

STARBOARD STARTERS

Pork Pot Stickers 9.99

Served with spicy soy ginger and our Exotic sauce for dipping

Harbor Egg Rolls 13.99

Egg rolls stuffed with braised short rib, house cheese mix and marinated red onion, deep fried, served with our Lilikoi BBQ sauce

Roasted Avocado Stuffed with Crab 15.99

Staff Favorite! 2 roasted avocado halves stuffed with crab meat and roasted tomatoes, topped with cilantro and balsamic glaze

Ahi Tuna Tower 16.99

Basmati rice topped with avocado, cucumber and ahi tuna, served with wasabi aioli, soy ginger sauce and wonton crisps on the side

Mahi Mango Quesadilla 15.99

Flour tortilla stuffed with blackened mahi, mango salsa and shredded cheese mix, with spicy mango habañero sauce on the side

Mozzarella Planks 9.99

Block cheese, hand cut, wrapped in a wonton, fried, served with honey mustard

Our Big Bang Shrimp 15.99

Crispy fried shrimp tossed in our Thai sweet chili sriracha sauce, with scallions, topped with candied walnuts, served with mango salsa and ranch dressing

SCOOP, DIP & DIVE

Cheesy Gruyère Lobster Dip 17.99

Served in a sourdough bread bowl, with wonton chips and veggies

Ceviche 14.99

Marinated raw seafood mix in fresh lime juice, mixed with red onion, tomato, diced avocado and cilantro, served with fresh wonton chips and wasabi cream

Grouper Bites 18.99

Beer-battered, served with mango salsa and our li hing mui piña colada dipping sauce

Guacamole 9.99

Aaron's secret guacamole recipe topped with queso fresco, mango salsa, served with wonton chips and veggies

Add Tuna Poke or Ceviche \$6

WINGS N THINGS

Boneless Wings 13.99

Tender boneless wings tossed in one of our housemade sauces:

Mango Habañero, Jerk, Classic Buffalo, Exotic or Lilikoi BBQ; served with blue cheese or ranch and celery

Beer-Battered Chicken Fingers 13.99

Fresh hand cut chicken breasts, tossed in our beer batter, fried, served with honey mustard and our Lilikoi BBQ sauce

SOUP, SALAD & BOWLS

Bowl of Clam Chowder 6.99

Add Bread Bowl \$1

Quinoa Salad 8.99

Quinoa mixed with fire roasted red peppers, cucumber, tomatoes, feta cheese, on a bed of mixed greens, served with red wine vinaigrette

Add Salmon \$8 Mahi \$8 Shrimp \$6 or Chicken \$4

Mambo Salad with Grilled Chicken 12.99

Crisp Romaine, grilled chicken breast, cornbread croutons, parmesan cheese, with Ms. Michele's Mambo Dressing

Sub Shrimp \$4, Salmon \$5 or Mahi \$5

Island Spinach Salad 9.99

Fresh baby spinach tossed with mandarin orange segments, seasonal fruits, candied walnuts, marinated red onion and crumbled feta cheese, served with mango poppy vinaigrette

Add Salmon \$8 Mahi \$8 Shrimp \$6 or Chicken \$4

Ginger Soy Shrimp Bowl 14.99

Basmati rice topped with marinated red onion, cucumber, carrot and shrimp sautéed in a ginger soy sauce, garnished with mango salsa

Tuna Poke Bowl 17.99

Basmati rice topped with avocado, cucumber, wonton chips, scallions and marinated tuna poke, with a drizzle of wasabi aioli

Farm Burger Bowl 13.99

Our signature hand patty topped with a farm fresh egg, cheddar cheese and crispy haystack onion strings, on a bed of mixed greens tossed with truffle oil, mushrooms and bleu cheese crumbles, with a side of bleu cheese dressing

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/22

SEASIDE SANDWICHES

Sandwiches and wraps served with our scoop fries.

Upgrade to Parmesan Truffle Scoop Fries or a Small Side Salad \$2

Harbor Burger 14.99

Harbor's signature brisket/sirloin/chuck mix hand patty topped with mozzarella, grilled pineapple, soy ginger glaze and marinated red onion, served on a potato bun

Paradise Cheeseburger 13.99

Harbor's signature brisket/sirloin/chuck mix hand patty topped with American cheese, served on a potato bun

Add Bacon or Avocado \$2

Lobster Roll 21.99

Heavenly chunks of our secret lobster mixture stuffed inside a buttered split top roll

Key West Chicken 12.99

Grilled marinated chicken breast topped with mozzarella cheese, avocado and pineapple slaw, served on a potato bun

Grilled Cheese Short Rib Sandwich 15.99

Goopy grilled cheese stuffed with slow braised Lilikoi BBQ boneless short ribs, topped with marinated red onion, on toasted brioche bread

Grilled Mahi Sandwich 15.99

Seasoned grilled mahi with a soy ginger glaze, topped with marinated red onion, grilled pineapple and fresh avocado, on a potato bun, with a side of tartar sauce

Tuna Poke Crunch Wrap 14.99

Marinated poke, rice, wonton chips, lettuce and wasabi aioli, wrapped in a flour tortilla

Pesto Chicken Wrap 12.99

Grilled chicken, mozzarella and parmesan cheeses, lettuce, tomato, bacon and pesto ranch dressing, tossed and wrapped

Rachel Wrap 10.99

Tomato, roasted peppers, basil, lettuce, cucumber, avocado, mozzarella cheese and balsamic glaze, wrapped in a flour tortilla

THE MAIN DECK

Crispy Shrimp Tacos 15.99

Rock shrimp tacos garnished with marinated red cabbage, chipotle aioli and roasted corn salsa, served with basmati rice

Blackened Mahi Tacos 15.99

Grilled mahi topped with marinated red cabbage, mango salsa and chipotle aioli, served with basmati rice

Fish & Chips 14.99

Beer battered and hand dipped, crispy fried, served with tartar sauce and our scoop fries

Crab Cakes 32.99

Housemade crab cakes served with mango aioli, basmati rice, asparagus and tartar sauce

Seafood Risotto 29.99

Creamy risotto tossed with shrimp, lobster meat, asparagus, roasted tomatoes and fresh dill

Teriyaki Glazed Salmon 24.99

Served with basmati rice and asparagus, topped with grilled pineapple

Lilikoi BBQ Braised Short Ribs 24.99

Slow braised boneless beef short ribs glazed with our signature Lilikoi BBQ sauce, served over rice with cornbread and pineapple slaw

Marinated Caribbean Skirt Steak 22.99

Sliced and served with cauliflower mash and asparagus, topped with grilled pineapple

"THE" Harbor Filet 48.99

8 oz tender filet topped with our lobster and crab gruyère mixture, served with cauliflower mash and asparagus

Make it a Plain Stateside Filet for \$45.99

Jerk Marinated Mango Glazed Chicken Breast 18.99

Topped with mango salsa and served with pineapple slaw and basmati rice

DESSERT

Macadamia Nut Tart 4.99

Old Hawaiian recipe, made in house, topped with whipped cream

Pineapple Rum Cake 10.99

A moist, sweet taste of the islands, drizzled with rum caramel sauce and topped with bruléed pineapple

Key Lime Pie 6.99

Served with Lilikoi plum sauce and topped with whipped cream

Skillet Mac-Nut Brookie 9.99

Is it a brownie or a cookie? Its BOTH!

A warm macadamia nut cookie/chocolate brownie combo topped with vanilla ice cream and served with rum caramel and Lilikoi Plum sauce, topped with candied walnuts