



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 \$ 23
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 & Hoisin Cabernet Sauce
- 6 Hours Braised Boneless Beef Short Ribs 48**
Cheery Peppers, Cheese Polenta
- Surf & Turf 57**
8 oz Fillet & Sautéed Jumbo Shrimp w /Two Sauces
Roasted Fingerling Potatoes & Spring Vegetables
- Semi Boneless Organic Roasted Chicken Breast 37**
Whipped Potatoes, & Natural Jus
- Blackened Cajun Mahi Mahi 42**
Coconut Basmati Rice w/ Fresh Herbs & Mango Salsa
- Sauteed Flounder Fillet Francaise 38**
Capers Chardonnay Lemon Sauce, Whipped Potatoes & Spring Vegetables
- Artisanal Tagliatelle Pasta 32**
Lamb Ragu & Shave Ricotta Salata Cheese

Children's Menu \$ 35

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