



**HARBOR HOUSE**  
SEAFOOD • STEAKS • RAW BAR • COCKTAILS

EST. 2010

**PRIVATE DINING MENU**

MICHAEL GENRE, EXECUTIVE CHEF | MARTIN DELGADILLO, CHEF DE CUISINE



## PASSED APPETIZERS

*Priced per dozen. Minimum order of two dozen each required.  
Recommended three to four pieces per person, per hour.*

### WARM

<b>Miniature Maryland-Style Crab Cakes</b> Remoulade Sauce	<b>48</b>
<b>Hanger Steak Skewers</b> Black Truffle Butter, Brandy-Peppercorn Sauce	<b>50</b>
<b>Roasted Shrimp</b> Herbed Bread Crumbs, Garlic Butter	<b>60</b>
<b>Shrimp Scampi</b> Sautéed, Lemon Herb Butter, Garlic, White Wine	<b>60</b>

### CHILLED

<b>Tuna Tartare</b> Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten-Free without Wontons)	<b>48</b>
<b>Salmon Rillettes</b> Smoked Salmon Pâté, Lemon Mayo, Dill (Crostoni or Gluten-Free on Endive)	<b>42</b>
<b>Classic Shrimp Cocktail</b> Zesty Cocktail Sauce, Lemon (Gluten-Free)	<b>60</b>
<b>Miniature Lobster Rolls</b> Prepared Connecticut-Style or Maine-Style	<b>96</b>
<b>Bruschetta</b> Whipped Burrata, Cherry Tomatoes, Basil (Gluten-Free without Baguette)	<b>38</b>
<b>Smoked Salmon &amp; Cucumber Canapés</b> Dill Cream Cheese, Lemon	<b>48</b>
<b>Goat Cheese Tartlet</b> Caramelized Onion, Fig	<b>39</b>

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## STATIONARY APPETIZERS

*Prices indicated below are per person. Minimum of 8 guests per selection.*

<b>Artisan Cheese Platter</b>	<b>13</b>
Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers	
<b>Charcuterie</b>	<b>14</b>
Assorted Cured Meats, Marinated Olives, Mustard, Cornichons	
<b>Crudité</b>	<b>12</b>
Assorted Raw Vegetables and Dips	
<b>Fresh Fruit</b>	<b>12</b>
Assorted Seasonal Selection	
<b>Seafood Tower</b>	<b>120</b>
Snow Crab Clusters, King Crab Legs, Tuna Tartare, Gulf Shrimp, Crab Claws, Chilled Maine Lobster Salad and Chef's Choice Oysters (serves 4-6)	

## SOUPS & SALADS

*Please select up to two options.*

<b>Bartolotta's Caesar Salad</b>	<b>16</b>
Romaine Lettuce, Croutons, Parmesan, Anchovy Dressing (Gluten Free without Croutons)	
<b>Garden Salad</b>	<b>16</b>
Shaved Brussels Sprouts, Honeycrisp Apples, Spiced Cherries, Manchego Cheese, Pepitas, Apple Cider Vinaigrette	
<b>Chopped Salad</b>	<b>16</b>
Nueske's Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs (Gluten-Free without Croutons)	
<b>Mixed Green Salad</b>	<b>13</b>
Spring Lettuces, Carrot Ribbons, Red Onions, Demi-Sec Tomatoes, Roasted Lemon and Herb Vinaigrette	
<b>New England-Style Clam Chowder</b>	<b>13</b>
Bacon, Potatoes	
<b>Shellfish Bisque</b>	<b>14</b>
Blended, Lobster, Shrimp, Crab, Cream	

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## ENTRÉES

Please select up to two options, plus a vegetarian entrée.

Please note, all steaks cooked medium-rare to medium

*For groups of 20 or more guests, counts are required for each entrée seven business days prior to the reservation, Host is to provide place cards clearly indicating the entrée selection.*

### FISH & SHELLFISH

<b>Bay of Fundy Salmon</b>	<b>40</b>
Pan-Seared, Braised Lentils, Delicata Squash, Mushrooms, Arugula, Port Wine Balsamic Reduction	
<b>Hudson Canyon Sea Scallops</b>	<b>50</b>
Smoked Bacon, Roasted Sweet Potatoes, Cauliflower, Anaheim Peppers, Pomegranate Gastrique	
<b>Grilled Swordfish</b>	<b>45</b>
Roasted Delicata Squash, Cauliflower, Brussels Sprouts, Saffron Beurre Blanc	
<b>King Crab Fra Diavolo</b>	<b>54</b>
Alaskan King Crab, Linguine, Spicy Tomato Sauce, Basil	

### LAND

<b>8 oz Black Angus Filet Mignon</b>	<b>55</b>
Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	
<b>18 oz Black Angus Ribeye</b>	<b>68</b>
Smashed Fingerling Potatoes, Brussels Sprouts, Roasted Garlic Herb Butter	
<b>Roasted Chicken</b>	<b>30</b>
Parsnip Yukon Potatoes, Brussels Sprouts, Apricot-Thyme Sauce	
<b>Pappardelle Pasta</b>	<b>28</b>
Spicy Tomato Sauce, Root Vegetables, Delicata Squash, Basil Pesto, Pine Nuts (Vegetarian)	

## COMBINATION ENTRÉES

*Served with 8 oz Filet Mignon, Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce.*

<b>South African Lobster Tail</b>	<b>82</b>
<b>Lobster Oscar</b>	<b>79</b>
<b>Seared Sea Scallops</b>	<b>76</b>
<b>Grilled Shrimp</b>	<b>64</b>
<b>Herb-Roasted Salmon</b>	<b>64</b>
<b>Crab Cake</b>	<b>64</b>

## VEGETABLE SIDES

<b>Sautéed Green Beans</b>	<b>Sautéed Mushrooms</b>
<b>Roasted Brussels Sprouts (seasonal)</b>	<b>Braised Lentils (seasonal)</b>

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## DESSERTS

Please select up to two choices.

