

## 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

### WARM BRIE & HONEY

Warm baby Brie with apples, pears, French baguette, fig jam & honey-roasted nuts, drizzle of honey 19.95

### SESAME CRUSTED AHI TUNA\*

Yellowfin tuna seared rare, served with our soy dipping sauce, pickled ginger & wasabi 18.95

### ZESTY CHICKEN WINGS

Sriracha-honey-citrus glaze 16.95

### 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

### CREAM OF PUMPKIN SOUP\*

Fresh pumpkin simmered in vegetable broth with warm spice, a touch of cream topped with roasted pistachio 12.95

### 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

### SALSA & CHIPS\*

Our house-made salsa with freshly made corn tortilla chips 10.95

## 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

### 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\*

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

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\*

Large native sea scallops pan seared & deglazed with white wine, served over creamy parmesan polenta with lemon beurre blanc sauce 39.95

## Entrees

### LEMON-HERB HALF CHICKEN

Juicy half chicken, deboned & marinated with garlic, rosemary & lemon roasted & served with pan gravy, mashed potato & roasted asparagus 34.95

### ROASTED MAPLE CHIPOTLE SALMON

Scottish Organic salmon filet with a zesty maple-chipotle glaze 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

### SLOW BRAISED BEEF SHORT RIBS \*

Short ribs slowly braised in red wine & beef stock with vegetables, served with a reduced stock, creamy Parmesan polenta & roasted asparagus 38.95

### 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

### 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 32.95

### WILD MUSHROOM FETTUCINE

Fettuccine with wild mushroom, butternut squash, tomato confit, sage Parmigiano Reggiano 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

### ROASTED MUSHROOM

Wild mushrooms roasted with fresh thyme, caramelized onions, goat cheese our three-cheese blend, finished with balsamic glaze & fresh arugula 19.95

### 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

# *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 fireplace "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 visit with us at the York Harbor Inn continues to add to its rich and interesting history. Thank You!