



Harbor Mist

Restaurant • Catered Affairs



Appetizers

Seafood Sampler 28

Jumbo Shrimp, Oysters & Little Necks Clams

Maine Lobster Salad 32

Avocado Tomatoes, Arugula & Hazelnut Aioli

Lightly Spiced Ricotta Meat Balls 18

Tomatoes & Basil

Artisanal Gorgonzola, Pear & Walnut Ravioli 21

Chianti Sauce

Eggplant Rollatini 18

Spinach, Ricotta & Mozzarella Cheese w/ Stewed Tomatoes

Roasted Butternut Squash, Beets & Arugula Salad 18

Quinoa, Dried Cranberries, Pepitas, Goat Cheese Maple Vinaigrette

Tomato Caprese 21

Burrata, Fresh Mozzarella, Roasted Peppers, Arugula & Balsamic Glaze

Classic Caesar Salad 17

Romaine Lettuce, Croutons & Parmesan Cheese

Grilled Marinated Octopus 25

Mediterranean Salad w/ Feta Cheese & Almond Romesco Sauce

New England Clam Chowder 14

French Onions Soup Gratin 14

Main Course

Grilled Boneless Branzino Fillet 45

Vegetables & Potatoes

Surf & Turf 65

8oz Fillet Mignon & 6oz South African Lobster Tail w/ Two Sauces

Pan Roasted Sea Scallops 45

Mushrooms Risotto, Capers Raisin Sauce

Canadian Flounder Fillet Milanaise 45

Fresh Lobster Lemon Wine Sauce Whipped Potatoes & Vegetables

Grilled Organic Salmon Fillet 40

Spinach, Farro, Olive Tomato Tapenade

Linguini Seafood Fra Diavolo 46

Jumbo Shrimp, Clams, Mussels & Calamari

16 oz Char- Grilled Prime Sirloin Steak 65

Roasted Fingerling Potatoes & Vegetables

Braised Short Ribs 46

Whipped Potatoes & Vegetables

Herb Crusted Roasted Rack of Lamb 48

Whipped Potatoes & Vegetables

Pan Roasted Kurobuta Pork Chop Michele 42

Hot & Sweet Peppers w/ Fried Potatoes

Sauteed Organic Crisp Chicken Breast 38

Whipped Potatoes, Vegetables & Natural Chicken jus

OUR LA CARTE MENU WILL NOT BE AVAILABLE

Thank You Merry Christmas & Happy New Year

