

## Snacks and Shareables

- Crab Cakes**.....26  
house-made crab & halibut cakes with slaw, crab custard, adobo aioli, cilantro, and lemon ADF
- Smoked Salmon Board**.....24  
cold-smoked with blackberry glaze, triple cream brie, crostini, and pear compote
- Yangnyeom Cauliflower**.....14  
tempura-fried cauliflower, sweet & spicy gochujang sauce, house kimchi WF, V
- Bread Board**.....6  
warm baguette, garlic confit, herbed butter V

## Mains

- Filet Mignon\***.....58  
herbed cauliflower puree, marrow and vegetable ash glazed delicata, demi-glaze ADF WF
- Alaskan Halibut**.....42  
potato cream, sautéed asparagus, roasted carrots, poblano oil, toasted bay leaf WF ADF
- Crab Pasta**.....38  
house-made pasta with crab, gouda cheese, charred corn and poblano cream sauce
- Toasted Barley & Squash**.....24  
cooked in apple & fennel broth, miso roasted squash, caramelized sunchoke, mushrooms
- Cottage Pie**.....26  
ground beef, peas and carrots in port reduction topped with mashed Yukon Gold potato, with shaved fennel WF

## Salads

- Boston Bibb Salad**.....12  
herbs, shallot vinaigrette, aged gouda V, WF
- Salt-baked Beets & Pistachio**.....12  
beets, pumpkin seed butter, anise creme, white balsamic, lemon zest V, WF

## Sandwiches

- Duck & Prosciutto Sandwich**.....28  
confit duck and crisped prosciutto with brie, date aioli, sliced pear, and leaf lettuce on a ciabatta roll, with simple side salad AWF
- Nashville Hot Rockfish Sandwich**..22  
hand-breaded and fried, house hot sauce, pickles, aioli on brioche bun, with duck fat fries and cole slaw

- Harbor House Burger**.....27  
grass-fed beef patty\*, tomato onion jam, bacon, aged white cheddar, island-grown greens, aioli, brioche bun, with duck fat fries AWF  
\*Available vegetarian with Beyond Patty

## Sides

- Mashed Potatoes**.....7  
Yukon Gold potatoes whipped with butter and cream V, WF
- Duck Fat Country Potatoes**.....9  
with rosemary aioli AV, WF, DF
- Smoked Carrots**.....12  
applewood-smoked carrots, with candied habanero-orange glaze V, WF
- Savoy Cabbage**.....6  
lightly steamed and browned in butter, with herbed yogurt V, WF

DF dairy-free | WF wheat-free | V vegetarian | AWF available wheat-free | AV available vegetarian

\*Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.

Split checks will not be accommodated for parties of six or more. A service charge of 21% will be added to the total bill for parties of six or more. Of that amount, 100% will be pooled and paid to the servers, bussers, and bartenders serving you.