

Harbor Club

V4 12/28/16

SMALL PLATES

Edamame \$6

Steamed soy bean pods tossed in sea salt

Seared Tuna \$9

Ahi Tuna rolled in spices, pan seared and served rare with wasabi aioli and namasu

Crispy Calamari \$8

Tender rings and tentacles dusted in a seasoned flour and lightly fried with a side of sweet chili sauce

Ahi Poke \$12

Ahi tuna, red onions, garlic, ginger, scallions, soy sauce, sesame oil

Harbor Club Crab Dip \$12

Warm, creamy dip with blue crab meat, served with warm crab seasoned bread.

Roasted Red Pepper Hummus \$8

With carrots, cucumbers and soft pita bread and pita chips

Crab Fries \$10

Crispy seasoned crinkle fries topped with blue crab and Old Bay!

Lobster Bites \$12

Juicy lobster meat lightly dusted in seasoned flour and fried golden brown, served with a sweet chili remoulade

Coconut Shrimp \$9

Dredged in coconut milk batter and coated with shredded coconut, served with an apricot horseradish cocktail sauce

Mini Lobster Rolls Market Price

Two miniature lobster rolls topped with butter soaked lobster, green onions, celery lemon aioli. Served with crinkle fries

Harbor Club Sliders \$7

Two seasoned mini burgers on a butter toasted bun with caramelized onions, pickle, and our house burger sauce. Served with crinkle fries

Spicy Lobster Tacos \$8

Two tacos with crispy lobster pieces that is lightly floured served with shaved cabbage, avocado, cotija cheese, and pickled red onions topped with lime aioli and salsa in warm flour tortillas.

Baja Fish Tacos \$6

Two crispy beer battered cod tacos with shredded cabbage, tomatoes and a Mexican crema in mini flour tortillas.

THE SALAD

Spinach and Hazelnut Crusted Goat Cheese Salad \$9

With sundried cherries, spicy pecans and sliced green apples tossed in a hot bacon vinaigrette

Add Calamari, Coconut Shrimp, or Blackened Ahi \$5