

# HARBOUR TOWN GRILL

## FIRST COURSE

### Lump Crab Cake

*pommes frites, herb salad, citrus rémoulade 10*

### Calamari Fritti

*crispy fried tentacles & tubes on arugula with tomato basil vinaigrette and garlic aioli 9*

### Scallops & Polenta

*twin jumbo scallops, creamy parmesan & white truffle polenta, marsala mushrooms 12*

### Garlic Steamed Clams

*garlic, saffron and fennel broth, grilled ciabatta 8*

### Shrimp Cocktail

*housemade limoncello cocktail sauce 9*

### Lobster & Corn Bisque

*roasted corn milk, diced lobster, country ham, fresh sage 8*

## SMALL PLATES WITH BIG FLAVORS

### Turkish Salmon

*coffee & curry spiced with jasmine rice & avocado-pineapple salsa 11*

### Grilled Chicken Saltimbocca "Redux"

*shaved prosciutto, sage & red bliss potato pavé, arugula, caper & grilled red pepper salad 10*

### Fennel Dusted Seared Scallop

*baby spinach, white beans, rosemary & roasted garlic-tomato broth 12*

### Blackened Butternut Squash "Oscar"

*lump crab, steamed asparagus, roasted roma tomato & lemon-tarragon vinaigrette 13*

## SALAD

### Fried Green & Vine-Ripened Tomato Caprese

*fresh mozzarella, basil chips, portabella mushroom & herb pesto, roasted tomato vinaigrette 9*

### Garden Salad

*seasonal greens, tomatoes, cucumbers, sliced mushrooms 6*

### Lighthouse Caesar

*hearts of romaine, roasted garlic flan, parmesan cookie, caesar dressing 7*

### Embellish Any Salad

*grilled chicken breast 7  
tenderloin tips 8  
garlic grilled shrimp 9*

## CHATEAUBRIAND FOR TWO

### A Harbour Town Grill Classic

*lobster and corn stuffed twice-baked red bliss potatoes, asparagus, béarnaise, demi-glaçe, carved tableside 39 per person*

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## ENTRÉES

### THE STEAKHOUSE

*served with two sides*

**Grilled Filet Mignon 8oz 32 | 4oz 19**

**Hand-Cut Ribeye 16oz 39**

**Grilled NY Strip Loin 12oz 28**

**Hand-Cut Ribeye 12oz 32**

**Tenderloin Tips 21**

*Served with brandy-green peppercorn sauce*

#### Embellish Your Steakhouse Selection

*Six Sautéed Shrimp 9 | Grilled Scallops 9 | Additional Side 4*

*Blue Cheese-Bacon Compote 3 | Hollandaise 3 | Béarnaise 3 | Demi-Glaçe 2*

#### Grill Sides

*rosemary-truffled frites*

*garlic sautéed spinach*

*blue cheese mac*

*sautéed mushrooms & shallots*

*amaretto mashed sweet potatoes*

*creamy white truffle polenta*

*tuscan roasted potatoes*

*mashed yukon gold potatoes*

*walnut green beans*

### GRILL SPECIALTIES

#### Grilled Chicken Carbonara Redux

*grilled chicken breast, smoked bacon, peas, linguini, black pepper, parmesan, sherry, cream (gluten-free pasta available upon request) 20*

#### Tuscan Bouillabaisse

*fresh atlantic grouper, shrimp, clams, garlic, pancetta, fennel, caramelized onions, fire-roasted tomatoes, basil, pinot grigio shellfish reduction, grilled ciabatta 29*

#### Grill-Roasted Prosciutto Wrapped Salmon

*limoncello-honey glaze, sautéed spinach, rosemary-truffled frites, sicilian sweet & sour tomato basil toasted almond relish, demi-glaçe 22*

#### Shrimp & Linguini Arrabbiata

*shrimp, pancetta, linguini, housemade tomato-basil sauce, red chiles, parmesan, grilled ciabatta 24*

#### Seared Jumbo Diver Scallops & Ricotta Gnocchi

*sweet potatoes, toasted hazelnuts, sage, beurre noir, shaved parmesan 28*

#### Linguini & Littleneck Clams

*pancetta, sweet peppers, fire-roasted tomatoes, pinot grigio grilled reduction, tuscan breadcrumbs, shaved parmesan 23*

*We reserve the right to add 18% gratuity to parties of 10 or more.*