

HARBOR'S

E D G E

Traditional New England Cuisine with a Contemporary Flair

Appetizers

Chilled Colossal Shrimp Martini 13

Horseradish sauce, lemon

Pan Seared Diver Scallops 14

Native roasted corn salsa, orange chili glaze

Lobster and Wild Mushroom Risotto 10

Creamy Arborio rice with Maine lobster, wild mushrooms, white truffle oil, English peas and an Asiago Tuille

Bruschetta 9

Grilled sourdough bread topped with fresh double tomato basil relish, prosciutto di Parma, fresh mozzarella, with an aged balsamic drizzle. .

Sautéed Maine Lobster Crab Cake 13

Carrot ginger relish, lemon basil aioli, micro greens

Baked Artichoke Hearts 11

Garlic and lemon marinated artichoke hearts baked in white wine with roasted red peppers, wilted spinach and Fontina cheese

Soup and Salads

Our Award Winning Lobster & Roasted Corn Chowder cup 8 bowl 11

A rich chowder with chunks of lobster, potato, roasted sweet corn and cream

Chef's Creative Soup du Jour cup 4 bowl 6

A daily preparation by our chef

French Onion Soup 8

With melted Gruyere cheese and crouton

The Harbors Edge Chopped Salad 8

Crisp romaine with chopped bacon, vine ripened tomatoes, shaved red onion and a blue cheese vinaigrette

Tomato & Mozzarella Stack 11

Vine ripened tomatoes, fresh basil and aged balsamic vinaigrette

Strawberry Baby Spinach Salad 10

With Vermont maple stone ground mustard dressing, Chevre cheese and praline pecans

Classic Caesar Salad 9 **Demi** 7

With house made garlic croutons, chopped tomatoes and Pecorino Romano

Harbors Edge Garden Salad 7

Grilled Steaks, Chops and Seafood

All Meats are USDA Choice Cuts Served Au Jus
With a Choice of Bleu Cheese Herb Butter, Mushroom and Red Wine Demi Glace or our house dry rub
Grilled Seafood Served with Your Choice of Lemon Basil Butter or Jerk Rubbed
Side choices served a la carte

Center Cut Filet Mignon 10oz 42 5oz 20
12 ounce NY Sirloin 27
10 ounce Center Cut Pork Chop 17
Herbed Grilled Chicken Breasts 15

Atlantic Salmon Filet 22
Maine Diver Scallops 24
Trio of Shrimp, Diver Scallops, Salmon 24
Native Maine Lobster Market Price

Land & Sea 35

*Grilled center cut petite filet mignon with your choice of:
Grilled Diver scallops, grilled salmon, shrimp scampi or lobster crab cake*

A La Carte Side Selections 3

Baked Russet Potato
Roasted Garlic Mashed Potato
French Fried Potatoes
Sweet Potato Fries
Creamy Fresh Herb Risotto

House Made New England Baked Beans
Sautéed Baby Spinach
Creamed Baby Spinach with Béchamel Sauce
Lemon Herb Grilled Asparagus
Sautéed Trio of Mushrooms with Brandy and Garlic

Signature Entrees

Striped Lobster Ravioli 28

Seared Maine Diver scallops, lobster sherry cream, baby spinach

Chicken Scallopine 24

*Panko and herb crusted sautéed chicken cutlets, olive oil, garlic, mushrooms, fresh mozzarella,
lemon basil butter sauce, grilled asparagus, creamy fresh herb risotto*

Tournedos Moutarde Twin 44 Single 24

*Center cut beef tenderloin tournedos, trilogy of wild mushrooms,
grain mustard demi glace, grilled asparagus, choice of potato*

Wild Mushroom Ravioli Full 24 Half 13

Gorgonzola cream, baby spinach, roma tomato, Portobello mushrooms, roasted garlic

“Cabin Fever” Pork Chop 24

*A 10 ounce center-cut Frenched chop char-grilled served with roasted garlic mashed potatoes, wilted baby spinach,
sautéed cinnamon granny smith apples and glazed with a “Cabin Fever” whiskey maple shallot reduction*

Chili Rubbed Salmon 26

*Fresh Salmon filet pan seared with a chili herb dry rub, fresh double tomato basil relish,
steamed basmati rice, sautéed baby spinach*

The Harbor Loaf 18

*A hearty pork and ground sirloin meatloaf, maple glazed and served with roasted garlic mashed potatoes,
grilled asparagus, crispy fried onions and a red wine wild mushroom jus*

Maine Lobster and Crab Stuffed Haddock 28

Sweet Maine lobster and crab, lobster sherry sauce, sautéed baby spinach, creamy fresh herb risotto

Statler Chicken 20

*Pan seared Statler chicken breast with shallots, fresh herbs, white wine, natural pan jus,
roasted garlic mashed potato, grilled asparagus*

Our chef will accommodate any special dietary requirements
18% gratuity added to parties of 8 or more

