



Harbor Mist

Restaurant • Catered Affairs



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 & Shaved Parmesan \$ 22
Caprese Salad w/ Heirloom Tomatoes, Burrata, Fresh Mozzarella, Roasted Peppers & Arugula \$ 22
Caesar Salad w/ Romaine Lettuce, Croutons & Caesar Dressing \$ 17

Entrees

- Mustard Herb Crusted Roasted Rack of Lamb 55**
Whipped Potatoes & Rosemary Sauce
- 6 Hours Braised Boneless Beef Short Ribs 48**
Mushrooms Chianti Sauce, Cheese Polenta
- Surf & Turf 75**
Pan Roasted Fillet Mignon & Broiled Lobster Tail /Two Sauces
Roasted Fingerling Potatoes & Spring Vegetables
- Pan Roasted Boneless Organic Half Chicken 37**
Coconut Herb Basmati Rice, Vegetables & Natural Jus
- Grilled Mahi Mahi 42**
Soba Noodles, Coconut Curry Sauce & Mango Salsa
- Sauteed Flounder Fillet Francaise w/ Maine Lobster Crusted 47**
Capers Chardonnay Lemon Sauce, Whipped Potatoes & Spring Vegetables
- Miso Glaze Salmon Fillet 38**
Orzo, Broccoli Rabe, Porcini Broth
- Slow Baked Meat Lasagna w/ San Marsano Stewed Tomatoes 34**

Children's Menu \$ 35

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

**Consuming Raw or Undercooked Meat, Fish, Shellfish or Eggs May Increase Your Risk of Food Born Illness
Especially if You Have Certain Medical Conditions, This May Be Cooked to the Temperature You Like Before
Placing Your Order, Please Inform Your Server if a Person in Your Party has Food Allergy**

Please Note There is a 3% Fee for All Credit Card Usage