

DINNER: Monday - Sunday 5 - 9 PM
LUNCH: Friday - Saturday 11 AM - 2 PM



SUNDAY BRUNCH
Every Sunday 11 AM - 2 PM

TASTE OF THE TIDES – A CELEBRATION OF LOBSTER

Lobster Bisque Lobster, Shrimp, Crab, Cream Add 2 oz Maine Lobster +12	14 17
Lobster Pappardelle South African, Maine, Brazilian Lobster, Sea Urchin Butter, Sherry	68
Lobster Arancini Maine Lobster, Smoked Mozzarella, Tarragon Aioli	21
Lobster Mac & Cheese Orecchiette, Gruyère, White Cheddar, Garlic Breadcrumbs	26
Lobster Ravioli Brussels Sprout Leaves, Lobster Beurre Fondue, Tarragon	25 50

Lobster Cioppino Half Maine Lobster, Shrimp, Mussels, Catch of the Day, Fennel and Onions, Casareccia Pasta, Tomato Broth	66
Lobster Risotto Roasted Cherry Tomatoes, Basil Olive Oil	48
Lobster Roll Your Choice of Style, Toasted Brioche Bun, Fries Maine-Style: Chilled, Old Bay Mayo, Celery Connecticut-Style: Warmed in Butter, Tarragon	36
Lobster Fra Diavolo South African Lobster Tail, Linguine, Spicy Tomato Sauce, Basil, Olive Oil	54

LOBSTER PLATES

Herb Butter, Red Potatoes, Green Beans, Lemon

Scottish Blue Lobster	MKT
Lobster Thermidor Creamy Béchamel, Mushrooms, Brandy, Dijon, Tarragon	62
Whole Maine Lobsters 1lb / 2lb / 3lb / 4lb / 5lb +	MKT
12 oz Brazilian Lobster Tails Steamed or Grilled	Single 63 Twin 105
8 oz Tristan Lobster Tails Steamed or Grilled	Single 60 Twin 94
5 oz South African Lobster Tails Steamed or Grilled	Single 44 Twin 72

COMBINATIONS

Yukon Gold Potato Purée, Green Beans, Béarnaise

Filet & Lobster Oscar*	79
Filet & Lobster Thermidor*	76
Filet & 12 oz Brazilian Lobster Tail*	105
Filet & 8 oz Tristan Lobster Tail*	96
Filet & 5 oz South African Lobster Tail*	82
Filet & Whole 1lb Maine Lobster*	85

STARTERS

Shrimp Cocktail Classic Cocktail Sauce, Lemon	22
Fried Calamari Marinated in Garlic, Mint, Marinara	19
Maryland-Style Crab Cake Remoulade, Carrot and Celery Salad	26

Crispy Pork Belly Braised Lentils, Parsnip, Pomegranate Gastrique	21
Charred Spanish Octopus Smoked Bacon, Roasted Sweet Potatoes, Anaheim Peppers, Candied Cranberries, Apricot	23

SOUP & SALADS

Clam Chowder New England-Style, Bacon, Potatoes	13 16
Bartolotta's Caesar Salad* Romaine Lettuce, Croutons, Parmesan, Anchovy Dressing	16
Beet Salad Herb Goat Cheese, Arugula, Pine Nut Vinaigrette	18

Chopped Salad Nueske's Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs	16
Garden Salad Shaved Brussels Sprouts, Honeycrisp Apples, Cherries, Manchego Cheese, Pepitas, Apple Cider Vinaigrette	16

COMBINATIONS

Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce

4 oz Filet & Scallops*	40	4 oz Filet & Shrimp*	36
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FISH & SHELLFISH

Alaskan Black Cod Miso-Marinaded, Crispy Rice Cake, Parsnip, Seaweed Salad, Lemon-Chili Oil	46
Atlantic Skate Wing Pan-Seared, Parsnip Yukon Potatoes, Green Beans, Lemon-Caper Brown Butter, Sage	45
Bay of Fundy Salmon* Pan-Seared, Braised Lentils, Delicata Squash, Mushrooms, Arugula, Port Wine Balsamic Reduction	40

Grilled Swordfish Delicata Squash, Cauliflower, Brussels Sprouts, Saffron Beurre Blanc	45
Sam Adams Beer-Battered Seafood Shrimp, Cod, Scallops Basket with Fries	25 50
Hudson Canyon Sea Scallops Smoked Bacon, Roasted Sweet Potatoes, Cauliflower, Anaheim Peppers, Pomegranate Gastrique	53

LAND

STEAK TOPPING

Caramelized Onions +6 | Sautéed Mushrooms +9 | Penta Crème Blue +8 | Black Truffle Butter +4

4 oz Black Angus Filet Mignon* Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	32
8 oz Black Angus Filet Mignon* Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	55

Roasted Chicken Parship Yukon Potatoes, Brussels Sprouts, Apricot-Thyme Sauce	30
Harbor House Burger* Cheese, Lettuce, Tomato, Sciortino's Bun, Fries	15

VEGETARIAN

Braised Lentils Delicata Squash, Mushrooms, Parsnip, Arugula, Port Wine Balsamic Reduction	28
Pappardelle Pasta Spicy Tomato Sauce, Cauliflower, Mushrooms, Delicata Squash, Basil Pesto, Pine Nuts	28

SHRIMP +15 | SCALLOPS +24 | LOBSTER +26

SIDES

Lobster Mac & Cheese	26
Yukon Gold Potato Purée	10
Smashed Fingerling Potatoes	14
Roasted Brussels Sprouts	14
Sautéed Mushrooms	14
Sautéed Green Beans	12
Braised Lentils	14

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

*In compliance with Food Code 3-603.11:Wisconsin Food and Safety Agencies, advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.