

STARTERS

Soup of the Day <i>Made with our Freshest Ingredients Daily</i>	\$8
New England Clam Chowder <i>Our Award Winning Recipe with Oyster Crackers</i>	\$9
Vermont Goat Cheese <i>Warm Almond Encrusted Goat Cheese and Crostini with Oven Cured Tomatoes, Aged Balsamic Vinegar and Chive Oil</i>	\$11
Crisp Calamari and Rock Shrimp Fritto Misto <i>Cornmeal Crusted with Spicy Lemon Aioli and Marinara Sauce for Dipping</i>	\$15
Kobe Beef Skewers <i>Grilled Gingered Beef, Pickled Cucumber Salad, Toasted Peanuts and Sweet Chili Sauce</i>	\$15
Shrimp Cocktail <i>Freshly Cooked Jumbo Shrimp with a Tangy Cocktail Sauce</i>	\$17
Harborside Crab Cake <i>Jumbo Lump Crab Cake on a Roasted Corn and Avocado Salsa with Roasted Pepper Remoulade and Lime</i>	\$17
Sesame Seared Tuna <i>Daiikon Slaw, Peanut Sauce</i>	\$14

SALADS

Organic Mix Green Salad <i>A Simple Salad of Mesclun Greens, Tiny Tomatoes and Cucumber in our Roasted Garlic Balsamic Dressing</i>	\$9
Arugula, Bosc Pear, and Reggiano Salad <i>Lemon Dressing</i>	\$11
Caesar Salad <i>Crisp Hearts of Romaine, Herbed Focaccia Croutons, Fresh Grated Parmigiano-Reggiano and our Signature Caesar Dressing</i>	\$12
*Scallop Salad <i>Seared Diver Scallops Tossed with Baby Spinach, Roasted Mushrooms, Shaved Red Onion and Vermont Goat Cheese in Our Own Whole Grain Mustard Dressing</i>	\$16

The Federal Health Code requires the following consumer advisory on all menus.

* These items are cooked to order.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of Food borne illnesses.

ENTREES

***Catch of the Day**

The "Top of the Trip" Handpicked and Creatively Prepared, Enhancing the Natural Flavor of the Fish

Market Price

Maine Lobster

A New England Classic. One and a Half Pound Lobster Served with Red Bliss Potatoes, Corn on the Cob, Drawn Butter and Lemon

Market Price

Pistachio Crusted Halibut

Rock Shrimp and Asparagus Risotto, Lemon-Chive Emulsion

\$34

***Sesame Tuna**

Seared Ahi Tuna over Somen Noodles with Shiitake Mushrooms, Scallions and Cilantro, Ginger-Miso Broth and Wasabi Oil

\$30

Statler Chicken Breast

Marinated with Herbs and Lemon Served with Garlic Studded Potatoes, Broccoli Rabe and a Tomato-Thyme Jus

\$26

***Surf and Turf**

Petite Filet Mignon and Broiled Lobster Tail, Yukon Gold Potato and Caramelized Shallot Gratin, Baby Vegetables and a Tarragon Beurre Blanc

\$36

Grilled Wild Salmon

Mushroom Ravioli, Asparagus, Olive-Tomato Relish

\$26

***New York Strip**

Grilled to Perfection with Roasted Garlic Mashed Potatoes, Truffled Asparagus and Four-Onion Daube

\$33

Grilled Lamb Chops

Crisp Golden Corn Polenta Cake, Ratatouille and Mint Pesto

\$31

Lobster Ravioli

Roasted Lobster, Candied Fennel and Tomato Concasse with Turmeric-Anise Emulsion and Fennel Pollen

\$30

Grilled Seafood Salad

French Beans, Spiced Olives, Red Wine-Dijon Vinaigrette

\$26

Portobello Mushroom Agnolotti

Exotic Mushrooms, Sun Dried Tomatoes, Pine Nuts and Parmesan Fricco Enhanced with Marsala Reduction

\$25

Executive Chef, Ary Schalick
www.harborside.hyatt.com

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