HARBORSIDE GRILL
LUNCH MENU

SOUPS

Clam Chowdah
Our Famous House-Made Clam Chowder Served with Oyster Crackers, Chives.
Cup 12 Bowl 16

SALADS

Add Protein:
Grilled Chicken +8 - Salmon +12 - Lobster Salad +15

Classic Caesar 17
Romaine Lettuce, Shaved Parmesan Cheese, Crostini.

Quinoa Salad 18
Baby Kale, Tri-Colored Quinoa, Dried Cranberry, Grape Tomatoes, Candied Pecans, Apples, Goat Cheese, Apple Cider Vinaigrette.

Asian Crispy Chicken Salad 24
Crispy Chicken, Shredded Cabbage, Carrots, Cucumbers, Scallions, Wonton Strips and Mixed Greens Tossed in a House-Made Miso Vinaigrette.

FLATBREADS

Cheese 18
House-Made Pizza Sauce, Four Cheese Blend.

Pepperoni 20
House-Made Pizza Sauce, Four Cheese Blend. Pepperoni

Wild Fungi 16
Roasted Mushrooms, Goat Cheese, Truffle Oil, Balsamic Glaze, Baby Arugula.

SANDWICHES

Caprese Grilled Cheese 21
Fresh Mozzarella, Sliced Tomatoes, Basil Pesto, Melted Provolone on Grilled Sourdough Bread.
Add Chicken +8
Add Bacon +3

Turkey Club 22
Oven-Roasted Turkey, Applewood-Smoked Bacon, Mixed Greens, Tomatoes, Avocado, Herb Aioli, Naan.
Add Fried Egg +3

Lobster Roll MKP
Lobster, Lemon Tarragon Aioli, Arugula, Buttered Brioche Roll.

Fiery Chicken Sandwich 28
Nashville Hot Spiced Fried Chicken, Pepper Jack Cheese, Scratch-Made Coleslaw, House Pickles, Comeback Sauce, Brioche Bun

American Cheeseburger 24
American Cheese, House Sauce, Lettuce, Tomato, Onions, House Pickles, Brioche bun.
Add - Avocado - Bacon - Fried Egg +3 each

SIDES

French Fries 5
Side Caesar Salad 5
Side House Salad 5

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.

BEVERAGE MENU

DRAUGHT BEERS - $9

BUD LIGHT
HARPOON IPA
BLUE MOON
SAPPORO
SAMUEL ADAMS BOSTON LAGER
SAMUEL ADAMS SEASONAL
LAGUNITAS IPA
MODELO
MAINE LUNCH +3
ROTATING DRAFT SPECIALS

BOTTLED BEERS

CORONA EXTRA	10
STELLA ARTOIS	10
MICHELOB ULTRA	9
BUDWEISER	8
COORS LIGHT	8
HEINEKEN	9
GUINNESS	10
DOWNEAST CIDER	10
WHALE'S TALE PALE ALE	11
HIGH NOON SELTZER LIME/WATERMELON	12
SUN CRUISER ICED TEA	12

RED WINE

PINOR NOIR
Canvas *(Napa Valley, California) 13.5%* 13/17/50
Argyle *(Willamette Valley, California) 13.5%* 17/23/70

CABERNET SAUVIGNON
Canvas *(Napa Valley, California) 13.5%* 13/17/50

MALBEC
Vina Cobos Felino *(Mendoza, Argentina) 13.5%* 15/21/62

RED BLEND
Avaline *(France) 14.0%* 15/21/61

SPARKLING

Canvas *(Napa Valley, California) 11.5%* 14/60
Villa Sandi ll Fresco *(Veneto, Italy) 11.0%* 15/70

WHITE WINE

PINOR GRIGIO
Canvas *(Napa Valley, California) 12.0%* 13/17/50
Alto Vento *(Delle Venezie IGT, Italy) 14.5%* 13/17/54

RIESLING
August Kessler "R" *(Rheingau, Germany) 11.0%* 15/19/58

SAUVIGNON BLANC
The Crossing *(Marlborough, New Zealand) 12.5%* 14/19/58
Justin *(Paso Robles, California) 14.5%* 15/20/62

CHARDONNAY
Canvas *(Napa Valley, California) 13.5%* 13/17/50