

Starters & Salads

Crab Cakes Creole Remoulade, Salsa Fresca, Crisp Lavosh	14	Harborside Salad Baby Greens, Grapes, Candied Walnuts, House made Balsamic Vinaigrette	6
House Cured Salmon House Cured Salmon, Pickled Cucumbers, Chopped Egg mixed with Red Onion and Capers, Avocado Mousse, Toasted Marble Rye	11	Caesar Salad Crisp Romaine, Parmesan Cheese, Crostini	7
Ahi Taco Tartare Cilantro Lime Vinaigrette, Avocado Black Bean Relish, Fire Roasted Salsa	10	Warm Spinach Salad Bacon Vinaigrette, Caramelized Onions, Roasted Red Peppers, Hard Boiled Egg, Goat Cheese	9
Chili Fried Calamari Served with Cocktail & Tartar Sauce	9	Steak Salad Marinated Steak, Romaine, Gorgonzola Crumbles Sherry Vinaigrette, house made Onion Rings	14
Drunken "Linguine" & Clams White Wine, Garlic, Shallots, Tomatoes, Crispy Linguine Cake Add Garlic Bread \$2	14	Fiery Iceberg Wedge Iceberg Wedge, Fiery Buffalo Shrimp, Gorgonzola Dressing, Scallions	13
Shrimp Lettuce Wraps Avocado, Asian Slaw, Sesame Cucumber Aioli	11	Classic Iceberg Wedge	6
1/2 Dozen Oysters Champagne Mignonette	13	Fresh Catch Salad	MP
Beet "Ravioli" Slow Roasted Beets with Goat Cheese filling, Candied Walnuts, Citrus Vinaigrette	8	Choice of today's Fresh Catch Mixed Greens, Baby Spinach, Pancetta, Cucumbers, Caramelized Shallot Vinaigrette	
Harborside Clam Chowder	6	Harborside Soup & Salad Combo	10
Soup of the Day	6	Your choice of Caesar, Harbor or Classic Wedge Salad served with a bowl of our Chowder or Soup of the Day	
		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 **Steelhead**
Mahi Mahi **Scallops**
Prawns

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

2. Cooking Methods

Sautéed
Blackened
Broiled

Or enjoy the Chef's Daily Trio for Two 45

Chef's Selection of Today's Fresh Catch and Accompaniments

3. Accompaniments

Pacific Rim

Green Tea Crusted with Sticky Rice and Marin Reduction

Provençal

Roasted Red Pepper Cream Sauce with Kalamata Olives, Capers, Basil, Creamy Polenta

Mediterranean

Cherry Tomato Relish, Lemon Beurre Blanc, Roasted Fingerling Potatoes

Simply Fish

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

Harborside Signature Selections

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

Togarashi Crusted Seared Ahi 29 Seared Rare with Shitake Mushroom Salsa, Sticky Rice Cake, Snow Peas, Ginger Chile Glaze	Crab Encrusted Baked Steelhead 26 Cilantro Lime Aioli, Garlic Herb Roasted Potatoes, Sautéed Spinach
Grilled Pork Tenderloin 22 Black Bean Relish, Ancho BBQ Sauce, Fire Roasted Tomato Polenta	Crispy Airline Chicken Breast 19 Roasted Garlic Mashed Potatoes, Sautéed Spinach, Pan Jus
Pappardelle Seafood Pasta 22 Fresh Mixed Grill, Shrimp, Clams, Calamari, Tomatoes, Spinach, Leeks, Fennel, Saffron Fume Broth, Grilled Crostini, Lemon Tarragon Aioli Available Vegetarian 17	Grilled Hanger Steak 26 12oz Marinated Hanger Steak, Sweet Potato Fries, Blue Cheese Crumbles, Chopped Bacon, Caramelized Onions, Red Wine Demi Glace 9oz Petite Portion 22

Sandwiches

Served with choice of

Garlic Fries, Naked Fries, Sweet Potato Fries,
Small Salad or Fresh Fruit
(except for Seafood Tacos and Fish & Chips)

Trio of Seafood Tacos 10 Guacamole, Smoked Tomatillo Salsa Verde, Tortilla Chips	Harborside Fish & Chips 13 Tempura Battered Alaskan Cod & Garlic Fries	Steak Sandwich 15 Marinated Hanger Steak on Toasted Garlic Bread
Seared Ahi Tuna Sandwich 16 Seared Rare with Wasabi Aioli on toasted Sourdough	Harborside Burger 11 8oz Black Angus Beef, Bacon & your choice of Cheese Add Avocado or Guacamole for \$1 Chicken substitute also available	Crab & Shrimp Melt 12 Served open face. Topped with Jack & Cheddar Cheese
Portobello Sandwich 11 Served Open Face with Roasted Red Bell Pepper, Swiss Cheese & Roasted Garlic Aioli		Salmon Burger 12 Napa Cabbage Slaw, Sesame Vinaigrette, Soy Aioli, toasted Kaiser Bun

Split Plate Charge \$3.00

We accept Visa, MasterCard, Discover and American Express. 18% Gratuity will be added to parties of 6 or more.

