


# HARBORSIDE GRILL

## LATE NIGHT MENU

### Starters


New England Chowdah Cup \$11  
Oyster Crackers Bowl \$15

Caprese Salad  \$18  
Fresh Mozzarella, Tomatoes Coulis, Baby  
Heirloom, Micro Basil, Balsamic Pearl,  
Focaccia Crostini, EVOO

Caesar Salad  \$16  
Baby Romaine, Cured Egg Yolk, Parmesan  
Reggiano, Brioche Crumbs, Caesar Dressing

Chicken Wings  \$19  
Hot Honey Buffalo Sauce or Chipotle  
BBQ Sauce. *Go Boneless +2*

Crispy Octopus  \$20  
Orange Fennel Herb Salad, Sriracha Aioli

Red Pepper Hummus  \$17  
Crispy Chickpeas, Red Radish, Marinated  
Olives, Persian Cucumber, EVOO, Warm Pita

### Mains

Margherita  \$18  
Mozzarella, San Marzano  
Pomodoro, Basil

Spicy Sausage \$22  
Mozzarella, San Marzano Pomodoro, Hemmental

Vegan Crispy Polenta  \$26  
Tomatoes Coulis, Petite Vegetables, Vegan  
Cheese, Pea Veloute

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



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.