



L.I RESTAURANT WEEK

DINNER MENU

April 23rd - April 30th

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK
WITH THE FOLLOWING THREE-COURSE SPECIAL MENU AVAILABLE FOR \$27.00, \$37.00 OR \$44.00

Starters

MINI CRAB CAKE

SERVED OVER A BED OF ARUGULA AND SLICED TOMATO
WITH HORSE RADISH AND REMOULADE SAUCE

TEMPURA SHRIMP

(2) SERVED WITH ASIAN SESAME SAUCE

*FILET MIGNON TIDBITS GF

GRILLED MARINATED 4oz FILET MIGNON TIDBITS WITH
BABY ARUGULA, SLICED TOMATO, & MELTED PROVOLONE

THAI CHICKEN WINGS GF

(3) LOLLIPOP WINGS, WITH TEQUILA SWEET CHILI SAUCE

CAESAR SALAD

SOUP OF THE DAY GF

HARVEST SALAD

SPRING MIX, ICEBERG LETTUCE, WALNUTS,
DRIED CRANBERRIES, GORGONZOLA CHEESE, CUCUMBER, CARROTS
& POPPY SEED VINAIGRETTE

CUP LOBSTER BISQUE

CUP MARYLAND CRAB SOUP

HOUSE SALAD

CHOPPED LETTUCE, CARROT, CUCUMBER, TOMATOES,
AND CROUTONS, WITH CHOICE OF DRESSING

COCONUT SHRIMP

(2) SERVED WITH ORANGE-MANGO-PINEAPPLE MARMALADE

BAKED CLAMS

(2) BAKED CLAMS SERVED WITH LEMON

TUNA OTAWI

FLASH CRUSTED SEARED TUNA, BED AVOCADO, CUCUMBER
MANGO, TOASTED SESAME AND DRIZZLED SUSHI SAUCE TOPPED
WITH CRISPY WONTON

CHIPS & GUACAMOLE (VG) GF

FRESH GUACAMOLE & CORN TORTILLA CHIPS

SHRIMP COCKTAIL GF

(2) JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

Entrées

ENTRÉES FOR \$27

BLOOD RED SNAPPER

GRILLED RED SNAPPER FILET, WITH ROASTED RED
PEPPER COULIS, CARROTS, PARSNIPS, SAUTÉED
SPINACH & CREAMY LOBSTER BECHAMEL SAUCE

TAHITI LOBSTER TAIL

5oz BRAZILIAN LOBSTER TAIL TOPPED WITH
SHRIMP SOFRITO SERVED WITH PLANTAIN PURÉE

ASIAN TUNA SS

SEARED EVERYTHING CRUSTED AHI TUNA,
NOODLE SALAD, AVOCADO, PICKLE GINGER,
SEAWEED SALAD, SIDE OF SOY GLAZE,
SRIRACHA, WASABI

CRAB STUFFED FLOUNDER

WITH SCAMPI SAUCE SERVED WITH ROASTED POTATOES & VEGETABLES

CHICKEN A LA VODKA

GRILLED OR FRIED CHICKEN BREAST TOSSED IN
VODKA SAUCE, SERVED WITH PENNE PASTA

SHRIMP FRANCAISE

EGG BATTERED SHRIMP WITH PENNE PASTA,
TOSSED ON SCAMPI TOPPED WITH
FRESH SPINACH & TOMATOES

STUFFED EGGPLANT (VG) GF

SLICED EGGPLANT STUFFED WITH BABY SPINACH,
ROASTED ZUCCHINI, SQUASH, BUTTERNUT SQUASH,
QUINOA, VEGAN CRUMBLE SAUSAGE,
ROASTED RED PEPPER SAUCE

ENTRÉES FOR \$37

*MARISCADA GF

GRILLED MAHI MAHI WITH SAUTÉED
MUSSELS, CLAMS, SHRIMP CALAMARI
IN A CREAM TOMATO SAUCE
SERVED WITH TOSTONES

MAUI KONA SCALLOPS GF

PAN SEARED SCALLOPS WITH POACHED LOBSTER
MEAT, SERVED WITH PLANTAIN PURÉE &
SAUTÉED SPINACH, TOPPED WITH
PINEAPPLE-MANGO GLAZE

SHORT RIBS

BRAISED SHORT RIBS, PLANTAIN PURÉE,
SAUTÉED SPINACH, TOPPED WITH
DEMI GLAZE & CRISPY FRIED ONIONS

MAINE LOBSTER

BROILED OR STEAM 1.25LBS MAINE LOBSTER
SERVED WITH CORN ON THE COB &
ROASTED RED POTATOES

ENTRÉES FOR \$44

*CRAB FEST GF

STEAMED (2) SNOW CRAB CLUSTER,
(1) DUNGENESS CRAB CLUSTER
(1) KING CRAB LEG SERVED
WITH CORN ON THE COB & ROASTED
RED POTATOES

*NY STRIP STEAK OR FILET MIGNON GF

GRILLED 14oz MARINATED BONE-IN STRIP STEAK
OR 8oz FILET MIGNON SERVED WITH BAKED
POTATO & VEGETABLES, CORN ON
THE COB & ROASTED RED POTATO

PACIFIC SUPREME

5oz LOBSTER TAIL, SHRIMP, SCALLOPS, CLAMS, MUSSELS, CRAB MEAT
WITH WHITE WINE GARLIC SAUCE SERVED WITH LINGUINI PASTA

Dessert

BERRIES CHEESECAKE CONE

SMORES BROWNIE

TOPPED WITH VANILLA ICE CREAM

LIMONCELLO MASCARPONE

RAINBOW COOKIE CAKE

CHOCOLATE LAVA CAKE

TOPPED WITH VANILLA ICE CREAM

CHOCOLATE PEANUT BUTTER PIE

RASPBERRY BOMBER (VG) GF

MANHATTAN TRUFFLE GF

CHOCOLATE BOURBON PECAN TORTE

CRÈME BRÛLÉE

GF - INDICATES GLUTEN FREE | VG - INDICATES VEGAN
SS - INCLUDES SESAME

**THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED
MEATS, FISH, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF
A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

SUBJECT TO CHANGE

NO SUBSTITUTIONS

NO SHARING

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