

## Starters & Salads

<b>Drunken Clams</b>	<b>14</b>
Steamed in White Wine with Garlic, Shallots and Parsley	
<b>Thai Chili Mussels</b>	<b>14</b>
White Wine, Ginger Chili Sauce, Pineapple	
<b>Sesame Seared Ahi Tuna</b>	<b>14</b>
Pickled Ginger, Wasabi, served with a trio of Sauces	
<b>Shrimp Lettuce Wraps</b>	<b>11</b>
Avocado, Asian Slaw, Sesame Cucumber Aioli, Gluten Free Soy	
<b>½ Dozen Oysters</b>	<b>13</b>
Champagne Mignonette	
<b>Sesame Seared Ahi Tuna</b>	<b>14</b>
Pickled Ginger, Wasabi and Gluten Free Soy	
<b>Ceviche Lettuce Wraps</b>	<b>13</b>
Shrimp & Assorted Fish Marinated in Lime Juice. Served with Avocado in Butter Leaf Lettuce cup.	
<b>Soup of the Day</b>	<b>6</b>
Your server will inform you if today's soup is Gluten Free	

<b>Harborside House Salad</b>	<b>6</b>
Baby Greens, Grapes, Candied Walnuts, tossed in our Rosemary Balsamic Dressing	
<b>Caesar Salad</b>	<b>7</b>
Crisp Romaine, Housemade Caesar dressing, Parmesan Cheese	
<b>Butter Lettuce Salad with Beets</b>	<b>7</b>
Pickled Beets, Goat Cheese, Honey Lavender Vinaigrette	
<b>Harborside Soup &amp; Salad Combo</b>	<b>10</b>
Your choice of House or Caesar Salad served with a bowl of Soup of the Day	
<b>Cobb Salad</b>	<b>12</b>
Bacon, Bay Shrimp, Avocado, Tomatoes, Eggs, Gorgonzola and Ranch Dressing	
<b>Fresh Catch Salad</b>	<b>16</b>
Your Selection from Today's Fresh Catch placed on Mixed Greens and Baby Spinach with Pancetta and Cucumbers tossed in a Caramelized Shallot Vinaigrette	
<b>Iceberg Wedge</b>	<b>13</b>
Classic Iceberg Wedge, Fiery Buffalo Shrimp, Gorgonzola Dressing, Scallions	

Add Grilled Chicken \$5 or Marinated Shrimp \$6 to any Salad

## Fresh Catch Made Your Way!

You choose 1. Your fish 2. How it is cooked 3. Your sides

### 1. Fish Selections

Market Price

Availability of all seafood is subject to weather, season & fishing luck...

Your Server will confirm availability

Ahi Salmon

Snapper Halibut

Prawns Tilapia

Check our specials board or ask your server for seasonal selections.

### 2. Cooking Methods

Sautéed

Blackened

Broiled

### 3. Accompaniments

**Mediterranean**

Tomatoes, Olives, Artichokes, Roasted Potatoes, Feta Cheese,

**Pacific Rim**

Pickled Stir Fried Vegetables, Steamed Rice, Gluten Free Soy

**Caribbean**

Grilled Pineapple, Black Beans Steamed Rice

**Simply Fish**

Seasoned Lightly and served with your choice of Potatoes or Polenta and Seasonal Vegetable

**Or enjoy the Chef's Daily Trio for Two 45**  
 Chef's Selection of Today's Fresh Catch and Accompaniments

## Harborside Signature Selections

Add a side salad or cup of soup to any entrée 3

**Crispy Half Chicken 19**  
 Boneless Half Chicken, Roasted Garlic Mashed Potatoes, Braised Greens, Pan Jus

**Grilled Vegetable Napoleon 18**  
 Pan-seared Risotto Cakes, Tomato, Goat Cheese, Spinach, Balsamic Glaze

**Grilled Braveheart Ribeye 29**  
 Polenta, Roasted Asparagus, Caramelized Onion, & Blue Cheese Sauce

## Sandwiches

Served with choice of Small Salad or Fresh Fruit  
 Lettuce substituted for all sandwiches that would normally come with bread

**Southwestern Chicken Sandwich 13**  
 Lemon-Garlic marinated Chicken Breast, Cheddar Cheese, Guacamole & Bacon

**Trio of Seafood Tacos 10**  
 Guacamole, Smoked Tomatillo and Salsa Verde

**Harborside Burger 11**  
 8oz Braveheart Black Angus Beef, Bacon & your choice of Cheese

**Blackened Snapper Sandwich 12**  
 Topped with Salsa Fresca

**Portobello Sandwich 11**  
 Roasted Red Bell Peppers and Melted Brie Cheese & Roasted Garlic