



# L.I RESTAURANT WEEK

## LUNCH MENU

October 29<sup>th</sup> - November 5<sup>th</sup>

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 SEED VINAIGRETTE

#### 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

#### HOUSE BARRAMUNDI

GRILLED BARRAMUNDI FILET SKIN ON, TOPPED WITH ROASTED TOMATO-ARTICHOKE LEMON SAUCE, SERVED WITH VEGETABLES & ROASTED RED POTATOES

#### SHRIMP A LA J-I

GRILLED SHRIMP TOPPED WITH SOFRITO SERVED WITH CREAMY POLENTA

#### \*SHANGHAI POKE SALMON

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

GRILLED ITALIAN SAUSAGE WITH ASIAGO CHEESE, SERVED OVER FRA DIAVOLO 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

#### 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

#### 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

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