

**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

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

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

### LOBSTER PLATES

*Herb Butter, Red Potatoes, Green Beans, Lemon*

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

### COMBINATIONS

*Yukon Gold Potato Purée, Green Beans, Béarnaise*

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

## NEW ENGLAND LOBSTER SHRIMP CLAM POT

**Newport 130**

Steamed, Maine Lobster, King Crab, White Shrimp, Swordfish, Manilla Clams, Mussels, Linguica Sausage, Corn,  
Smashed Fingerling Potatoes, Clam Bacon Broth (serves two)

### APPETIZERS

<b>Shrimp Cocktail</b> Classic Cocktail Sauce, Lemon	<b>22</b>	<b>Crispy Pork Belly</b> Braised Lentils, Parsnip, Pomegranate Gastrique	<b>21</b>
<b>Fried Calamari</b> Marinated in Garlic, Mint, Marinara	<b>19</b>	<b>Charred Spanish Octopus</b> Smoked Bacon, Roasted Sweet Potatoes, Anaheim Peppers, Candied Cranberries, Apricot	<b>23</b>
<b>Maryland-Style Crab Cake</b> Remoulade, Carrot and Celery Salad	<b>26</b>		

### SOUP & SALADS

<b>Clam Chowder</b> New England-Style, Bacon, Potatoes	<b>13   16</b>	<b>Chopped Salad</b> Nueske's Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs	<b>16</b>
<b>Bartolotta's Caesar Salad*</b> Romaine Lettuce, Croutons, Parmesan, Anchovy Dressing	<b>16</b>	<b>Garden Salad</b> Shaved Brussels Sprouts, Honeycrisp Apples, Cherries, Manchego Cheese, Pepitas, Apple Cider Vinaigrette	<b>16</b>
<b>Beet Salad</b> Herb Goat Cheese, Arugula, Pine Nut Vinaigrette	<b>18</b>		

### COMBINATIONS

*Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce*

<b>8 oz Filet &amp; Shrimp*</b>	<b>64</b>	<b>8 oz Filet &amp; Scallops*</b>	<b>78</b>	<b>8 oz Filet &amp; King Crab*</b>	<b>88</b>
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### FISH & SHELLFISH

<b>Alaskan Black Cod</b> Miso-Marinaded, Crispy Rice Cake, Parsnip, Seaweed Salad, Lemon-Chili Oil	<b>46</b>	<b>Grilled Swordfish</b> Delicata Squash, Cauliflower, Brussels Sprouts, Saffron Beurre Blanc	<b>45</b>
<b>Atlantic Skate Wing</b> Pan-Seared, Parsnip Yukon Potatoes, Green Beans, Lemon-Caper Brown Butter, Sage	<b>45</b>	<b>Sam Adams Beer-Battered Seafood</b> Shrimp, Cod, Scallops Basket with Fries	<b>25   50</b>
<b>Bay of Fundy Salmon*</b> Pan-Seared, Braised Lentils, Delicata Squash, Mushrooms, Arugula, Port Wine Balsamic Reduction	<b>40</b>	<b>Hudson Canyon Sea Scallops</b> Smoked Bacon, Roasted Sweet Potatoes, Cauliflower, Anaheim Peppers, Pomegranate Gastrique	<b>53</b>
<b>Whole Grilled Branzino</b> Smashed Fingerling Potatoes, Delicata Squash, Anchovy Butter	<b>43</b>	<b>King Crab Legs</b> Herb Butter, Red Potatoes, Green Beans, Drawn Butter	<b>88</b>

### LAND

#### STEAK TOPPING

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

<b>8 oz Black Angus Filet Mignon*</b> Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	<b>55</b>	<b>Roasted Chicken</b> Parship Yukon Potatoes, Brussels Sprouts, Apricot-Thyme Sauce	<b>30</b>
<b>18 oz Black Angus Ribeye*</b> Smashed Fingerling Potatoes, Brussels Sprouts, Roasted Garlic Herb Butter	<b>68</b>	<b>Harbor House Burger*</b> Cheese, Lettuce, Tomato, Sciortino's Bun, Fries	<b>15</b>
<b>Chef's Cut</b> Seasonal Preparation	<b>MKT</b>		

### VEGETARIAN

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

SHRIMP +15 | SCALLOPS +24 | LOBSTER +26

### SIDES

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

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.