



L.I RESTAURANT WEEK

LUNCH MENU

October 29th - November 5th

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK WITH THE FOLLOWING TWO-COURSE SPECIAL MENU AVAILABLE FOR \$24.00

Starters

CHOOSE ONE

BAKED CLAMS
(2) SERVED WITH LEMON

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

CAESAR SALAD

SOUP OF THE DAY GF

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

CUP LOBSTER BISQUE

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

CUP MARYLAND CRAB SOUP

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

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

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

Entrées

CHOOSE ONE

*Tomato
HOUSE BARRAMUNDI
GRILLED BARRAMUNDI FILET SKIN ON TOPPED WITH ROASTED TOMATOES-ARTICHOKE LEMON SAUCE, SERVED WITH VEGETABLES & ROASTED RED POTATOES

*Shrimp
SHRIMP A LA J-I
GRILLED SHRIMP TOPPED WITH SOFRITO SERVED WITH CREAMY POLENTA

*Shanghai
POKE SALMON *add comma after 'rice'
FLASH SEARED SLICED SALMON (SASHIMI GRADE, MEDIUM COOKED) KIMCHI FRIED RICE SLICED CUCUMBER, AVOCADO, PICKLED GINGER, DRIZZLED WITH CUCUMBER WASABI

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

*ALEXDU CLAMS
SAUTÉED LITTLE NECK, AND CHOPPED CLAMS WITH ANDOUILLE SAUSAGE, WHITE WINE BUTTER SAUCE OVER PENNE PASTA

*STIR-FRY BEEF BULGOGI
SOY MARINATED BEEF STRIPS WITH PEPPERS AND ONIONS, IN A SESAME-GARLIC-ONION SAUCE, SERVED WITH WHITE RICE & CHIVES

DI-MARIA SAUSAGE *fra diavolo
GRILLED ITALIAN SAUSAGE WITH ASIAGO CHEESE, SERVED OVER FRADIAVLO LINGUINI, TOPPED WITH CRISPY CHEESE BLEND

*PORK UMAMI YASAI-ZUKE
GRILLED PORK CHOP TOSSED IN UMAMI SAUCE SERVED WITH STRING VEGETABLES & ROASTED BLEND ROOT VEGETABLES

*add space between 'potatos' and '&'

FRIED OR BROILED FLOUNDER FILET
SERVED WITH ROASTED POTATOES & VEGETABLES

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'

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

MIAMI PANINI
GRILLED CAJUN CHICKEN, SLICED TURKEY, AVOCADO, TOMATO, FRESH MOZZARELLA, GARLIC AIOLI ON CIABATTA BREAD, SERVED WITH FRENCH FRIES

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

WWW.HARBORCRAB.COM