

Appetizers

ARANCINI

Five crispy, golden risotto balls served with house-made marinara, finished with shaved Parmesan

BADA-BING SHRIMP

Crispy fried bite size shrimp coated in our house-made Thai sweet chili aioli, served over a bed of fresh mixed greens

CRISPY BRUSSELS SPROUTS

Crispy Brussels sprouts with Applewood smoked bacon & dried cranberries, finished with a drizzle of hot honey

FRIED GREEN TOMATOES

Crispy fried local green tomatoes layered with house-made bacon jam & garlic aioli, garnished with a fresh micro salad

CALAMARI FRITTI

Crispy fried calamari served on a bed of mixed greens, accompanied by fresh house-made marinara & a zesty lemon aioli

Salads/Soup

CAESAR SALAD

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with shaved Parmesan & croutons

CAPRESE SALAD

Vibrant heirloom tomatoes paired with creamy mozzarella, finished with opal basil, drizzled with a balsamic reduction & olive oil

ICEBERG WEDGE

Crisp iceberg lettuce wedge topped with carrots, tomatoes, cucumbers, red onions, Applewood smoked bacon, bleu cheese crumbles, & chives, with a rich bleu cheese dressing

SOUP OF THE DAY

Please ask your server about the Chef's soup selection today

Additional Proteins (4oz)

13

MARINATED GRILLED CHICKEN

6.50

13

SAUTÉED SHRIMP/GRILLED SALMON

7.50

FILET MIGNON

15.50

11

Entrées

ROASTED HALF CORNISH HEN

22

11

Half Cornish hen, oven-roasted & served with sautéed green beans, crispy shallots & a rich sherry demi-glace

FAROE ISLAND SALMON

24

14

6oz pan-seared to perfection & served with a warm orzo salad, asparagus tips, heirloom tomatoes, feta cheese & grilled broccolini

HARBOR CLUB BURGER*

15

Juicy local ground beef patty topped with crisp lettuce, ripe tomato, grilled onions, house-made bacon & beer jam and garlic aioli. served with French fries

Gluten-Free bun available +2.50

11

LEMON BUTTER GNOCCHI

18

14

House-made gnocchi with heirloom tomatoes, corn & mixed herbs, served in a zesty lemon butter sauce

PAN-SEARED FILET MIGNON

32

14

6oz filet topped with a port demi-glace, served alongside cast iron baked mac & grilled broccolini

CHESAPEAKE BAY CRAB CAKES

27

Two 6oz lump crab cakes, topped with an heirloom tomato corn relish, served with sauteed green beans & remoulade

7



GLUTEN-FREE



VEGETARIAN



VEGAN