

# MENU

**Harbor**  
KITCHEN + TAP

## STARBOARD STARTERS

### Pork Pot Stickers 11.99

With spicy soy ginger and Exotic sauce for dipping

### Harbor Egg Rolls 15.99

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

### Quesadilla 9.99

Flour tortilla stuffed with cheddar/jack cheese mix, with pico de gallo and sour cream on the side

*Add Chicken \$4 Shrimp \$5 Steak \$7 Mahi \$7*

### Calamari 13.99

Lightly breaded calamari rings, with cocktail sauce

### Mozzarella Planks 12.99

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 ranch

### Boneless Wings 12.99

Tossed in your choice of one housemade sauce:

Buffalo, Exotic, BBQ or Volcano;

served with blue cheese or ranch and celery

### Nautical Nachos 11.99

Housemade chips covered in Merkts cheddar cheese, black beans, corn salsa, shredded lettuce, pico de gallo, jalapeño and sour cream

*Add Chicken \$4 Shrimp \$5 Short Rib \$5*

### Beer-Battered Chicken Fingers 13.99

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

## SOUP & SALADS

Dressings: Balsamic Vinaigrette, Mambo Caesar, Bleu Cheese, Ranch

### Soup of the Day 5.99

Ask your server for details

### Mambo Chicken Caesar Salad 12.99

Chopped Romaine lettuce tossed with our horseradish Caesar-style dressing, topped with chicken, tomato, bleu cheese crumbles, housemade croutons and Parmesan cheese

*Sub Tofu \$2 Shrimp \$3 Steak \$5 Mahi \$5*

### Island Salad 11.99

Fresh baby spinach tossed with mandarin orange segments, seasonal fruit, marinated red onion and candied walnuts, with mango poppyseed dressing

*Add Chicken \$4 Shrimp \$6 Steak \$7 Mahi \$7*

### Salmon Salad 16.99

Grilled salmon on a bed of spinach with red cabbage, avocado, pickled red onion, feta cheese and candied walnuts, with balsamic vinaigrette on the side

## SIDES

Asparagus, Scoop Fries, Truffle Fries,  
Chips 'N Pico, Vegetable Medley

## BURGERS

All made with our half pound signature brisket/sirloin/chuck mix hand patty; served with scoop fries.

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

### Harbor Burger 17.99

Topped with mozzarella, grilled pineapple, soy ginger glaze and marinated red onion, on a brioche bun

### Paradise Cheeseburger 15.99

Topped with American cheese, on a brioche bun

*Add Bacon \$2 Avocado \$2*

### BBQ Bay Burger 16.99

Smothered in BBQ sauce and Merkts cheddar cheese sauce, topped with bacon and crispy onions, on a brioche bun

### The Lava Burger 16.99

Sliced jalapeños between two quarter pound patties, covered in Merkts cheddar cheese and volcano sauce, on a brioche bun

### Bahama Breakfast Burger 16.99

Topped with cheddar, bacon, spinach, sunny side up egg and jalapeño, on a brioche bun

## SANDWICHES & WRAPS

All served with our scoop fries.

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

### Big Beach Club Sandwich 14.99

Sliced chilled chicken piled high with bacon, lettuce, tomato, avocado and roasted garlic aioli, on toasted sourdough

### Salmon BLT 16.99

Grilled salmon with bacon, lettuce, tomato, avocado and roasted garlic aioli, on toasted brioche bread

### Key West Chicken 14.99

Grilled marinated chicken breast topped with mozzarella cheese, avocado and pineapple slaw, served on brioche bread

### Grilled Cheese Short Rib Sandwich 16.99

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

### Grilled Mahi Sandwich 17.99

Seasoned grilled mahi with a soy ginger glaze, topped with marinated red onion, grilled pineapple and fresh avocado, on brioche bread

### Warm "Connecticut Style" Lobster Roll 29.99

Chunk lobster meat, seasoned butter, lemon juice, in a toasted split top hot dog roll

### Cold "Maine Lobster Salad Style" Lobster Roll 24.99

Lobster meat mixture of mayonnaise, celery, red onion, Old Bay, in a toasted split top hot dog roll

### Carne Asada Wrap 15.99

Grilled marinated steak, lettuce, pico de gallo, cheddar jack cheese and avocado crema, wrapped in a flour tortilla

### Pesto Chicken Wrap 14.99

Grilled chicken, mozzarella and Parmesan cheeses, lettuce, tomato, bacon and pesto ranch dressing, tossed and wrapped in a flour tortilla

### Cajun Shrimp Wrap 16.99

Blackened shrimp, Parmesan cheese, lettuce, tomato, pickles and pesto ranch dressing, tossed and wrapped in a flour tortilla

## HARBORKITCHENTAP.COM

*Due to inflationary pressure, and to keep our menus competitive, we are adding a temporary 2% surcharge to all checks.*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 07/23

## TACOS

All served with rice and black beans.

### Blackened Mahi Tacos 17.99

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

### Crispy Shrimp Tacos 16.99

Garnished with marinated red cabbage, chipotle aioli and roasted corn salsa

### Ahi Tuna Tacos 18.99

Sesame seed crusted tuna topped with marinated red onion, mango salsa, ginger soy sauce, crumbled feta and wasabi aioli drizzle

### Chicken Tacos 15.99

Diced chicken topped with lettuce, tomato, cheddar jack cheese and avocado

### Carne Asada Tacos 17.99

Marinated steak topped with fresh pico de gallo, avocado crema and jalapeño

## THE MAIN DECK

### Fish & Chips 17.99

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

### Marinated Caribbean Steak 25.99

Sliced and served with cilantro rice and a vegetable medley, topped with grilled pineapple

### Tuna Steak 24.99

Seasoned and seared, with cilantro rice and vegetable medley

### Seaside Salmon 23.99

Grilled salmon on a bed of cilantro rice, served with asparagus, drizzled with a soy ginger glaze

### Rasta Pasta 17.99

Penne mixed with jerk seasoned chicken, green and red peppers, in Parmesan cream sauce

### Cheesy Mac 11.99

Cavatappi smothered with creamy cheddar jack and Parmesan cheese, topped with a cornbread crumble

*Add Tofu \$3 Chicken \$4 Shrimp \$5 Lobster \$12*

### Sticky Tofu Bowl 11.99

Marinated tofu with ginger soy sauce, scallions, pineapple, cucumber, mango salsa and avocado, on a bed of cilantro rice

### Tuna Poke Bowl 17.99

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

### Ginger Soy Shrimp Bowl 16.99

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

## DESSERT

### 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, served with seasonal fruit

### Skillet Mac-Nut Brookie 9.99

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