

## Snacks and Shareables

- Chorizo and Clam Chowder**.....12  
Stillwater Ranch chorizo, manilla clams, clam and crab stock, celery, Yukon gold potato
- Buffalo Wings**.....16  
butter-braised chicken, house buffalo sauce, chive and buttermilk blue cheese dressing, carrots, celery, cole slaw WF
- 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 V
- Bread Board**.....6  
warm baguette, garlic confit, herbed butter V

## Mains

- Flank Steak Rice Bowl\***.....30  
marinated flank steak, furikake rice, bell pepper, red onion, king mushroom, fried egg DF WF
- Seared Halibut Risotto**.....42  
green pea and mint risotto, tepache butter, guajillo oil WF
- Seared King Salmon**.....52  
herbed pearl couscous, grilled broccolini, miso burre blanc ADF
- Pesto Pasta**.....30  
house-made ziti with brown beech and king oyster mushrooms, parmigiano reggiano, spinach almond pesto, and cream V
- Berbere Spiced Chicken**.....26  
airline breast, kale and fava bean sauté, squash puree with fresno kosho and sage WF

## Salads

- Boston Bibb Salad**.....12  
herbs, shallot vinaigrette, aged gouda V, WF
- House Salad**.....14  
spring mix, pickled beet, shaved asparagus, orange vinaigrette, house cheese 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
- Broccolini**.....6  
miso glazed and roasted 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.