

# HARBORSIDE GRILL


## DINNER MENU

### Starters

- Crab Stuffed Avocado Mousse**  \$21  
Mango Relish, Grapefruit, Corn Tortilla
- Red Pepper Hummus**  \$17  
Crispy Chickpeas, Red Radish, Marinated Olives, Persian Cucumber, EVOO, Warm Pita
- Chicken Wings**  \$19  
Hot Honey Buffalo Sauce or Chipotle BBQ Sauce. *Go Boneless +2*
- Burrata Bruschetta**  \$14  
Toasted Ciabatta, Roasted Tomatoes, Marinated Artichoke, Micro Basil, EVOO, Balsamic Pearl
- Crispy Octopus**  \$20  
Orange Fennel Herb Salad, Sriracha Aioli
- Roast Cajun Shrimps**  \$19  
Charred Lime, Kimchi Sauce, Frisee

### Sandwiches

All sandwiches served with Fries- Additions below

- Grilled Chicken Club** \$21  
Sriracha Aioli, Lettuce, Pineapple Cole Slaw, Smoked Canadian Bacon, Warm Brioche
- Build Your Own Burger** \$22  
Served on Toasted Brioche, Lettuce, Tomato, Shaved Onion  
Cheeses: American, Swiss, Cheddar, and Provolone
- \$2 Add Ons: Bacon, Avocado, Fried Eggs
- 101 Harborside Burger** \$28  
Sriracha Aioli, Aged Local Cheddar Cheese, Smoked Canadian Bacon, Lettuce, Tomatoes, Lobster Meat, Onion Rings, Avocado Mousse
- New England Lobster Roll** \$33  
Toasted Brioche, Lemon Aioli, Baby Arugula
- Beyond Burger**  \$21  
Vegan Cheese, Lettuce, Avocado Mousse, Spicy Tomato Coulis

### Soup & Salads








Add to any salad: Grilled Chicken +8 / \*Grilled Salmon +12 / Lobster Salad + 16

- New England Chowdah** Cup \$11  
Oyster Crackers Bowl \$15
- Caesar Salad**  \$16  
Baby Romaine, Cured Egg Yolk, Parmesan Reggiano, Brioche Crumbs, Caesar Dressing
- Wedge N.E. Salad**  \$18  
Crisp Iceberg, Cobb Smoked Bacon, Creamy Great Hill Blue Cheese, Grape Tomatoes, Farm Fresh Egg, Avocado, Chives
- Summer Salad**   \$17  
Quinoa, Veggie Power Blend, Toasted Pepitas, Roasted Sweet Potatoes, Tomatoes, Chickpeas, Tahini Vinaigrette
- Caprese Salad**  \$18  
Fresh Mozzarella, Tomatoes Coulis, Baby Heirloom, Micro Basil, Balsamic Pearl, Focaccia Crostini, EVOO

### Pizza

- Margherita**  \$18  
Mozzarella, San Marzano Pomodoro, Basil
- Capricciosa** \$22  
Mozzarella, San Marzano Pomodoro, Ham, Mushroom, Artichoke, Roasted Tomatoes
- Cinque Formaggi**  \$20  
Mozzarella, Provolone, Fontina, Gorgonzola, Parmesan
- Spicy Sausage** \$22  
Mozzarella, San Marzano Pomodoro, Hemmental

### Main

- N.E. Fisherman Platter**  \$32  
Locally Caught Haddock, Scallops, Shrimp, French Fries, Pineapple Cole Slaw, Tartar Sauce
- Veal chop Milanese** \$48  
Bone in and Butterflied, Arugula, Cherry Tomatoes, Lemon
- Paccheri al Ragu** \$32  
Paccheri Di Gragnano, Bolognese With Veal, Lamb & Beef
- Gnocchi al Forno**  \$27  
Baked Gnocchi, Fior di Latte Mozzarella, San Marzano Tomato Sauce, Basil, EVOO  
Vegan Option Available 
- Lemon & Thyme Chicken Breast**  \$29  
Saffron Risotto, Braised Greens, Au Jus
- Crispy Skin Salmon**  \$33  
Meyer Lemon Risotto, Pea Veloute, Petite Vegetables
- Vegan Crispy Polenta**  \$26  
Tomatoes Coulis, Petite Vegetables, Vegan Cheese, Pea Veloute
- New York Strip**  \$51  
Prime CC, Creamer Potatoes, Petite Vegetable, Sweet Corn Coulis, Chimichurri Sauce



Gluten Free



Vegetarian



Vegan

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

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

18% gratuity will be added to parties of 6 or more.