Brunch Specialties

Eggs Benedict English Muffin, Ham, Poached Eggs and house made Hollandaise Sauce	11
Huevos Rancheros Eggs Your Way, Refried Beans, Ranchero Sauce, Jack Cheese, house made Tostada	10
Harborside Omelet Shrimp, Spinach, Caramelized Onions, Swiss Cheese	11
Biscuits and Gravy Homemade Biscuits, Gravy, Scrambled Eggs, Hash Browns	10
Short Stack of Pancakes Maple syrup and Crisp Bacon. Enjoy fruit of the day Pancakes for just \$1 more!	9
Apple Cinnamon French Toast Grilled to perfection and served with Bacon, Fresh Fruit and Maple Syrup	10
Omelet of the Day Ask your Server for today's selection	9

Johnny's Breakfast Pizza Pita Bread, Tomato, Scrambled Egg, choice of Meat & Mozzarella Cheese. Baked and topped with Hollandaise. Side of Fruit Veggie option \$11	12
Breakfast Burrito Scrambled Eggs, Roasted Potatoes, Salsa Fresca, Cheddar Cheese, Hollandaise & your choice of Meat. Side of Fruit Veggie option \$11	12
Steak and Eggs Grilled Hangar Steak, Eggs Your Way	14
Harborside Benedict Crab Cakes topped with Poached Eggs and house made Hollandaise Sauce	13
Eggs Your Way Two Eggs Your Way with Toast	8

Brunch selections served with your choice of
Roasted Potatoes, Polenta or Fresh Fruit.
Excludes: Short Stack Pancakes, Biscuits & Gravy,
Breakfast Pizza, Breakfast Burrito & Apple Cinnamon French Toast
Add Sausage as a side... ask your server for this week's selection.

Bloody Mary \$5	Hangover Mary \$7 -- Absolut Peppar, Housemade Bloody Mary Mix and garnish galore!	Orange Juice Large \$4.5 Small \$3
Ramos Gin Fizz \$5		

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Warm Spinach Salad Bacon Vinaigrette, Caramelized Onions, Roasted Red Peppers, Hard Boiled Egg, Goat Cheese	9
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Fresh Catch Salad Choice of today's Fresh Catch Mixed Greens, Baby Spinach, Pancetta, Cucumbers, Caramelized Shallot Vinaigrette	MP
Harborside Soup & Salad Combo Your choice of Caesar, Harbor or Classic Wedge Salad served with a bowl of our Chowder or Soup of the Day Add Grilled Chicken 5 or Marinated Shrimp 6 to any Salad	10

Harborside Signature Selections

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

Pappardelle Seafood Pasta Fresh Mixed Grill, Shrimp, Clams, Calamari, Tomatoes, Spinach, Leeks, Fennel, Saffron Fume Broth, Grilled Crostini, Lemon Tarragon Aioli Available Vegetarian	22
Crispy Airline Chicken Breast Roasted Garlic Mashed Potatoes, Sautéed Spinach, Pan Jus	19

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Simply Fish Your choice of today's Fresh Catch Seasoned Lightly and served with your choice of Potatoes or Polenta and Seasonal Vegetable	Market Price
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Served with choice of
Garlic Fries, Naked Fries, Sweet Potato Fries,
Small Salad or Fresh Fruit
(except for Seafood Tacos and Fish & Chips)

Trio of Seafood Tacos Guacamole, Smoked Tomatillo Salsa Verde, Tortilla Chips	10
Seared Ahi Tuna Sandwich Seared Rare with Wasabi Aioli on toasted Sourdough	16
Portobello Sandwich Served open face with Roasted Red Bell Pepper, Jack Cheese & Roasted Garlic Aioli	12

Harborside Fish & Chips Tempura Battered Alaskan Cod & Garlic Fries	13
Harborside Burger 8oz Black Angus Beef, Bacon & your choice of Cheese Add Avocado or Guacamole \$1 Chicken substitute available	11

Steak Sandwich Marinated Hanger Steak on Toasted Garlic Bread	15
Crab & Shrimp Melt Served open face. Topped with Jack & Cheddar Cheese	12
Salmon Burger Napa Cabbage Slaw, Sesame Vinaigrette, Soy Aioli, toasted Kaiser Bun	12

Split Plate Charge \$3.00

After traveling the world this past season we head back home to the fruit of California.

California is one of the most diverse wine regions in the world.

With dozens of micro-climates and soil types, we hope you will find a favorite or two among them.

As always if you need help deciding on a wine let us know – we would love to help or provide a taste (or two!).

