

# MENU

**Harbor**  
KITCHEN + TAP

## STARBOARD STARTERS

- Pork Pot Stickers 10.99**  
With spicy soy ginger and 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
- Coconut Shrimp 16.99**  
Shrimp coated with our coconut breading, fried golden, served with plum dipping sauce
- Roasted Avocado Stuffed with Crab 18.99**  
*Staff Favorite!* 2 roasted avocado halves stuffed with crab meat and roasted tomatoes, topped with basil and balsamic glaze
- Ahi Tuna Tower 17.99**  
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 16.99**  
Flour tortilla stuffed with blackened mahi, mango salsa and shredded cheese mix, with spicy mango habañoero sauce on the side
- Calamari 13.99**  
Lightly breaded calamari rings, served with marinara
- Mozzarella Planks 11.99**  
Block cheese, hand cut, wrapped in a wonton, fried, served with honey mustard
- Our Big Bang Shrimp 16.99**  
Crispy fried shrimp tossed in our Thai sweet chili sriracha sauce, with scallions, topped with candied walnuts, served with mango salsa and ranch

## SCOOP, DIP & DIVE

- Cheesy Gruyère Lobster Dip 17.99**  
Served in a sourdough bread bowl, with wonton chips and veggies
- Braised Short Rib Nachos 15.99**  
Slow cooked, marinated short rib on top of tortilla chips, covered with cheese, jalapeños, pico de gallo, lettuce and sour cream
- Guacamole 9.99**  
Aaron's secret guacamole recipe topped with mango salsa, served with wonton chips and veggies  
*Add Tuna Poke \$6*

## LOBSTER ROLLS

*The lobster roll originated at Perry's restaurant in Milford Connecticut in 1929. The Maine lobster roll grew in popularity in the 60's & 70's at roadside food trailers.*

- We proudly serve both types of lobster rolls, with our scoop fries on the side.
- Warm "Connecticut Style" 25.99**  
Chunk lobster meat, seasoned butter, lemon juice, toasted split top hot dog roll
- Cold "Maine Lobster Salad Style" 22.99**  
Lobster meat mixture of mayonnaise, celery, red onion, Old Bay, toasted split top hot dog roll
- \*Prices subject to change based on availability/seasonality.*

## SOUP & SALADS

- 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*

## SEASIDE SANDWICHES

- All served with our scoop fries.  
*Upgrade to Parmesan Truffle Scoop Fries or a Small Side Salad \$2*
- Harbor Burger 15.99**  
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*
- Key West Chicken 13.99**  
Grilled marinated chicken breast topped with mozzarella cheese, avocado and pineapple slaw, served on a potato bun
- Tropical Coconut Chicken Sandwich 13.99**  
Coconut breaded, fried chicken breast with coconut slaw and chipotle aioli on a potato bun, with crisp lettuce
- 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 16.99**  
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

## WRAPS

- All served with our scoop fries.  
*Upgrade to Parmesan Truffle Scoop Fries or a Small Side Salad \$2*
- Pesto Chicken Wrap 13.99**  
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

## BOWLS

- Ginger Soy Shrimp Bowl 16.99**  
Basmati rice topped with marinated red onion, carrot, cucumber 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

## THE MAIN DECK

### SATURDAY NIGHT SPECIAL

**1lb Snow Crab Leg Cluster 23.99**  
Served with cornbread and slaw

- Crispy Shrimp Tacos 16.99**  
Garnished with marinated red cabbage, chipotle aioli and roasted corn salsa, served with tortilla chips
- Blackened Mahi Tacos 16.99**  
Grilled mahi topped with marinated red cabbage, mango salsa & chipotle aioli, served with tortilla chips
- Fish & Chips 15.99**  
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 25.99**  
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 23.99**  
Sliced and served with mashed potatoes and asparagus, topped with grilled pineapple
- Jerk Marinated Mango Glazed Chicken Breast 18.99**  
Topped with mango salsa and served with pineapple slaw and basmati rice

## WINGS N THINGS

- Boneless Wings 13.99**  
Tender boneless wings tossed in one of our housemade sauces: Mango Habañoero, 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 beer batter, fried, served with honey mustard and Lilikoi BBQ sauce

## DESSERT

- Housemade Macadamia Nut Tart 5.99**  
Old Hawaiian recipe, 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 7.99**  
With Lilikoi plum sauce, topped with whipped cream
- Skillet Mac-Nut Brookie 9.99**  
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

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 08/22

# DRINK

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## BEACH FAVORITES

### Painkiller

Myer's Dark Rum, RumHaven Coconut Rum, cream of coconut, pineapple juice, orange juice, topped with fresh nutmeg, served in a TikiRob glass

### Mr. Sunshine's Killer Bee

RumHaven Caribbean rum, passion fruit juice, honey and club soda, served in a TikiRob glass

