



YORK HARBOR INN

York Harbor, Maine

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, fresh 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

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
11.95

CARIBBEAN FRIED SHRIMP
Medium gulf shrimp dredged in a
buttermilk batter, fried, tossed with
orange-honey glaze, served with
sweet pineapple mango salsa 16.95

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

ZESTY CHICKEN WINGS
Sriracha-honey-citrus glaze 15.95

SALSA & CHIPS*
Our house-made salsa with freshly
made corn tortilla chips 10.95

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 white
wine, lemon juice & capers. 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