

Harbor Mist Restaurant



Appetizers

Lobster Bisque \$10

Crab Meat Salad w/ Avocado, Corn & Chipotle Remoulade \$ 18

Clams Oreganata w/ Herb Butter \$ 12

Jumbo Shrimp Cocktail \$18

Eggplant Rollatini w/ Ricotta, Spinach, Parmesan & Mozzarella \$ 12

Lightly Spice Sicilian Meat Balls w/ Tomatoes & Fresh Basil \$ 11

Ceasar Salad Romaine Lettuce, Croutons and Homemade Ceaser Dressing \$12

Antipasto Salad \$14

Salami, Parmesan cheese, Tomatoes, Cucumbers, Black olives, Red Onions, Arugula and Radicchio

Entrees

.Mustard herb Crusted Roasted Rack of Lamb \$42
Garlic Whipped Potatoes and Honey Rosemary Au Jus

Braised Lamb Shank with Orzo, Feta Cheese and Lemon Gremoulata \$34

Baked Stuffed Filet of Flounder \$ 32

Crab Meat, Shrimp and Scallop Lobster Coral Sauce Over Mashed Potatoes

Chicken Two Ways \$ 26

Roasted Breast and Stewed Leg w/ Asparagus and Orzo

Slow Roasted Sliced Pork Chop Brined In Maple Syrup w Glazed Peaches and Chorizo Whipped Potatoes \$28

24 Hours Chianti Braised Boneless Beef Short Ribs \$34
Whipped Potatoes

Caramelized Jumbo Sea Scallops W/ Saffron Basmati Rice, Spring Peas and Carrots Caper Raisin Sauce \$36

Cheese Ravioli W/ Sweet and Spicy Sausage Ragu and Spring Peas \$24

Grilled Bronzino Filet W/ Extra Virgin Olive Oil and Lemon \$32