



Lunch Served
Friday – Sunday
11 – 3



Appetizers

Chicken Wings

Eight meaty wings tossed in Frank's Red Sauce served with blue cheese and celery sticks
\$7

Harbor Chips

Crispy fried sweet potatoes, plantains & Idaho potatoes served with creamy horseradish sauce
\$5



Salads

Caesar Salad

Hearts of romaine lettuce tossed with creamy house-made garlic Caesar dressing, homemade croutons
\$7
Add grilled chicken additional \$3
Add grilled shrimp additional \$5

Grilled Skirt Steak Salad

Grilled skirt steak served over crisp romaine hearts with roasted beets, shaved red onion and sweet corn with Paris dressing and ciabatta croutons
\$11

Fried Oyster Salad

Crisp mixed greens tossed with bacon, feta cheese and Cajun ranch topped with lightly fried oysters
\$10

Caprese Salad

Fresh mozzarella, vine ripe tomatoes and basil with balsamic vinegar and olive oil
\$8

Sandwiches

all served with choice of fries, fresh fruit or Harbor chips

Angus Burger

8oz Angus beef mixed with your special spices, choice of cheese, lettuce, tomato, red onions on a Kaiser bun
\$9

The Deli

Premium deli meats ~ turkey, ham, roast beef
Cheese ~ Swiss, cheddar, provolone, & pepper jack
Your choice of bread
add lettuce, tomato, onions, mayo, mustard
\$7

Chicken Panini

Grilled chicken breast, prosciutto, provolone, red onion and roasted red peppers on a ciabatta roll
\$8

Harbor Club French Dip

Thinly sliced roast beef, roasted red peppers and Swiss cheese on a toasted sub roll au jus
\$9

Jamaican Shrimp Po Boy

Jerk spiced shrimp, lettuce and tomato on a toasted roll finished with Jamaican relish
\$10

Harbor Club

Ham, turkey, bacon, provolone, lettuce and tomato on a toasted croissant
\$8

Black and Blue Steak Sandwich

Blackened skirt steak, melted blue cheese with lettuce and tomato on a multigrain bun
\$8



Entrée

Seared Citrus Glazed Salmon

A filet of fresh salmon brushed with citrus honey butter, served with multigrain rice pilaf and Chef's vegetable
\$15



An 18% house charge is automatically added to each check.



Open 5pm -9pm
Friday & Saturday

Appetizers

Seared Tuna	\$10
<i>Pan seared Ahi tuna with pickled ginger, soy, and wasabi</i>	
Gnocchi	\$8
<i>Gorgonzola, wild mushrooms and rosemary Madeira cream sauce</i>	
Chili Garlic Scallops	\$11
<i>Jumbo sea scallops sautéed with garlic and chipotle chilies</i>	

Salads

Caprese Salad	\$8
<i>Fresh mozzarella, vine ripe tomatoes and basil with balsamic vinegar and olive oil</i>	
Fried Oyster Salad	\$10/\$6
<i>Lightly fried oysters over crisp mixed greens tossed with bacon, feta cheese and Cajun ranch dressing</i>	
Caesar Salad	\$7/\$4
<i>Crisp romaine lettuce, house-made garlic Caesar dressing, croutons, and shaved asiago cheese Add chicken \$3 shrimp \$5</i>	

Entrées

Grace Harbor	\$26
<i>Fire charred beef filet with three sautéed local jumbo shrimp, red wine reduction, mashers and Chef's vegetable</i>	
Seared Citrus Glazed Salmon	\$21
<i>A filet of fresh salmon brushed with citrus honey butter and served with multi-grain rice pilaf and Chef's vegetable</i>	
Lamb Chops with Hot Cranberry Jam	\$26
<i>Pan seared rack of lamb with hot cranberry jam, au gratin potatoes and Chef's vegetable</i>	
Shrimp & Grits	\$20
<i>Jumbo shrimp sautéed with peppers, onions, garlic and bacon finished with a white wine cream sauce served over stone ground grits</i>	
Chicken Roulade	\$22
<i>Chicken breast stuffed with prosciutto and gorgonzola served with homemade spinach fettuccini and roasted red pepper cream sauce</i>	

Ask your server about Chef's nightly features

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