White Wine Selections

Alfaro Chardonnay Santa Cruz Mountains 9.5/36

Located in the heart of Corralitos, this wine has intense flavors of pear, apple and white peach. It is creamy with rounded out by a crisp finish. It is the perfect wine to drink with the Pappardelle Seafood Pasta or Beet Ravioli

Tehachapi Clone Pinot Grigio California 7/26

A new, distinct variety of grape produces a fresh Pinot Grigio characterized by apricot and peach aromas. It has crisp acidity and a taste as unique as its origins

Ventana Sauvignon Blanc Arroyo Seco, Monterey 8/30

Enticing floral aromas and flavors of white peach, grapefruit and a touch of vanilla. Crisp and elegant, it is delicious on its own yet perfect with Oysters or Broiled Mahi Mahi

Hahn Chardonnay Central Coast, CA 8/30

At first taste, a luscious blend of mango and cream then a distinct undercurrent of green apple. The perfect blend of fruit and oak make this an exceptional sipping and/or food friendly wine

Pine Ridge Viognier + Chenin Blanc 7.5/28

Clarksburg, CA

This unique blend is bright and aromatic. The nose is filled with crisp melon nuances. A subtle off-dry flavor profile makes it the perfect compliment to the Blackened Salmon Pac Rim

Abrente Albariño Napa Valley, CA 9/34

A clean, crisp, dry wine with intense flavors of bosc pear and pineapple. A food wine to the core with a super long and dry finish. Try with the Pacific Rim accompaniment

Rigal Sauvignon Blanc France 7/26

Crafted from the sunniest clay & limestone hillsides of Gascony, the original location of the wild grape centuries ago, this wine is elegant with citrus fruit aromas, peach notes and freshness. Delicious with Seafood Tacos or Sautéed Scallops

Offter Cove Riesling 8/30

Santa Lucia Highlands, Monterey

Mad e in the old style from 36 year old vines, this off-dry Riesling is truly versatile with tremendous texture and body

Sake Selections

SAKE: A brewer's art made from superior rice and pure water with traditional craft and modern technology.



Sho Chiku Bai Organic Nama (Draft) – Totally natural, made from rice of the Sacramento Valley.

Nama = unpasteurized. Balanced flavor with an earthy and fruity fresh taste.

Pair with the Shrimp Lettuce Wraps or a Salad. **\$12** (300ml)

Sai Chiku Bai Nigori (Unfiltered) – This sake is coarsely filtered after the fermentation process giving it

the milky white appearance. Bold, sweet, robust and rich with a distinctive flavor.

Pair with any of our delicious white fish or shellfish. **\$8** (375ml)

Momokawa Diamond Jumai Gingo (Premium) – This smooth textured sake is exceptionally delicious

with pleasing ripe flavors and a long finish. Pair with our Ahi Two Ways. **\$12** (300ml)

Sake Flight – Try a sample of all three selections \$5

Red Wine Selections

Medrano Malbec Argentina 7/26

The grapes of this 100% Malbec come from 70 year old vineyards lying at the foothills of the Andes Mountains. Ripe & well rounded with the ideal balance of fruit, oak & structure

Jason Stephens Merlot Santa Clara, CA 9/34

Aged 34 months in American Oak, this merlot is balanced and rich. Deep ruby black color and aromas of sautéed peppers, plum skin and cedar make it the perfect pairing with the Fresh Catch Provencal

Haraszthy Zinfandel Lodi, CA 8/30

Alluring spicy aromas of raspberry, vanilla, nutmeg and white pepper. This wine exhibits a beautiful lingering finish. An excellent compliment to our Blackened preparation or Half Chicken

Lange Twins Cabernet Sauvignon Lodi, CA 8.5/32

A classic full bodied Cab, strengthened by ripe cherry and a trace of chocolate. Aged in oak barrels for 9 months helps its rich texture to emanate long after

The Dreaming Tree Crush Blend North Coast, CA 9/34

Inspired and created by Dave Mathews and California's down-to-earth charm, this luscious red blend of Merlot & Zinfandel is slightly smoky with berries and raspberry jam on the finish

Alicats Syrah Cinega Valley, CA 9/34

This syrah is inky and dense with aromas of brown sugar, eucalyptus, smoked ham with unsweetened chocolate on the finish. Wonderful with the Achiote Marinated Pork Tenderloin or Grilled Hangar Steak

Sarah's Vineyard Pinot Noir 9.5/36

Santa Cruz Mountains, CA

A lovely rich Pinot with lots of sweet cherry and spice flavors. Medium bodied and a perfectly balanced structure makes this pinot exemplary of what California is known for

Half Bottle Selections

Sonoma Cutrer - Chardonnay 16

Estate Bottled Sonoma Coast
100% Chardonnay aged in French Oak

Gloria Ferrar – Blanc De Noirs 22

Rombauer Zinfandel Napa Valley 22

Luscious, juicy layers of clove, black cherry, blackberry and boysenberry. Full and rich with a long finish

Corkage Fee \$10.00

Other Beverage Selections

Waiwera Bottled Sparkling	Small 3.5 Large 6.5	Coke, Diet Coke, Sprite, Cranberry,
Waiwera Bottled Still	Small 3.5 Large 6.5	Ginger Ale, Lemonade, Ice Tea, IBC Root Beer
Draft Beer	Blue Moon – Belgian White, Kona Longboard, Sierra Nevada, Stella, Guinness	
Bottled Beer	Bud, Bud Light, Coors, Coors Light, Corona, Lagunitas IPA, Negro Modelo, Newcastle, Heineken, St. Pauli (non-alcoholic)	