

Starters

“1637” OCEAN SIDE OYSTERS*
Freshly shucked, with cocktail sauce, chefs’ mignonette, grated horseradish
1/2 Doz 18.95 Dozen 36.95

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

COCKTAIL SHRIMP*
6 Plump shrimp served with house-made cocktail sauce 16.95

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

LOBSTER MAC & CHEESE
Creamy shells & cheese with fresh, sweet Maine lobster meat, truffle oil, buttered crumbs 22.95

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

WATERCRESS ENDIVE WITH PEARS & ROQUEFORT*
Fresh crispy watercress with Belgian endive tossed with house made Champagne vinaigrette & candied Pecans 14.95

ROAST BEETS & BLUEBERRIES*
Roast sugar beets, fresh blueberries, honey roast nuts, artisanal goat cheese & arugula tossed with 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 MKT
Double Stuffed Lobster Roll MKT

SMOKED TURKEY WRAP
Mesclun greens, cheddar cheese, oven roasted tomatoes, peppadew, in a flour tortilla with voodoo mayo 16.95

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 chargrilled & 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-crinker 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 LEMON CAPER SCALLOPS*
Large native sea scallops pan seared & deglazed with a white wine lemon capers sauce. Served over creamed corn with pickled onion tomato relish 33.95

Entrees

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

STEAK HOUSE RIB EYE*
14oz hand cut Certified Angus Beef rib eye steak rubbed with our steakhouse spice blend & char-grilled, served with chimichurri sauce 42.95

PAN SEARED SCOTTISH ORGANIC SALMON*
Scottish organic salmon with lemon herb butter sauce 30.95

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 30.95

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

THAI BASIL BOWL
Plant-based ground beef stir-fried with broccoli, mushrooms & bell peppers, finished with a Thai Basil sauce served over rice noodles 26.95

Gourmet Flatbreads

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