York Harbor Inn

York Harbor, Maine

Starters

MUSSELS PROVENCAL*
PEI Mussels simmered in chardonnay, herbs de Provence, garlic & tomatoes served with a warm baguette *20.95*

COCKTAIL SHRIMP*
6 Plump shrimp served with house-made cocktail sauce *19.95*

CRAB CAKES
Sweet lump crabmeat lightly seasoned breaded, fried & served with zesty remoulade *18.95*

FROM THE HARBOR SAMPLER
crab cake, shrimp cocktail, lobster salad bite *26.95*

SMOKED TROUT DIP
A creamy blend of Ducktrap River smoked trout, cream cheese & fresh herbs with a hint of lemon, served with artisan crackers, baguettes & fresh vegetables *21.95*

SESAME CRUSTED AHI TUNA*
Yellowfin tuna seared rare, served with our soy dipping sauce, pickled ginger & wasabi *18.95*

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

LOBSTER CORN CHOWDER*
Fresh lobster meat, potatoes & sweet corn in a rich creamy broth *14.95*

SEAFOOD CHOWDER*
Atlantic haddock, shrimp, scallops & native crab meat, in a rich creamy broth *14.95*

FRENCH ONION SOUP
Rich broth with sweet onions, croutons gratinéed with Swiss cheese *13.95*

PROSCIUTTO & BURRATA CROSTINI
Oven roasted tomatoes & asparagus, over toasted crostini topped with thinly sliced Prosciutto & rich burrata cheese, basil & balsamic glaze *20.95*

BAKED ARTICHOKE DIP*
Artichoke hearts, cream cheese, chardonnay & red peppers served with warm baguette *17.95*

BEER BATTERED ONION RINGS
Served with roasted garlic dip *13.95*

CRISPY CHICKEN WINGS
Choice of classic buffalo, sticky pineapple jerk or Calabrian chili parmesan sauce *17.95*

Greens

CLASSIC CAESAR SALAD*
Romaine, our Caesar dressing, croutons, parmesan cheese & white anchovies
full 17.95 petite 11.95

SIMPLE GREEN SALAD*
Fresh greens, sweet grape tomatoes, cucumbers & carrots with sunflower seeds & house croutons *full 13.95 petite 11.95*

LOBSTER AVOCADO SALAD*
Fresh Maine lobster salad with a touch of mayo & seasoning, ripe avocado & tomato over fresh greens *38.95*

STRAWBERRY SPINACH SALAD*
Baby spinach with strawberries, cucumber, pickled red onion & feta tossed in a honey-poppyseed vinaigrette, finished with toasted sunflower seeds *17.95*

ROAST BEETS & BLUEBERRIES*
Roasted sugar beets, fresh blueberries, house honey-roasted nuts, artisanal goat cheese & arugula tossed with honey & balsamic dressing *17.95*

TUNA NICOISE*
Black pepper rubbed pan-seared tuna, Kalamata olives, grape tomatoes, hardboiled egg, fingerling potatoes, green beans, Bibb lettuce, drizzled with champagne vinaigrette *23.95*

Enhance your salad: Grilled Chicken *7.95*
Grilled Shrimp *(4) 9.95* Steak Tips *9.95* 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 *20.95*

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

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

TURKEY PUB CLUB
Smoked turkey, candied bacon, lettuce & tomato with mayo, served on whole wheat toast *18.95*

GOURMET SIRLOIN BURGER
Our 1/2 pound sirloin burger served with tomato & lettuce *18.95*
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) *18.95*

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 house-made mushroom gravy, crowned with a crab cake fresh Maine lobster meat & Béarnaise Sauce *63.95*

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-cracker stuffing under a rich Boursin cheese sauce *39.95*

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 *50.95*

PAN SEARED SCALLOPS*
Served over sweet corn risotto with blistered tomatoes, asparagus & lemon beurre blanc *41.95*

Entrees

GRILLED RIBEYE*
Hand-cut 12oz ribeye char-grilled to your liking, finished with herb butter served with roasted fingerling potatoes & grilled asparagus *51.95*

LEMON-HERB HALF CHICKEN
Juicy half chicken, deboned & marinated with garlic, rosemary & lemon roasted & served with pan gravy, mashed potato & roasted asparagus *34.95*

CITRUS HERB SALMON*
Scottish Organic salmon filet pan-seared, finished with lemon beurre monté & fresh herbs *35.95*

BAKED STUFFED HADDOCK
Fresh haddock filled with our shrimp & crab stuffing over a sherry tomato cream sauce *36.95*

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 *33.95*

PARMESAN CRUSTED CHICKEN PESTO
Lightly breaded chicken sautéed & served over shell pasta in a pesto cream sauce with tomatoes confit & fresh mozzarella *33.95*

BROILED HADDOCK or SEA SCALLOPS*
Fresh Atlantic Haddock or Native Sea Scallops simply broiled with lemon & wine, topped with buttered crumbs *Haddock - 33.95 | Scallops - 38.95*

BLISTERED TOMATO FETTUCCINE
Tossed with roasted zucchini & baby spinach in a light garlic parmesan cream sauce, finished with lemon & fresh herbs *27.95*
Add Grilled Chicken *+7.95* Grilled Shrimp *+9.95* Lobster *+MKT*

VEGETARIAN THAI BASIL BOWL
Plant-based ground beef stir-fried with broccoli, mushrooms & bell peppers finished with a Thai Basil sauce served over rice noodles *29.95*

Gourmet Flatbreads

LOBSTER FLAT BREAD
Our signature flatbread with Maine lobster, chives, our 3-cheese blend & lobster sauce *25.95*

MEAT LOVERS
Sweet tomato sauce & imported cheeses topped with bacon, pepperoni & homemade sausage *20.95*

PROSCIUTTO & PEACH FLATBREAD
Flatbread topped with prosciutto, grilled peaches, mozzarella cheese blend & whipped ricotta, finished with fresh basil, hot honey & balsamic glaze *20.95*

THREE CHEESE
Provolone, mozzarella, & parmesan cheeses over a homemade tomato-basil sauce *17.95*

MARGHARITE
Farmhouse garlic cheese seasoned crust vine-ripened tomatoes, fresh basil & a special blend of cheeses *18.95*

PEPPERONI
Everyone's favorite! Prepared with our homemade tomato sauce & a blend of cheeses *19.95*

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

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

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