HARBORSIDES GRILL

Dinner Menu

Soups & Salads

New England Clam Chowder* • Harborside Award-Winning, Oyster Crackers 8
Spicy Chili Verde Soup • White Beans, Greek Yogurt 6
Arugula • Local Berries, Radicchio, Blue Cheese, Candied Pecans, Lemon Vinaigrette 14
WB* • Roasted Red Beets, Watermelon, Chioga Beets, Feta, Red Vein Sorrel, Pickled Golden Beet Vinaigrette 16
Tuscan Kale • Radish, Avocado, Shaved Parmesan, Croutons, Creamy Peppercorn Dressing 15
Cobb* • New England Lobster Salad, Avocado, Garbanzo Beans, Grape Tomatoes, Bacon, Citrus Vinaigrette, Chives 21
Caprese • Heirloom Tomatoes, Narragansett Creamery Mozzarella, Torn Basil, EVOO 15
Wedge* • Crisp Iceberg, Smoked Bacon, Creamy Great Hill Blue Cheese, Grape Tomatoes, Chives, Farm-Fresh Egg 16
Salad Add-Ons • Salmon 7 • Grilled Chicken 6 • Grilled Steak 9

Appetizers

Lobster Arancini • Spicy Tomato Sauce 16
Jerk Wings* • Mango Chutney 14
Smoked Pork Belly* • Napa Cabbage Vinegar Slaw, Red Chili Aioli 16
Black Bean Hummus • Corn Relish, Cotija, Blue Corn Chips 12
Steamed Buns* • Char Siu Pork, Spicy Mayo, Cucumber, Pickled Carrot & Radish, Scallion 14
Crispy Octopus* • Orange-Fennel Herb Salad, Spicy Mayo, Pomegranate 17
Point Judith Calamari* • Crispy Lemon, Hot Peppers, Fennel, Calabrese Aioli 16
Meatballs* • Heritage Pork & Grass-Fed Chuck, San Marzano Tomatoes, Pecorino 16
Manila Clams* • New England IPA, Chorizo, Garlic, Shallots, Scallion, Crostini 18
Charcuterie & Cheese Plate • Chef’s Selection of Locally Sourced Artisan Meats, New England Cheese, Accompaniments 21

Pizzas

Margherita • Fior di Latte, Pomodoro, Basil 17
Sausage • Spicy Italian Sausage, Rapini, Mozzarella, Tomato Sauce 19
Wild Mushroom • Local Mushroom, Vermont Chèvre, Pesto, Mozzarella 19

Entrées

Tagliatelle • Spicy Italian Sausage Bolognese, Pecorino, Basil 26
Georges Bank Scallops* • Corn Veloute, Marble Potatoes, Chorizo, Grilled Corn, Red Vein Sorrel 33
Mushroom Ragù • Locally Foraged Mushrooms, Spaghetti Squash 24
Pan-Roasted Salmon* • Broad Bean Succotash, Herb Salad, Citrus Vinaigrette 29
Potato-Crusted Hake* • Beet Juice Risotto, Pea Greens, Chive Beurre Blanc 30
Grilled Chipotle Pork Tenderloin* • Backyard Beans, Citrus & Arugula Slaw, Blackberry & Beet BBQ 27
Roasted Chicken* • Grilled Sweet Potatoes, Tuscan Kale, Cippolini Jus 28
Prime Bone-In 18 oz Ribeye* • Blue Cheese Butter, Exotic Mushrooms, Leek-Bacon-Potato Hash, Vinotto 45
HRBH Burger* • Gruyère, Charred Onion Aioli, Cottage Bacon, Watercress, Vine-Ripened Tomato, Herbed Potato Wedges 24

Fish N Chips* • Crispy Atlantic Cod, Fries, Remoulade, Slaw, Grilled Lemon 28

*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 your 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.