



Harbor Mist

Restaurant • Catered Affairs



Brunch

Appetizers

- New England Clam Chowder \$ 14**
Seafood Sampler, Jumbo Shrimp, Oysters & Little Neck Clams 28
Eggplant Rollatini w/Spinach, Ricotta Cheese, Parmesan & Mozzarella \$ 18
Lightly Spiced Sicilian Ricotta Meat Balls w/Stewed Tomatoes & Fresh Basil \$ 18
Spring Grilled Artichoke Salad w/ Almond Romesco Pesto, Arugula & Parmesan Cheese \$ 23
Caprese Salad w/ Heirloom Tomatoes, Burrata, Fresh Mozzarella, Roasted Peppers & Arugula \$ 22
Caesar Salad w/ Romaine Lettuce, Croutons & Caesar Dressing \$ 16

Entrees

- Mustard Herb Crusted Roasted Rack of Lamb 55**
Whipped Potatoes & Hisen Cabernet Sauce
- 6 Hours Braised Boneless Beef Short Ribs w/ Mushrooms Chianti Sauce, Cheese Polenta 48**
Sauteed Flounder Fillet Francaise 38
Capers lemon Wine Sauce, Whipped Potatoes & Spring Vegetables
- Surf & Turf 58**
8 oz Fillet Mignon & Sauteed Shrimp Scampi w/ Two Sauces
Roasted Fingerling Potatoes & Spring Vegetables
- Steamed 2 LB Maine Lobster w/ Vegetables & Potatoes 85**
Crisp Skin Semi Boneless Roasted Chicken Breast 32
Whipped Potatoes & Natural Jus
- Steak & Eggs 38**
Grilled Prime Sirloin Steak
Eggs Any Style, Home Fries & fresh Fruit
- Classic Eggs Benedict 32**
Home Fries, Fresh Fruit, Hollandaise Sauce, **Add Smoked Salmon 6**
- Farmers Omelet 32**
Onions, pepper, Bacon & Cheddar Cheese – **Add Egg Whites 4**
- Fresh Maine Lobster Omelet 38**
Onions, Burrata Cheese, Home Fries & Fresh Fruit
- French Toast w/ Fresh Berries 30**
Served w/ Sausages or Bacon, Warm Maple Syrup
- Banana & Peanut Butter Chips Pancakes 28**
, Warm Maple Syrup
Sausages or Bacon- **Add Eggs Any Style 5**

Children's Menu \$ 35

- Mozzarella Sticks or Soup**
Grilled Chicken Whipped Potatoes
Mac & Cheese, Pasta w/ Butter or Marinara
Chicken Fingers w/ Fries/ Vanilla or Chocolate Ice Cream