



L.I RESTAURANT WEEK

DINNER MENU *November 6th - November 13th*

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK WITH THE FOLLOWING SPECIAL MENU AVAILABLE FOR \$27.00, \$37.00 OR \$42.00

Starters

EARTH BURRATA GF
20Z. BURRATA OVER VEGETABLE SALAD
MARINATED WITH BALSAMIC VINEGAR

CUP LOBSTER BISQUE

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

CAESAR SALAD

COCONUT SHRIMP
(2) SERVED WITH ORANGE-MANGO-PINEAPPLE MARMALADE

HOUSE MUSSELS GF
CHOICE OF SAUCE: FRA DIAVOLO, SCAMPI
SPICY HOUSE BLEND OR TOMATO CREAM
SERVED WITH GARLIC CROSTINI

BAKED CLAMS
SERVED WITH LEMON

CUP MARYLAND CRAB SOUP

OYSTERS ROCKEFELLER GF
(2) BROILED OYSTERS TOPPED WITH
SAMBUCA-SPINACH STUFFING

SHRIMP COCKTAIL GF
(2) JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

**APPLE-BUTTERNUT
SQUASH SOUP (VG) GF**

Entrées

ENTRÉES FOR \$27

TERIYAKI SALMON
TERIYAKI SALMON, WITH ROASTED RED POTATO AND
VEGETABLES TOPPED WITH CUCUMBER-WASABI AIOLI

CHICKEN PARMESAN
CHICKEN CUTLETS WITH MARINARA SAUCE AND
MELTED MOZZARELLA, SERVED OVER LINGUINI

**AUTUMN
SQUASH BOWL (VG) GF**
ACORN SQUASH BOWL STUFFED WITH
ROASTED VEGETABLES (RED PEPPERS, YELLOW
SQUASH, ZUCCHINI AND BUTTERNUT SQUASH)

***TUNA NOODLE**
SUSHI GRADE TUNA, RICE NOODLES,
SEAWEED SALAD, AVOCADO, EDAMAME BEANS,
PICKLE GINGER AND DRIZZLED
JAPANESE DRESSING

ENTRÉES FOR \$37

***MARISCADA GF**
GRILLED MAHI MAHI FILET WITH SAUTÉED
MUSSELS, CLAMS, SHRIMP, CALAMARI OVER
JASMINE RICE WITH TOMATO CREAM SAUCE

MAINE LOBSTER GF
STEAMED OR BROILED FRESH 1¼
MAINE LOBSTER, SERVED WITH CORN
ON THE COB AND ROASTED RED POTATOES

LOBSTER ROLL
COOL MAINE LOBSTER MEAT SALAD OR
WARM BUTTER MAINE LOBSTER MEAT
SERVED WITH FRENCH FRIES

SHRIMP SCAMPI
SAUTÉED (8) JUMBO SHRIMP WITH
SCAMPI SAUCE SERVED OVER LINGUINI PASTA

ENTRÉES FOR \$42

BONE-IN BRAISED SHORT RIB GF
BRAISED BEEF BONE-IN SHORT RIBS, MASHED POTATO,
SAUTÉED SPINACH AND BROWN BEEF GRAVY

SEAFOOD FEST GF
HALF 1¼ MAINE LOBSTER, 1 SNOW CRAB CLUSTER,
1 DUNGENESS CRAB CLUSTER, (4) SHRIMP, POTATO
AND CORN ON THE COB WITH TOMATO CREAM SAUCE

***SHELL STEAK GF**
GRILLED HERBS MARINATED 14OZ. NY SHELL STEAK,
SERVED WITH BAKED POTATO AND VEGETABLES

Dessert

BERRIES CHEESECAKE
ADVOCAAT RICE PUDDING GF
CREAMY EGG LIQUOR RICE PUDDING TOPPED WITH CINNAMON
KEY LIME PIE

TIRAMISU
CHOCOLATE BOURBON PECAN TART
TOPPED WITH VANILLA ICE CREAM
RASPBERRY BOMBERS (VG) GF

GF - INDICATES GLUTEN FREE | VG - INDICATES VEGAN

**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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