

BISTRO MENU

STARTERS

CAESAR SALAD | \$12

Romaine | Brioche Croutons
Marinated Tomatoes | Fried Anchovies

HOUSE SALAD | \$12

Little Leaf Farms Lettuce | Baby Heirloom
Local Carrots | Radish | Shaved Onion
Brioche Croutons | Balsamic

PEEKYTOE CRAB CAKES | \$18

Pomeroiy Mustard Aioli | Baby Arugula
Basil Oil | Chili Pepper Threads | Micro Greens

GULF OF MAINE CALAMARI | \$19

Crispy Tempura | Traditional Pomodoro | Pickled Peppers

SHRIMP COCKTAIL | \$18

Shaved Horseradish
Bloody Mary Cocktail Sauce | Quick Pickles

TUNA POKE | \$21

Nori Dusted Lotus Chips | Sriracha Mayo
Spring Onion | Jalapeno Soy Slaw
Crushed Macadamia Nuts

BANG ISLAND MUSSELS | \$18

Mast Landing IPA | Spicy Tomato
Lemon Crumble | Garlic Toast

LAND + SEA ENTREES

STEAK FRITES | \$32

House Hand-Cut French Fries
Chimichurri | Pickled Fresno Chili's

ROASTED CHICKEN BREAST | \$24

Herbed Fingerling Potatoes | Marsala | Local Mushrooms
Pan-Roasted Carrots

GRILLED FAROE ISLAND SALMON | \$29

Grilled Crispy Skin Salmon | Fingerling Potato Coins
Rainbow Chard | Maple Mustard Butter

BEEF TENDERLOIN | \$38

Boursin Mashed Local Potatoes | Jumbo Asparagus
Oyster Mushroom | Black Pepper Demi-Glace

BAKED HADDOCK | \$27

Bamboo Rice | Pan-Roasted Tomatoes
Tuscan Black Kale | Frangelico Cream Sauce

SEAFOOD SCAMPI | \$28

Shrimp | Lobster | Salmon | Fresh Pappardelle | Broccolini
Blistered Grape Tomatoes | Fresh Basil | Shaved Pecorino

MAINE LOBSTER ROLL | \$34

Gathered Greens | Lemon Mayonnaise
House Hand-Cut French Fries | Chives

BUTCHER BLEND SIGNATURE BURGER | \$18

Baby Iceberg Lettuce | Heirloom Tomato | Pickled Onions
Applewood Smoked Bacon | Brioche Bun
House Hand-Cut French Fries

HARBOR
BISTRO + TERRACE

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Before placing your order, please indicate any food allergies in your group.