### Bahama Mama

Captain Morgan, RumHaven Coconut Rum, banana liqueur, pineapple juice, orange juice, grenadine, served in a TikiRob glass

### Caribbean Headache

Bacardi, Tanqueray, New Amsterdam, Triple Sec, Jim Beam, Southern Comfort, Amaretto, orange and pineapple juice, sour, shaken, served over ice with a lemon, lime, orange and cherry garnish

### Sunset Martini

New Amsterdam Lemon, Peach Schnapps, pineapple juice and cranberry drizzle

### Island Mojito

Bacardi rum, muddled mint with fresh squeezed lime juice, housemade simple syrup and club soda

### Rosé Margarita

Tequila, rose wine, housemade sour mix, lime juice and Cointreau

### Harbor Bloody Mary

New Amsterdam vodka, merlot, splash of Corona, Zing Zang bloody mary mix and our Harbor skewer

### Sangria

House-blended red sangria, served in a coupe glass with fresh cut fruit

## HAND-CRAFTED COCKTAILS

All hand-crafted cocktails are made to order with our proprietary recipe blend, stirred, and served in our signature wave glass

### Choose Your Cocktail

Seltzer \$7, Margarita \$9 or Mule \$9

### Choose Your Flavor

Black Cherry, Mango Pineapple, Guava, Blackberry or Passionfruit

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## FISH BOWLS

All served in a fish bowl with Swedish fish

### Deep Blue

New Amsterdam Lemon Vodka, Truly Wild Berry Hard Seltzer, Blue Curacao, simple syrup

### Pineapple Punch

RumHaven Coconut Rum, Truly Wild Berry Hard Seltzer, pineapple, orange juice, blackberries

### Ruby Red

Smirnoff Cherry Vodka, grenadine, Truly Wild Berry Hard Seltzer, Sprite

## FROZEN TROPICAL DRINKS

### Miami Vice

A frozen tropical blend of both a Piña Colada & a Strawberry Daiquiri, with plenty of rum!

### Strawberry Daiquiri

White rum, strawberries, lime juice, simple syrup

### Piña Colada

White rum, cream of coconut, pineapple juice

### Frozen Lemonade

Kid's Cup (no refills)  
Adult Glass (add vodka or pineapple rum)

## YOU HAD ME AT FROZÉ

Enjoy a yummy frozen concoction of rose wine, fruit and Tito's Handmade Vodka!

## VACATION BEERS

Kona Brewing, Pacifico, Corona, Modelo, Maui Brewing, Tecate, Sol, Red Stripe



## DAILY SPECIALS

\*All specials for dine-in only. Restrictions may apply.

**Kids Eat Free Mondays**

**Live Acoustic Music Every Friday**

**Open for Brunch Saturday & Sunday  
with Bottomless Mimosas!**

## WINE BY THE GLASS & BOTTLE

### Champagnes & Rose

La Marca, Prosecco, DOC, Italy *split* 10 / 37

J Vineyards, Sparkling, California 15 / 52

Veuve Clicquot, Yellow Label, Brut, France 23 / 101

Prophecy, Rosé, Provence, France 6 / 24

Fleur de Mer, Rose, Provence, France 10 / 41

TÖST Sparkling, Rose, Non-Alcoholic 7

### Interesting Reds

Estancia, Pinot Noir, Monterey Coast 9 / 31

Columbia, Merlot, Washington 9 / 31

Apothic, Red Blend, California 8 / 27

Locations CA, Red Blend, California 13 / 43

Louis M. Martini, Cabernet, California 10 / 35

Franciscan, Cabernet, Monterey 16 / 47

### Blondes Have More Fun

J Vineyards, Pinot Gris, California 9 / 31

Maso Canali, Pinot Grigio, Italy 9 / 31

Clos du Bois, Chardonnay, California 9 / 31

Talbott Kali Hart, Chardonnay, Monterey County 12 / 41

Edna Valley, Sauvignon Blanc, Central Coast 8 / 27

Nobilo, Marlborough, New Zealand 10 / 35

## NON-ALCOHOLIC BEVERAGES

### Strawberry Mint Lemonade

Fresh lemon, strawberry syrup, muddled mint

### Berry Bull Cooler

Raspberry syrup, fresh lime, Red Bull

### Red Bull

Original, Sugar Free, Yellow or Blue

### Gold Peak Tea

Unsweetened, Raspberry, Sweet Tea or Sweet Green Tea

**Bottomless Coke, Diet Coke, Sprite,  
Ginger Ale or Lemonade**

## EVENTS & CATERING

From a small intimate setting to corporate group dinners, we have a space to accommodate all your needs.

To book your next event, visit

[HARBORKITCHENTAP.COM/EVENTS-CATERING](http://HARBORKITCHENTAP.COM/EVENTS-CATERING)