



YORK HARBOR INN

York Harbor, Maine

Starters

MUSSELS PROVENCAL*
PEI Mussels in steamed wine with Herbs de Provence, garlic & tomatoes with a warm baguette 19.95

COCKTAIL SHRIMP*
6 Plump shrimp served with house-made cocktail sauce 17.95

CRAB CAKES
Sweet lump crabmeat lightly seasoned, breaded, fried & served with a zesty remoulade 17.95

ARTICHOKE DIP*
Artichoke hearts, cream cheese, chardonnay & red peppers served with warm baguette 15.95

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 37.95

CITRUS ARUGULA SALAD*
Arugula with orange segments, fennel & red onion, topped with almond brittle & tossed with lemon ginger dressing & Parmesan shavings 16.95

ROAST BEETS & BLUEBERRIES*
Roast sugar beets, fresh blueberries, honey roast nuts, artisanal goat cheese & arugula tossed with honey & balsamic dressing 16.95

Enhance your salad: Grilled Chicken 7.95
Grilled Shrimp (4) 9.95 **Steak Tips or Grilled Salmon 9.95**

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 18.95

MAINE LOBSTER ROLL
Fresh native lobster meat blended with a touch of mayonnaise & seasonings served on a grilled Brioche roll with romaine MKT
Double Stuffed Lobster Roll MKT

SHIP'S CELLAR CHICKEN SANDWICH
Our signature fried buttermilk-marinated chicken breast on a toasted brioche bun topped with house made coleslaw, tomato, pickles & roast garlic chipotle spread 17.95

TURKEY PUB CLUB
The classic returns! Smoked turkey, candied bacon, lettuce & tomato with mayo on whole wheat toast 18.95

GOURMET SIRLOIN BURGER
Our 1/2 pound sirloin burger served with tomato & lettuce 16.95
Swiss, Cheddar, American, Mushrooms, Grilled Onions, or Bacon \$1ea

TAHINI BURGER
Spinach garbanzo tahini burger with lettuce, tomato & roasted garlic cheese spread, served on brioche roll 18.95

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) 16.95

STARRED ITEMS MAY BE GLUTEN FREE OR CAN BE MADE GLUTEN FREE WITH MINOR CHANGES, PLEASE CONSULT YOUR FOODSERVER

Signature Selections

Enhance Your Entree with Buttered Lobster Meat - 19.95

COLLIGAN FILET
8oz hand cut filet rubbed with YHI steak seasoning, chargrilled & served over house made mushroom gravy, crowned with a crab cake, fresh Maine lobster meat & Béarnaise Sauce 62.95

SEAFOOD RAVIOLI
Lobster, sea scallops & gulf shrimp in rich seafood broth with tomatoes, spinach, mornay sauce, over fresh spinach ricotta ravioli 39.95

LOBSTER STUFFED CHICKEN
Chicken breast with Maine lobster meat & sherry-crinker stuffing under a rich Boursin cheese sauce 38.95

STEAMED MAINE LOBSTER*
1.25 Lb, Cracked & served with butter & lemon MKT

FILET MIGNON*
8oz hand cut filet of beef tenderloin char-grilled & served with our mushroom gravy 49.95

PAN SEARED SEA SCALLOPS*
Large Native Sea scallops pan seared & deglazed with white wine, over garlic orzo with our roasted red pepper sauce 37.95

Entrees

HOUSE MADE DUCK CONFIT
Slow-cooked duck leg confit crisped, accompanied by a rich, savory sauce made with pan drippings & fresh herbs 34.95

ROASTED MAPLE CHIPOTLE SALMON
Scottish Organic salmon filet with a zesty maple-chipotle glaze 33.95

BAKED STUFFED HADDOCK
Fresh haddock filled with our shrimp & crab stuffing over a sherry-tomato cream sauce 33.95

HOUSE 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-thyme sauce 31.95

PARMESAN CRUSTED CHICKEN PESTO
Lightly breaded chicken sautéed & served over shell pasta in a pesto sauce with tomatoes confit & fresh mozzarella 30.95

SAUSAGE RAGOUT
A robust ragout of crushed tomatoes, onions, garlic, porcini mushrooms sweet Italian sausage & Chianti, simmered in a flavorful stock & served atop pappardelle pasta with fresh Parmesan cheese 29.95

BROILED HADDOCK*
Fresh Atlantic Haddock simply broiled with lemon & wine topped with buttered crumbs 31.95

BROILED SEA SCALLOPS*
Fresh Native Sea Scallops topped with buttered crumbs broiled in wine & lemon 35.95

THAI BASIL BOWL
Plant-based ground beef stir-fried with broccoli, mushrooms & bell peppers, finished with a Thai Basil sauce served over rice noodles 28.95

Gourmet Flatbreads

LOBSTER FLAT BREAD
Our signature flatbread with Maine lobster, chives, our 3-cheese blend & lobster sauce 23.95

MEAT LOVERS
Sweet tomato sauce & imported cheeses topped with bacon, pepperoni & homemade sausage 18.95

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 17.95

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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!