

Harbor House

APPETIZERS

Crispy Calamari Fried or Buffalo Style 13.00

**Ahi Tuna Poke* 15.00

Marinated raw tuna, avocado, and mango in sesame soy sauce with wasabi aioli

Baked Oysters 16.00

Served with spinach, bacon, and creamy blue cheese

**Blue Point Oysters on the Half Shell (6)* 15.00

Served with honey horse radish sauce and cocktail sauce

**Clams on the Half Shell (6)* 9.00

Served with honey horse radish sauce and cocktail sauce

Steamed Clams (6) 12.00

Served with garlic, white wine, and spinach

**Cold Seafood Platter* 26.00

Blue Point oysters on the half shell, 3 little neck clams on the half shell, 3 shrimp cocktail, and chilled shelled lobster meat

Avocado with Grilled Shrimp 15.00

Served with champagne beurre blanc sauce

Harbor House Mussels 14.00

Shallots fennel in a Sambuca cream sauce

SOUP AND SALADS

Harbor House Clam Chowder 7.50

Clams, potatoes, bell peppers, and green peas in a pink saffron broth

Blue Cheese Wedge 10.00

Crispy iceberg lettuce, blue cheese, bacon, and tomatoes

Warm Spinach Salad 12.00

Spinach mixed with walnuts, apples, pickled red onions, goat cheese, with a warmed home style bacon dressing

Harbor House Salad 12.00

Organic mixed greens, pearl mozzarella, sliced peaches, and tomatoes in a house balsamic vinaigrette

Northport Salad 16.00

Crabmeat, avocados, shaved parmesan cheese, and garlic croutons served over Caesar salad

Add to any salad...

Grilled Chicken 6.00

Blackened or Grilled Salmon 9.00

Grilled Shrimp (3) 9.00

ENTREES

Seafood Penne Bowl 26.00

Penne pasta mixed with shrimp, clams, and mussels in a tomato cream sauce

Fettuccini with Lobster and Whole Clams 29.00

Served in a garlic olive oil white wine sauce

Seafood Risotto 28.00

Shrimp, calamari, and bay scallops, in a San Marzano tomato sauce mixed with risotto

**Filet Mignon* 32.00

Topped with blue cheese demi-glace, served with roasted Yukon gold potatoes and sautéed spinach

Wild Boar Pork Chop Parmesan 27.00

Served with a side of fettuccini in a San Marzano tomato sauce

Veal Scaloppini 29.00

Topped with prosciutto, sage, and mozzarella, served with spinach and mashed potatoes

Prosciutto Wrapped Chicken Breast 25.00

Stuffed with spinach and mozzarella topped with a cognac demi-glace, served with mashed potatoes and Mediterranean snow peas

Filet of Grouper 26.00

Pan seared filet of grouper with onion, olives, capers, plum tomatoes and white wine, served with mashed potatoes and Mediterranean snow peas

Northport Lobster Roll 25.00

Cold lobster salad served on a warm buttered bun, served with French fries and Harbor House Slaw

Grilled Salmon 26.00

Topped with sundried tomato pesto sauce, served with mashed potatoes and grilled asparagus

**Pan Seared Ahi tuna* 28.00

Drizzled with orange ginger soy sauce and wasabi, served with mashed potatoes and Mediterranean snow peas

Filet of Lemon Sole Francaise 26.00

Served with mashed potatoes and grilled asparagus

**Black Angus Burger* 15.00

Topped with sliced portabella mushroom and aged cheddar, served with French Fries and Harbor House Slaw

Salmon Burger 16.00

Topped with avocado and red onion, served with a small side salad

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*Before placing your order please inform your server if a person in your party has a food allergy