

NAUTICAL NIBBLES



NEW ENGLAND CLAM CHOWDER • \$7/11

Tender clams, cream, potatoes, leeks, hint of sherry

FRENCH ONION SOUP • \$11

Onion soup with a hint of port wine, sourdough crostini, Swiss, provolone and parmesan

HOKKAIDO TUNA • \$14

Sesame seared tuna, spicy chilled noodles, marinated quail eggs, cucumber, avocado, wonton crisps

POTATO SKINS • \$12

Potato skins, Caramelized onion, bacon, bleu cheese, heirloom tomatoes, roasted garlic sour cream

CRISPY DUCK WINGS • \$13

Crispy fried duck wings, spicy orange glaze,

LAKE FIRE SHRIMP • \$12

Crispy flash fried shrimp, crispy slaw, Sriracha-sweet chili aioli dressing

BUFFALO CHICKEN DIP • \$12

Hot zesty cheesy dip with shredded chicken, cream cheese, bleu cheese, celery, onion, served with tortilla chips

STARBOARD SALADS

HOUSE SALAD • \$6/10

Mixed greens, romaine lettuce, shredded purple cabbage, shredded carrot, cucumber, grape tomatoes, cheese, sourdough croutons, choice of dressing

CAESAR SALAD • \$6/11

Crisp romaine lettuce, parmesan cheese, sourdough croutons, creamy Caesar dressing

SPINACH PANZANELLA SALAD • \$13

Spinach, Toasted focaccia, fresh mozzarella, heirloom tomatoes, grilled red onion, cucumber, fresh basil, cracked black pepper, balsamic vinaigrette

MEDITERRANIAN SALAD • \$12

Baby greens, olives mix, artichokes, fresh mozzarella, cucumber, roasted tomatoes, croutons

SUMMER BERRY SALAD • \$13

Arugula, strawberries, raspberries, blueberries, burrata mozzarella, red onion, cracked black pepper, sourdough croutons

CRISPY BUFFALO CHICKEN SALAD • \$18

Fresh-cut romaine lettuce, arugula, crispy buffalo chicken bites, heirloom tomatoes, blue cheese crumbles, crisp celery, onions, and avocado

SALAD ADDITIONS:

grilled chicken 6, chicken salad 6, salmon 11, shrimp 8, or flat iron steak 12

HARBOR HANDHELDS

Choice of fries or chips. Additional \$1.50 for onion rings or fruit.

Gluten free bread or bun available, additional \$2.00

THE ADMIRAL • \$14

Shaved turkey pastrami, Provolone cheese, Italian olive salad, arugula, roasted tomatoes, roasted red pepper aioli, grilled herb focaccia

TUSCAN CHICKEN SANDWICH • \$15

Grilled chicken, melted provolone, arugula, roasted tomatoes, pesto aioli, brioche bun

ITALIAN BEEF HOAGIE • \$19

Artisan hoagie roll, shaved Italian beef, Giadiniera peppers, traditional gravy

BLACKENED GROUPER SANDWICH • \$20

Blackened grouper filet, arugula, roasted tomatoes, pickled onion, jalapeno bottle caps, tartar sauce, grilled baguette

BURGER ADDITIONS:

American cheese, Swiss cheese, pepperjack cheese, bleu cheese, cheddar cheese, avocado, bacon, ham, sauteed mushrooms, sauteed onions, jalapenos, BBQ sauce, thousand island dressing

SAILOR'S BURGER • \$16

8 oz. signature brisket-short rib patty, brioche bun, lettuce, pickles, tomatoes, onion

BOAT CLUB • \$13

Smoked turkey, thick-cut bacon, black forest ham, leaf lettuce, tomato, Swiss cheese, American cheese, Between 2 Slices of your choice of bread

FISH & CHIPS • \$12/\$18

Hand battered to order, crispy french fries, zesty tartar sauce

BLACKENED GROUPER • \$36

Blackened grouper filet, Cajun buttered crab, rice pilaf, broccolini

BAY CRAB CAKES • \$21/\$32

2 jumbo lump crab cakes, rice pilaf, sauteed broccolini, Cajun remoulade

DUROC DRY AGED PORK RIBEYE • \$30

Charred pineapple, bourbon glaze, mashed potatoes, green beans

SNAKERIVER FARMS COWBOY STEAK• \$MARKET

Grilled Snake River Farms wagyu strip, suya spiced butter, charred red onion salad, roasted potatoes

TEXAS QUAIL PAPPARDELLE • \$29

Grilled quail medallions, pappardelle, heirloom tomatoes, garlic, grilled onions, black pepper, Cremini Mushrooms, Port wine veal reduction, butter

SKIPPER'S SELECTIONS

Served after 5pm. Dinner rolls available upon request.

STEAK ADDITIONS:

port wine demi glacé, peppercorn crust, sauteed mushrooms, grilled onions, steak butter

TEQUILA-LIME CHICKEN• \$28

Grilled Greener Pasture airline chicken breast, tequila-lime marinade, red chimichurri, rice pilaf

BEEF SHORT-RIB BULGOGI • \$30

beef short ribs, bok choy, Korean bulgogi seasoning, fried rice, Daikon sprouts, kimchi

HOT HONEY GARLIC SALMON • \$29

Cedar planked salmon, hot honey glaze, crispy garlic chips, rice pilaf, broccolini

FILET MIGNON • 4OZ. \$25/6OZ. \$34

Beef tenderloin, mashed potatoes, sauteed green beans

CHICKEN FRIED STEAK • \$18/\$22

Hand breaded 1855 black angus beef cutlet, Mashed potatoes, sauteed green beans, pan gravy