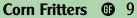
APPETIZERS

Bang-Bang Shrimp 16

Crispy jumbo shrimp, tossed in our housemade bang-bang sauce, served on a bed of lettuce, finished with fresh chives



Four scallion & cheese fritters, served over a bed of mixed greens with a buttermilk & lemon dipping sauce

Mozzarella Antipasto 13

Marinated mozzarella pearls, over marinated artichokes, imported olive medley, sun-dried tomatoes, roasted red peppers, & Calabrian chilis, served with baguette toast points

Pork Belly 14

Braised Duroc pork belly, served over a cinnamon & carrot purée, finished with fire roasted jalapeño & apple cider glazed apples, puffed wild rice & spiced candied pecans

ALLERGEN ALERT - Contains tree nuts

*Seared Ahi Tuna **1**7

Sesame seared tuna, drizzled with a wasabi vinaigrette, finished with green onions, served with pickled ginger Δ a Hawaiian seaweed salad

** ALLERGEN ALERT - Contains sesame**

SALADS

Caesar Salad 9

Baby gem lettuce, pecorino & garlic herb croutons, with a housemade Caesar dressing *Gluten-Free without croutons

Harbor Club Wedge 10

Boston Bibb wedge, bleu cheese crumbles, heirloom tomatoes & crispy prosciutto, with a housemade ranch dressing

Baby arugula tossed in a cranberry champagne vinaigrette, topped with roasted beets, orange supremes, goat cheese crumbles & red onions

SOUPS

Clam Chowder 8

Freshly made New England clam chowder



BUTCHER CUTS

Served with your choice of two sides

6oz Filet* 35

12oz Ribeye* 31

8oz "Baseball" Sirloin* © 29

ENHANCEMENTS

Red Wine Demi-Glace 6 6

au Poivre © 5

Sautéed Mushrooms and Onions @ V 4

Bleu Cheese Crust O 3

ADDITIONAL PROTEIN ADD-ONS 40Z

Brown Butter Lump Crab 14

Seared Ahi Tuna* 12

Grilled Tenderloin* 12

Grilled Salmon* 7.50

Sautéed Shrimp 6.50

Plant-Based Protein © 5.50

Marinated Grilled Chicken 5.50



ENTRÉES

Chicken Scallopini © 24

Lightly dredged δ pan-fried chicken breast, topped with a creamy mushroom & white wine sauce, served over whipped potatoes, finished with pecorino & microgreens

Cranberry Maple Salmon 6 24

Pan-seared Atlantic salmon, served over toasted farro & rosemary roasted Brussels sprouts, finished with a cranberry maple glaze

*HC Burger 14

Local ground beef patty, lettuce, tomatoes, onions, Applewood smoked bacon δ a garlic aioli, served on a toasted brioche bun with French fries **Gluten-Free bun available +2.50** Add Eqq* +1

Kale & Spinach Linquine **1**3

Linguine, sautéed kale, spinach, tomatoes, garlic, pecorino, δ lemon, finished with red pepper flakes *Gluten-Free pasta available +2.50

Ratatouille Rosette © © © 16

Squash, zucchini & tomato rosette, served over togsted farro with a fresh tomato sauce

Shrimp & Grits 26

Atkinson's Mill stone ground cheese grits, topped with blackened shrimp, finished with chipotle lobster fume, blistered tomatoes & sautéed spinach

SIDES

Sautéed Green Beans 💯 🕕 3

Whipped Potatoes **© 6** 3

Smoked Gouda Mac - N - Cheese **3**

Aged Cheddar Au Gratin 3

French Fries © © 3

Caesar Salad 3

DESSERTS

Caramel Crunch Cookie Skillet 8

Sizzling skillet with a gooey white chocolate, toffee & pretzel bits cookie, topped with sugar, sea salt, caramel & vanilla gelato

HC Chocolate Cake 9

Lavers of chocolate cake, filled with a silky chocolate mousse, served atop a chocolate cookie crust, finished with a chocolate ganache drizzle

Pumpkin Cheesecake 10

Topped with a cream cheese icing, caramel sauce & fresh whipped cream

Vanilla Gelato 6 6

Two scoops of vanilla gelato, topped with chocolate covered caramel crisps