



BOS'N BOOZY BLENDS

Sour Schooner

Maker's Mark, lemon juice, Martine Honeysuckle Liqueur

Mariner's Autumn Mule

Tito's Handmade Vodka, lime juice, ginger beer, and simple syrup with either cranberry juice or apple cider

Blood Moon Margarita

Maestro Dobel Diamante Tequila, St. Elder Blood Orange Liqueur, apple cider, agave syrup, lemon juice, cinnamon

Cranberry Gimlet

The Botanist Gin, cranberry juice, lime juice, simple syrup

Autumn Anchor

Cruzan Aged Dark Rum, apple cider, mint, lemon juice, cinnamon

Captain Courvoisier

Courvoisier VS Conac, simple syrup, bitters, Poema Cava Brut, and orange peel

NAUTICAL NIBBLES

Cozze Al Toscano • \$13

SAUTEED MUSSELS, VERMOUTH BUTTER SAUCE, FRESH HERBS, GARLIC, ONION, GARLIC KNOTS

Birria Meatballs • \$15

TENDER LAMB MEATBALLS, TRADITIONAL BIRRIA JUS, FRESH CILANTRO, DICED ONIONS, QUESO FRESCO, GRILLED TORTILLA

Crab & Artichoke Dip • \$18

JUMBO LUMP CRAB, ROASTED ARTICHOKE, THREE CHEESE BLEND,

GRILLED FOCACCIA CROSTINI

Texas Nachos • \$13

FRESH CRISPY TRI-COLOR TORTILLA CHIPS, CHEDDAR-JACK CHEESE, ZESTY WHITE QUESO, FRESH SHREDDED LETTUCE, PICO DE GALLO, SLICED JALAPENOS, CHIPOTLE AIOLI

add carne asada or pollock \$7

Bourbon Street Shrimp • \$15

NEW ORLEANS STYLE BBQ SHRIMP, GRILLED FOCACCIA CROSTINI FOR DIPPING

New England Clam Chowder • \$7/11

TENDER CLAMS, CREAM, POTATOES, LEEKS, HINT OF SHERRY

STARBOARD SALADS

House Salad • \$6/\$10

MIXED GREENS, ROMAINE LETTUCE, SHREDDED PURPLE CABBAGE, SHREDDED CARROT, CUCUMBER, GRAPE TOMATOES, CHEESE, CROUTONS, CHOICE OF DRESSING

Caesar Salad • \$6/\$11

CRISP ROMAINE LETTUCE, PARMESAN CHEESE, SOURDOUGH CROUTONS, CREAMY CAESAR DRESSING

Winter Salad • \$13

BABY GREENS, ROASTED BUTTERNUT SQUASH, CRISPY BEETS, QUESO FRESCO, CRANBERRIES, PUMPKIN SEEDS, CHOICE OF DRESSING

Spinach Salad • \$13

BABY SPINACH, MUSHROOMS, RED ONIONS, GRAPE TOMATOES, HARD BOILED EGG, AVOCADO, CRUMBLIED BACON, CROUTONS, BACON-CIDER VINAIGRETTE

Taco Cobb • \$18

GRILLED FAJITA CHICKEN, CORN, TOMATOES, AVOCADO, SHREDDED CHEESE, PICO DE GALLO, SCALLIONS, CHOPPED ROMAINE, CRISPY TORTILLA, JALAPENO RANCH

Water's Edge • \$16

CHICKEN SALAD, BABY GREENS, GRILLED TOMATO, CUCUMBER, RED ONION, AVOCADO, TOASTED FOCACCIA

SALAD ADDITIONS:

Grilled chicken, grilled salmon, grilled shrimp, grilled steak

HARBOR HANDHELDS

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

Sailors Burger • \$16

8 OZ. LEAN BURGER PATTY OR CHICKEN BREAST, BRIOCHE BUN, LETTUCE, PICKLES, TOMATOES, ONION

Longhorn Reuben • \$15

HOUSE-CURED CORNED BEEF, PICKLED RED CABBAGE, SWISS CHEESE, 1000 ISLAND DRESSING, MARBLE RYE BREAD

Boat Club • \$13

SMOKED TURKEY, THICK-CUT BACON, BLACK FOREST HAM, LEAF LETTUCE, TOMATO, SWISS CHEESE, AMERICAN CHEESE, CHOICE OF BREAD

Cuban Sandwich • \$15

HOT PRESSED CIABATTA ROLL, SMOKED PORK LOIN, HAM, SWISS, PICKLES, WHOLE-GRAIN MUSTARD SAUCE

Chicken Cordon Bleu • \$16

BEER BATTERED CHICKEN BREAST, HAM, SWISS, HONEY MUSTARD, LETTUCE, TOMATO, CIABATTA ROLL

Tinga Crunchwrap • \$15

HOUSE MADE CHICKEN TINGA, PICO DE GALLO, CHEDDAR-JACK CHEESE, ZESTY WHITE QUESO DIP

SKIPPER'S SELECTIONS

served after 5pm
dinner rolls available | charges apply

Fish & Chips • \$18

HAND BATTERED TO ORDER, CRISPY FRENCH FRIES, ZESTY TARTAR SAUCE

Sesame Salmon • \$27

TERIYAKI GLAZED SALMON, TOASTED SESAME SEEDS, SRIRACHA AIOLI, RICE PILAF, SAUTEED BROCCOLINI

Bay Crab Cakes • \$32

2 JUMBO LUMP CRAB CAKES, MASHED POTATOES, SAUTEED BROCCOLINI

Halibut • \$38

SEARED HALIBUT, PANCETTA-AVOCADO RELISH, CORN-WHITE TRUFFLE JUS, RICE PILAF, SAUTEED BROCCOLINI

Langoustine Risotto • \$32

CREAMY AL-DENTE RISOTTO, BABY LOBSTER TAILS, ROASTED SWEET CORN, HUITLACOCHÉ (CORN TRUFFLES), ROASTED POBLANO & RED PEPPERS

Chicken Fried Steak • \$20

AKAUSHI BEEF, MASHED POTATOES, GRILLED ASPARAGUS, PAN GRAVY

Smokehouse Chicken • \$22

1/2 HOUSE SMOKED YOUNG CHICKEN, SMOKED BLACK PEPPER BBQ SAUCE, MASHED POTATOES, SAUTEED BROCCOLINI

6oz. Sirloin • \$25

TENDER CHOICE SIRLOIN STEAK, MASHED POTATOES, GRILLED ASPARAGUS

6oz. Tenderloin Filet • \$32

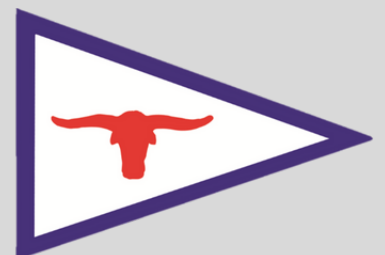
BEEF TENDERLOIN, MASHED POTATOES, GRILLED ASPARAGUS

Cowboy Ribeye • \$59

16 OZ SPLIT-BONE COWBOY RIBEYE, MASHED POTATOES, GRILLED ASPARAGUS

STEAK ADDITIONS:

Port wine demi glacé, peppercorn crust, sauteed mushrooms, caramelized onions



HOURS

Wed-Fri: 11am-9pm

Sat-Sun: 10am-9pm