

LUNCH & DINNER MENU

HARBOR HORS

D'OEUVRES

INSALATA DI APULIA • \$13
BURATTA MOZZARELLA, TOMATOES,
BALSAMIC GLAZED ONION, PESTO, GRILLED
FOCACCIA CROSTINI

SHIKOKU TUNA • \$15
SEARED SASHIMI GRADE TUNA, TENDER
ROASTED PORK BELLY, PINK GRAPEFRUIT,
BLACK PEPPER "CARAMEL"

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 POLLOCOA
\$7**

CHICKEN BACON RANCH

FLATBREAD • \$15

CRISPY CHICKEN, CHEDDAR-JACK CHEESE,
ROASTED TOMATOES, BACON, AVOCADO,
RANCH DRIZZLE, CILANTRO

MARITIME

MUNCHABLES

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

SAILORS BURGER • \$16

8 OZ. LEAN BURGER PATTY, 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

BEEF ON WECK • \$23

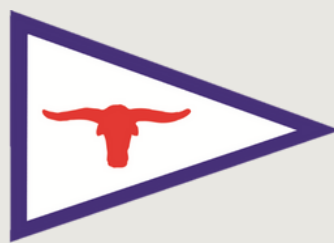
HOUSE BAKED WECK ROLL, SHAVED PRIME
RIB, CREAMY HORSERADISH, AU JUS

CREOLE SHRIMP PO-BOY • \$18

CRUSTY FRENCH ROLL, FRIED SHRIMP,
REMOULADE, SLICED FRESH TOMATO,
SHREDDED LETTUCE

TINGA CRUNCHWRAP • \$15

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



SIREN'S FRESH GREENS

HOUSE SALAD • \$6/\$11
MIXED GREENS, ROMAINE LETTUCE,
SHREDDED PURPLE CABBAGE, SHREDDED
CARROT, SLICED CUCUMBER, GRAPE
TOMATOES, SHREDDED CHEESE,
CROUTONS, CHOICE OF DRESSING

CAESAR SALAD • \$6/\$11
CRISP ROMAINE LETTUCE, PARMESAN
CHEESE, SOURDOUGH CROUTONS,
CREAMY CAESAR DRESSING

CORDON BLEU SALAD • \$19

FRESH BABY SPINACH, CRISPY FRIED
CHICKEN, SHAVED HAM,
SHREDDED SWISS, ROASTED TOMATOES,
CUCUMBERS, RED ONION, TOASTED
FOCACCIA, HONEY-DIJON DRESSING

ORCHARD SALAD • \$13

MIXED GREENS, CHARRED PEACHES,
SWEET CORN, GOAT CHEESE, TOASTED
ALMONDS, RED ONION, BALSAMIC
VINAIGRETTE

LAKESIDE WEDGE SALAD • \$12

CRISP ICEBERG LETTUCE, BLUE CHEESE
CRUMBLES, BACON BITS,
ROASTED GRAPE TOMATOES, TOASTED
FOCACCIA, PICKLED ONION, BALSAMIC
GLAZE, CHOICE OF DRESSING

WATER'S EDGE • \$16

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

TACO COBB • \$18

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

SALAD ADDITIONS:

Grilled Chicken, Grilled Salmon, Grilled
Shrimp, Grilled Steak

HOURS

WED-FRI: 11AM-9PM

SAT-SUN: 10AM-9PM

PORTSIDE

PLATTERS

SERVED AFTER 5PM
DINNER ROLLS AVAILABLE | CHARGES APPLY

BLACKENED SALMON • \$27

BLACKENED SALMON, CHIMICHURRI,
CORN TOMATO SALAD, RICE,
SAUTEED BROCOLINI

WASABI CRUSTED MAHI MAHI • \$25

PONZU GLAZE, RICE, SAUTEED BROCOLINI

6OZ. TENDERLOIN FILET • \$32

BEEF TENDERLOIN, MASHED POTATOES, GRILLED
ASPARAGUS

KANSAS CITY STRIP • \$44

14 OZ. BONE-IN STRIP STEAK, MASHED
POTATOES, GRILLED ASPARAGUS

6OZ. SIRLOIN • \$25

TENDER CHOICE SIRLOIN STEAK, MASHED
POTATOES, GRILLED ASPARAGUS

CHICKEN PARMESAN • \$24

HAND BREADED CHICKEN, HOMEMADE
MARINARA, MOZZARELLA,
PARMESAN, ROMANO, SERVED OVER
SPINACH-ROASTED GARLIC RAVIOLI

BAY CRAB CAKES • \$32

2 JUMBO LUMP CRAB CAKES, MASHED
POTATOES, SAUTEED BROCOLINI

CAPTAIN'S

COCKTAILS

BLOOD ORANGE WHISKEY SMASH • \$14

MAKER'S MARK, PURE MAPLE SYRUP, ST.
ELDER BLOOD ORANGE LIQUEUR, POEMA
BRUT CAVA & MINT

RASPBERRY VODKA LEMONADE • \$10

WESTERN SON RASPBERRY VODKA,
CAPOSALDO PROSECCO BRUT, LEMONADE,
RASPBERRY SIMPLE SYRUP

FORBIDDEN COOLER • \$10

MOUNT GAY RUM, FALERNUM, FRESH
GRAPEFRUIT JUICE, CLUB SODA

FLORADORA • \$13

BOTANIST DRY GIN, FRESH LIME JUICE,
RASPBERRY SIMPLE SYRUP, GOSLING'S
GINGER BEER

COURVOISIER SIDECAR • \$12

COURVOISIER VS COGNAC, COINTREAU
ORANGE LIQUEUR, FRESH LEMON JUICE

CUCUMBERMINT MARG • \$13

HERRADURA SILVER TEQUILA,
CUCUMBER SYRUP, FRESH LEMON
JUICE, AGAVE NECTAR, MINT &
TAJIN