

Harborside Grill

bites

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| New England Clam Chowder oyster crackers | 9 |
| Rhode Island Calamari vinegar peppers, citrus rémoulade | 16 |
| Jumbo Shrimp Cocktail horseradish cocktail | 18 |
| Jumbo Lump Crabcake rémoulade & citrus | 17 |
| Local Artisan Cheese Board with seasonal fruits and crostini | 16 |
| Grilled Flat Bread roasted garlic, prosciutto, vermont chèvre, marinated tomato, caramelized onion, roasted pear & arugula | 15 |

greens

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| Caesar chopped romaine, traditional dressing, parmesan, white anchovy & a warm garlic crouton | 14 |
| top with grilled chicken/shrimp | +3/+5 |
| Arugula, Bosc Pear & Reggiano lemon grapeseed dressing | 10 |
| Avocado & Tomato red onion, bell peppers & cumin dressing | 11 |
| Organic Mesclun local field greens, hothouse cucumber, toy-box tomato, garlic-basil balsamic vinaigrette | 10 |
| Jumbo Scallop* baby spinach, grilled cippolini, roasted shitake cracked mustard seed dressing | 17 |
| Cobb grilled chicken, smoked bacon, egg, avocado, bleu cheese, tomato, lemon-dijon dressing | 17 |

sea

add a cup of clam chowder for \$4

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| Market Catch* prepared by our chef | mkt |
| Pistachio Crusted Halibut rock shrimp risotto, asparagus, lemon-chive emulsion | 35 |
| Pan Roasted Sea Scallops* chestnut-honey glaze, butternut squash-mascarpone risotto, crisp pancetta | 33 |
| Grilled North Atlantic Salmon* cranberry bbq glaze, lobster mashed potatoes | 29 |
| Lobster Mac & Cheese lemon-tarragon grilled lobster tail, campanelle pasta, sea-salt poached asparagus | 38 |
| Fish & Chips battered george's bank cod, coleslaw, rémoulade, fries | 17 |
| Crab Encrusted George's Bank Cod peppadew wilted spinach, dijon mayonnaise | 32 |
| Grilled Ahi Tuna* warm fingerling potato salad with applewood smoked bacon, braised greens, citrus-caper aioli | 31 |

land & field

add a cup of clam chowder for \$4

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| Filet Mignon* pepper crusted 8oz tenderloin, crisp potato nest, sauce au poivre | 36 |
| Char Grilled New York Sirloin* seasonal onion & mushroom sauté, mashed golden potato, herb-garden butter | 34 |
| Seared Statler Breast of Chicken soft polenta, roasted garlic rappini, pommerey cream & aged balsamic vinegar | 27 |
| Whole Wheat Pasta portobello bolognese, fresh tomatoes, spinach & asiago cheese | 19 |

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Before placing your order, please inform your server if a person in your party has a food allergy

18% gratuity added to parties of 6 or more

'wiches

includes your choice of:

cape cod chips, fries or organic mesclun salad

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| Harborside Club roasted turkey, vermont cheddar cheese smoked bacon, lettuce, tomato served on toasted multi-grain bread, fries | 15 |
| Angus Burger* 8oz grilled burger, crisp lettuce, sliced tomato & red onion garnish mustard herb dip | 15 |
| Lobster Wrap succulent lobster in our special dressing with ripe mango, cucumber, tomato in a chili tortilla | 19 |
| Traditional Reuben shaved corned beef, swiss cheese, sauerkraut russian dressing, served on marble rye | 16 |
| Chicken Sandwich grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread | 15 |

sweets

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| Vermont Maple Scented Crème Brûlée classic creamy custard with a hint of maple | 7 |
| Warm Rustic Apple Tart a la Mode dotted with cranberries and slivered almonds | 7 |
| Seasonal Cheesecake inspired by the season | 7 |
| Chocolate Crunch Triangles chocolatey mousse with a wafer praline crust | 8 |
| Richardson's Ice Cream "one perfect ice cream" | 6 |

Executive Chef - Christian Apetz

Chef de Cuisine - Nicole Bell

Restaurant Manager - Tom Anacone