



YORK HARBOR INN

York Harbor, Maine

Starters

LEMONGRASS COCONUT MUSSELS*

PEI Mussels steamed in coconut milk, chilies, garlic, shallots, lemon juice, cilantro, with warm artisan bread 19.95

COCKTAIL SHRIMP*

6 Plump shrimp served with house-made cocktail sauce 17.95

CRAB CAKES

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

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

LOBSTER CORN CHOWDER*

Fresh lobster meat, potatoes & sweet corn in a rich creamy broth *Bowl* 12.95

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

BURRATA & TOMATOES

Creamy burrata cheese paired with heirloom & fusion tomatoes, balsamic reduction, fresh basil, garlic crostini chips & sea salt 17.95

ZESTY CHICKEN WINGS

Sriracha-honey-citrus glaze 15.95

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* 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

TUNA NIÇOISE*

Black pepper rubbed pan-seared tuna, Kalamata olives, grape tomatoes, hardboiled egg, fingerling potatoes, green beans & Bibb lettuce, drizzled with champagne vinaigrette 22.95

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

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 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

A customer favorite! Chicken breast with Maine lobster meat & sherry-cracker stuffing under a rich Boursin cheese sauce 38.95

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 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

STEAK HOUSE RIBEYE

14oz certified Angus Beef ribeye steak rubbed with garlic, fresh basil, rosemary & thyme, char-grilled & accompanied by Café du Paris butter sauce 42.95

LOBSTER CARBONARA

Sweet Maine lobster meat sautéed with bacon lardons, garlic, shallots & sweet peas tossed with linguine, finished with egg yolk & parmesan Reggiano 38.95

BAKED STUFFED HADDOCK

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

MISO SALMON*

Scottish Organic salmon filet marinated in flavorful miso, broiled & topped with sesame seeds 35.95

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 cream sauce, chive mashed potatoes & green beans 31.95

PARMESAN CRUSTED CHICKEN PESTO

Lightly breaded chicken sautéed & served over shell pasta in pesto cream sauce with tomatoes confit & fresh mozzarella 30.95

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*

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