

APPETIZERS

BLUE POINT OYSTERS

HALF DOZEN \$21 DOZEN \$36

FANNY BAY OYSTERS

HALF DOZEN \$24 DOZEN \$37

KUMAMOTO OYSTERS

HALF DOZEN \$27 DOZEN \$41

STEAMED MANILA CLAMS

GARLIC, FRESH BASIL & WHITE WINE
\$18

LOCAL HOPE RANCH MUSSELS

ROASTED CHILE SAUCE, EXTRA VIRGIN OLIVE OIL
& TOMATO
\$19

AHI SASHIMI

SOY SAUCE, GINGER & WASABI
\$24

MAUI ONION RINGS

RANCH & KONA BBQ
\$11

SANTA BARBARA ROLL

GRILLED CHICKEN, AVOCADO, TOMATO, RED
ONION, SPINACH, SOUR CREAM & CHEESE,
ROLLED IN A FLOUR TORTILLA SERVED WITH
SALSA & GUACAMOLE
\$14

COLOSSAL SHRIMP COCKTAIL

LEMON, HORSERADISH & COCKTAIL SAUCE
\$19

FRIED CALAMARI

PANKO BREADED SLICED CALAMARI STEAKS WITH
TARTAR & COCKTAIL SAUCE
\$19

FRESH MAINE LOBSTER COCKTAIL

LEMON, COCKTAIL SAUCE & DRAWN BUTTER
\$31

LOBSTER MAC & CHEESE

MAINE LOBSTER, GOAT CHEESE & TRUFFLE OIL
\$24

SEAFOOD TOWERS

1/2 FRESH MAINE LOBSTER TAIL, 3 SHRIMP, 3 OYSTERS, 2 KING CRAB LEGS,
3 LITTLENECK CLAMS, 3 MUSSELS

SINGLE 59 DOUBLE 79 TRIPLE 99

SOUP AND SALADS

NEW ENGLAND CLAM CHOWDER

CUP \$9 BOWL \$12

SOURDOUGH CHOWDER LOAF

\$14

LOAF AND CAESAR SALAD

\$21

HEARTS OF ROMAINE CAESAR

\$15

GRILLED CHICKEN CAESAR SALAD

CHOPPED ROMAINE & GRILLED CHICKEN
\$21

HARBOR SALAD

SHRIMP, AVOCADO, CHEESE, JICAMA, CARROTS,
CUCUMBER & TOMATO
\$21

HALF HARBOR SALAD

\$15

COBB SALAD

PREPARED IN THE CLASSIC STYLE
\$19

GAUCHO SALAD

GRILLED CHICKEN, BEANS, OLIVES, TOMATOES,
JALAPENOS, SOUR CREAM, AVOCADO & CHEESE
SERVED IN A TORTILLA SHELL WITH AVOCADO
RANCH DRESSING
\$23

NICOISE SALAD

SEARED FRESH AHI TUNA
FINGERLING POTATOES & HARD-BOILED EGG,
ANCHOVIES, GREEN BEANS & MUSTARD
VINAIGRETTE
\$28

GRILLED SALMON SALAD

FRESH GRILLED NORWEGIAN SALMON
BABY GREENS & BALSAMIC DRESSING
KALAMATA OLIVES & FETA CHEESE
\$26

NEWPORT WEDGE

MAYTAG BLEU CHEESE CRUMBLES, BLEU CHEESE
DRESSING, BACON, ONION & TOMATOES
\$16



SANDWICHES AND TACOS

SANDWICHES AND BURGERS ARE SERVED WITH COLE SLAW AND SEASONED FRENCH FRIES

ROAST TURKEY

WHOLE WHEAT BREAD,
AVOCADO, MAYONNAISE,
SWISS CHEESE,
LETTUCE & TOMATO

\$19

GRILLED AHI TUNA SALAD SANDWICH

FRESH #1 AHI, SWISS CHEESE
& TOMATO SERVED ON
WHOLE WHEAT BREAD

\$24

BAJA FISH TACOS

MAHI MAHI FRIED CRISP WITH
FLOUR TORTILLAS, FRESH
GUACAMOLE & SALSA

\$19

BLACKENED SALMON TACOS

CABBAGE, RADISH,
LEMON AIOLI &
FRESH AVOCADO SALSA

\$21

PRIME BEEF DIP

SLOW ROASTED PRIME RIB
SERVED ON A
FRENCH ROLL AU JUS

\$23

PATTY MELT

USDA PRIME BURGER
CARAMELIZED ONIONS
& SWISS CHEESE
SERVED ON RYE BREAD

\$18

BBQ CHICKEN

ON SOURDOUGH WITH
KONA BBQ, JACK CHEESE &
THE WORKS

\$19

SANTA BARBARA BURGER

FRESH GROUND TURKEY ON A
WHOLE WHEAT BUN WITH
SWISS CHEESE, AVOCADO,
LETTUCE, ONION & TOMATO

\$19

SHRIMP SALAD SANDWICH

ON TOASTED WHOLE WHEAT

\$23

ALOHA BURGER

USDA PRIME HOUSE GROUND
BURGER, KONA BBQ SAUCE,
JACK CHEESE, A PINEAPPLE
RING & THE WORKS

\$19

USDA PRIME CHEESEBURGER

USDA PRIME HOUSE GROUND
BURGER WITH AMERICAN
CHEESE, LETTUCE, TOMATO,
ONION & PICKLES

\$18

MAYTAG BACON BLEU BURGER

USDA PRIME HOUSE GROUND
BURGER, WITH MAYTAG BLEU
CHEESE CRUMBLES, BACON &
THE WORKS

\$19

ENTREES

MAHI MAHI FISH & CHIPS

PANKO BREADED & DEEP FRIED
WITH FRENCH FRIES & COLE SLAW

\$21

POTATO CRUSTED FRESH SALMON

CREAMED POTATO AND LEEKS
SAUTÉED SPINACH, CABBAGE & LOBSTER SAUCE

\$34

FRESH SEARED #1 AHI TUNA

WASABI MASHED POTATOES, FRESH SEASONAL
VEGETABLES & YUZU SAUCE

\$44

FRESH CENTERCUT SWORDFISH

CHAR GRILLED WITH SCALLOPED POTATOES &
FRESH SEASONAL VEGETABLES

\$39

COLOSSAL FRIED SHRIMP

FRENCH FRIES & COLE SLAW
COCKTAIL SAUCE, LEMON & TARTAR SAUCE

\$34

HARBOR PLATTER

COLOSSAL FRIED SHRIMP, CALAMARI & MAHI
MAHI WITH MAUI RINGS, FRENCH FRIES & SLAW

\$42

STUFFED CHICKEN BREAST

STUFFED WITH FRESH MUSHROOMS, SPINACH &
BRIE CHEESE, WITH MASHED POTATOES &
SEASONAL VEGETABLES

\$27

SHRIMP SCAMPI

SERVED WITH RICE PILAF & FRESH SEASONAL
VEGETABLES

\$34

AUSTRALIAN LOBSTER TAIL

BROILED & SERVED WITH MASHED POTATOES
FRESH SEASONAL VEGETABLES, LEMON & DRAWN
BUTTER

\$64

USDA PRIME SIZZLING SIRLOIN

SAUTÉED MUSHROOMS & ONIONS, MASHED
POTATOES & FRESH SEASONAL VEGETABLES
SERVED ON A SIZZLING PLATTER

\$36



