



L.I RESTAURANT WEEK

DINNER MENU

October 29th - November 5th

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK WITH THE FOLLOWING THREE-COURSE SPECIAL MENU AVAILABLE FOR \$29.00, \$39.00 OR \$46.00

Starters

BAKED CLAMS
(2) SERVED WITH LEMON

KOREAN CHICKEN WINGS (SS) GF
(4) WINGS WITH UMAMI KOREAN SAUCE

SOUP OF THE DAY GF

HARVEST SALAD

SPRING MIX, ICEBERG LETTUCE, WALNUTS, DRIED CRANBERRIES, GORGONZOLA CHEESE, CUCUMBER, APPLES, CARROTS & POPPY SEEDS VINAIGRETTE
*seed

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

CHIPS & GUACAMOLE (VG) GF
FRESH GUACAMOLE & CORN TORTILLA CHIPS

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

CUP LOBSTER BISQUE

CUP MARYLAND CRAB SOUP

MINI CRAB CAKE

ARUGULA & SLICE TOMATO WITH HORSERADISH & REMOULADE SAUCE
*sliced

***FILET MIGNON TIDBITS GF**
GRILLED MARINATED 4oz. FILET MIGNON TIDBITS WITH BABY ARUGULA & SLICED TOMATO MELTED PROVOLONE

"with melted provolone, baby arugula & sliced tomato"
CAESAR SALAD

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

Entrées

ENTRÉES FOR \$29

HOUSE CODFISH *tomato
BROILED CODFISH WITH GARLIC BUTTER, TOPPED WITH ROASTED TOMATOES-ARTICHOKE LEMON SAUCE, SERVED WITH VEGETABLES & ROASTED RED POTATOES

STUFFED PEPPER (VG) GF
GRILLED BELL PEPPER STUFFED WITH BABY SPINACH, ROASTED ZUCCHINI, SQUASH, BUTTERNUT SQUASH, QUINOA, & ROOT VEGETABLES TOPPED WITH A ROASTED RED PEPPER SAUCE

***shrimp**
SHRIMP) A LA J-I GF
(7) GRILLED SHIMP TOPPED WITH SOFRITO SERVED WITH CREAMY POLENTA

CHEF FALAFEL GYRO
TOASTED BREAD FLAT STUFFED WITH GREEN CHICKPEA FALAFEL, ICEBERG LETTUCE, CUCUMBER, RED ONIONS WHIPPED FETA CHEESE SERVED WITH FRENCH FRIES
*add comma after 'onions'

***SHANGHAI POKE BOWL**
FLASH SEARED SLICED SALMON & AHI TUNA (BOTH SASHIMI GRADE, RARE COOKED) KIMCHI FRIED RICE, SLICED CUCUMBER, AVOCADO, PICKLED GINGER, SERVED WITH SOY REDUCTION, WASABI & SRIRACHA

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

CRAB STUFFED FLOUNDER
SERVED WITH ROASTED POTATOES & VEGETABLES

DELA INTER GNOCCHI BOLOGNESE
STUFFED ASIAGO CHEESE GNOCCHI, WITH *beef CREAMY VODKA SAUCE & SAUTÉED GROUND BEE TOPPED WITH WHIPPED FETA CHEESE

Dessert

CHEESECAKE CONE

SMORES BROWNIE
TOPPED WITH VANILLA ICE CREAM

RAINBOW COOKIE CAKE

CHOCOLATE LAVA CAKE
TOPPED WITH VANILLA ICE CREAM

BLACK FOREST CAKE

CHOCOLATE PEANUT BUTTER PIE

RASPBERRY BOMBER (VG) GF

SUGAR CINNAMON PRETZEL GF
TOPPED WITH VANILLA ICE CREAM

CHOCOLATE BOURBON PECAN TORTE

ENTRÉES FOR \$39

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

***PORK OSSO BUCCO**
SLOW BRAISED PORK SHANK, WITH SAUTÉED KALE-SPROUTS MIX, SMASHED ROASTED RED POTATO, TOPPED WITH BROWN GRAVY

***SHORT RIBS**
BRAISED SHORT RIBS, CREAMY POLENTA, SAUTÉED KALE-SPROUTS MIX TOPPED WITH DEMI GLAZE & CRISPY FRIED ONIONS
*steamed

*add comma after 'meat'
MAUI KONA) SCALLOPS GF
PAN SEARED SCALLOPS SERVED WITH LOBSTER MEAT CREAMY RISOTTO & SAUTÉED KALE-SPROUTS, TOPPED WITH CRAB MEAT & PINEAPPLE-MANGO GLAZE

MAINE) LOBSTER
BROILED OR STEAM 1.25LB. MAINE LOBSTER SERVED WITH CORN ON THE COB ROASTED RED POTATOES *add '&' after cob

*filet
***FILLET MIGNON GF**
GRILLED 8oz. FILLET MIGNON, SERVED WITH BAKED POTATO & VEGETABLES

ENTRÉES FOR \$46

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

***SURF & TURF**
BROILED 5oz. LOBSTER TAIL & GRILLED 8oz. SIRLOIN STEAK, SERVED WITH BAKED POTATO & VEGETABLES

***FIRE OF PACIFIC SUPREME**

5oz. LOBSTER TAIL, SHRIMP, SCALLOPS, CLAMS, MUSSELS, CALAMARI, CRAB MEAT WITH FRADIAVLO SAUCE, SERVED WITH LINGUINI PASTA

*fra diavolo

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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