

Harbor Mist Restaurant



Lobster Bisque Soup \$10

Seafood Sampler Jumbo Shrimp, Oysters & Little Neck Clams \$ 21

Slow Poached Jumbo Shrimp Cocktail \$18

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

Braised Lamb Meat Balls w/ Tzatziki Sauce & Feta Cheese \$ 14

Caesar Salad Romaine Lettuce, Croutons and Homemade Caesar Dressing \$12

Classic Greek Village Salad w/ Tomato Wedges , Red Onions, Green peppers \$ 14
Cucumbers, Olives, feta Cheese & Red Wine Vinaigrette

Marinated Beets & Roasted Butternut Squash Salad w/ Arugula, Burrata Fig Balsamic \$ 14

Entrees

Spring Marinated Mustard Herb Crusted Roasted Rack of Lamb \$42
Grilled Vegetables Provençale, Roasted Potatoes and Honey Rosemary Au Jus

Braised Lamb Shank w/ Whipped Potatoes and Gremolata \$35

Grilled Salmon Pillared w/ Spinach Wheat Berries & Tomatoes Olives Relish \$ 29

Baked Stuffed Filet of Flounder \$ 32

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

Grilled Miso Marinated Boneless Spring Chicken \$ 27
Orzo & Broccoli Rabe

Honey Roasted Cure Ham w/ Sweet Potatoes & Apple Raisin Sauce \$ 26

Pappardelle w/ Chicken Ragu, Mushrooms Peas & Carrots \$ 25

24 Hours Slow Braised Boneless Beef Short Ribs \$ 35
Whipped Potatoes & Vegetables