<b>Key Lime Pie</b> Graham Cracker Crust, Honey Meringue	12
<b>Carrot Cake</b> Candied Pecans, Cream Cheese Frosting	12
<b>Pear &amp; Apple Crumble</b> Spiced Oats, Candied Cranberries, Vanilla Ice Cream (Gluten-Free)	12
<b>Chocolate &amp; Hazelnut</b> Dark Chocolate Torte, Milk Chocolate Praline	12
<b>Sorbet Trio</b> Daily Selection (Gluten-Free)	12
<b>Ice Cream Trio</b> Daily Selection (Gluten-Free)	12
<b>Trio of Miniature Desserts</b> Key Lime Pie, Flourless Chocolate Cake, Carrot Cake	12

## CHILDREN'S MENU

Ages 12 and under. Children's entrées served with Fresh Fruit Cup.

<b>Fish &amp; Chips</b> Beer Battered Cod, Fries, Tartar Sauce	21
<b>Beer Battered Shrimp</b> Fries, Cocktail Sauce	21
<b>Pasta with Butter</b> Parmesan	21
<b>Pasta with Marinara</b> Parmesan	21
<b>Chicken Tenders</b> Fries, Ranch	21
<b>Petite Filet Mignon</b> 4oz Steak, Potato Purée, Green Beans	32

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## SEAFOOD SPECIALTIES

### CAVIARS

<b>Calvisius Oscietra Royal</b> <i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex & persistent, hazelnut, butter, sea urchin notes, brown to dark brown with warm amber tones pearls, velvety & firm texture	<b>150   28g</b>
<b>Calvisius Oscietra Classic</b> <i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm	<b>125   28g</b>
<b>Calvisius Tradition Prestige</b> <i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	<b>90   28g</b>
<b>Bemka Royal Ossetra</b> <i>(Acipenser Baerii)</i> Siberian Sturgeon, USA clean, crisp nutty flavors, medium dark brown pearls, firm texture	<b>75   28g</b>

### RAW BAR AND OYSTERS

<b>Maine Lobster</b>	<b>MKT   each</b>
<b>Tuna Tartare</b>	<b>48   1lb</b>
<b>King Crab Legs</b>	<b>MKT   1lb</b>
<b>East / West Coast Oysters</b>	<b>3 each   38 dozen</b>
<b>Chef Reserve Oysters</b>	<b>4 each   45 dozen</b>

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## WINE

### SPARKLING & WHITES

2023 Elmstone Sauvignon Blanc, New Zealand	70
2022 Santa Margherita Pinot Grigio, Italy	65
2022 Stags' Leap Chardonnay, Napa Valley	94
2022 Domaine Daulny Sancerre ( <i>Sauvignon Blanc</i> ), Loire Valley	88
2023 Sourgal Moscato d'Asti ( <i>sweet</i> ), Italy	65
NV Bisol Prosecco, Italy	78
2019 Ink Grade Sauvignon Blanc, Napa Valley	155
2020 Bien Nacido, Estate Chardonnay, Santa Maria Valley	145
2022 Chateau de Beurenard, Chateauneuf du Pape Blanc, Southern Rhône	140
2017 Huet Le Mont Vouvray Moelleux ( <i>sweet</i> ), Loire Valley	144
NV Veuve Clicquot Champagne Brut, France	160
2010 Daniel-Etienne Defaix, Les Lys, Chablis 1er Cru ( <i>Chardonnay</i> ), Burgundy	210
2021 Staglin Family, Estate Chardonnay, Napa Valley	257
NV Laurent Perrier, Grand Siecle, No. 25 Champagne Brut, France	300

### REDS

2021 Willamette Valley Vineyards, Founder's Reserve Pinot Noir	75
2017 Pied a Terre, Cabernet Sauvignon, Sonoma	90
2018 Tenuta di Arceno, Chianti Classico Riserva, Tuscany	84
2019 Green & Red, Petite Syrah, Napa Valley	110
2017 Matt Taylor, Cuvée Kaela, Pinot Noir, Sonoma	145
2022 Bergstrom, Silice, Pinot Noir, Willamette Valley	225
2019 Chateau Montelena, Cabernet Sauvignon, Napa Valley	185
2011 Lopez de Heredia, Vina Tondonia, Tempranillo, Rioja	156
2018 Château Brown, Pessac-Leognan, Bordeaux	167
2019 Morlet, Joli Coeur, Pinot Noir, Fort-Ross-Seaview, Sonoma	240
2017 Ink Grade, Cabernet Sauvignon, Howell Mountain, Napa Valley	355
2018 Stonestreet, Cabernet Sauvignon, Alexander Valley, Sonoma	225
2015 Chene Bleu, Heloise, Grenache Blend, Rhone Valley	220
2018 Opus One, Red Blend, Napa Valley	575

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**TO RESERVE A PRIVATE ROOM, PLEASE CONTACT  
THE BARTOLOTTA RESTAURANTS SALES TEAM**

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