

# Harbor House

## APPETIZERS

*Crispy Calamari Fried or Buffalo Style* 12.00

*\*Ahi Tuna Poke* 13.00

Marinated raw tuna, avocado, and mango in sesame soy sauce with wasabi aioli

*Baked Oysters* 16.00

Served with spinach, bacon, and creamy blue cheese

*\*Blue Point Oysters on the Half Shell (6)* 15.00

Served with honey horse radish sauce and cocktail sauce

*\*Clams on the Half Shell (6)* 9.00

Served with honey horse radish sauce and cocktail sauce

*Steamed Clams (6)* 12.00

Served with garlic, white wine, and spinach

*\*Cold Seafood Platter* 26.00

Blue Point oysters on the half shell, 3 little neck clams on the half shell, 3 shrimp cocktail, and chilled shelled lobster meat

*Avocado with Grilled Shrimp* 13.00

Served with champagne beurre blanc sauce

*Harbor House Mussels* 12.00

Shallots fennel in a Sambuca cream sauce

## SOUP AND SALADS

*Harbor House Clam Chowder* 6.00

Clams, potatoes, bell peppers, and green peas in a pink saffron broth

*Blue Cheese Wedge* 10.00

Crispy iceberg lettuce, blue cheese, bacon, and tomatoes

*Warm Spinach Salad* 12.00

Spinach mixed with walnuts, apples, pickled red onions, goat cheese, with a warmed home style bacon dressing

*Harbor House Salad* 12.00

Organic mixed greens, pearl mozzarella, sliced peaches, and tomatoes in a house balsamic vinaigrette

*Northport Salad* 16.00

Crabmeat, avocados, shaved parmesan cheese, and garlic croutons served over Caesar salad

*Add to any salad...*

*Grilled Chicken* 6.00

*Blackened or Grilled Salmon* 9.00

*Grilled Shrimp (3)* 9.00

## ENTREES

*Fettuccini with Lobster and Whole Clams* 20.00

Served in a garlic olive oil white wine sauce

*Chicken Panini Sandwich* 14.00

Grilled chicken, fresh mozzarella, and roasted red peppers served on grilled panini bread with French fries or small side salad

*Baked Cheese Ravioli* 14.00

Served with sausage, tomato sauce, and melted mozzarella

*Chicken Parmesan* 14.00

Served with pasta

*Orecchiette Pasta with Sausage and Broccoli Rabe* 14.00

Sautéed garlic and oil

*Filet of Grouper* 19.00

Pan seared filet of grouper with onion, olives, capers, plum tomatoes and white wine, served with mashed potatoes and Mediterranean snow peas

*Northport Lobster Roll* 25.00

Cold lobster salad served on a warm buttered bun, served with French fries and Harbor House Slaw

*Grilled Salmon* 18.00

Topped with sundried tomato pesto sauce, served with mashed potatoes and grilled asparagus

*\*Black Angus Burger* 15.00

Topped with aged cheddar and bacon, served with French Fries and Harbor House Slaw

*Salmon Burger* 16.00

Topped with avocado and red onion, served with a small side salad

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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