

**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 32.95

**WILD RICE & MUSHROOM CASSOULET**  
A hearty mix of wild rice, creamy white beans & aromatic vegetables, spinach, leeks, fennel & mushrooms topped with herb panko 26.95

## 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 17.95

**THREE CHEESE**  
Provolone, mozzarella, & parmesan cheeses over a homemade tomato-basil sauce 15.95

**MARGHARITE**  
Farmhouse garlic cheese seasoned crust vine-ripened tomatoes, fresh basil, & a special blend of cheese 16.95

**PEPPERONI**  
Everyone's favorite! with our homemade tomato sauce & a blend of cheese 16.95

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