

HARBOR

RESTAURANT

ROASTED PUMPKIN SOUP 19

CEVICHE 38

Whitefish, crispy calamari, plantain, red onion, avocado crema, passion fruit leche de tigre

HARBOR CLUB SANDWICH 28

Lettuce, tomato, chicken, bacon, egg, sriracha mayo, homemade chips

WILD MUSHROOM TOAST 25

Sautéed mushrooms, goat cheese, red wine reduction, on a slice of thick-cut white or brown bread

“LOMITU” WRAP 32

Tenderloin, sautéed mushrooms, onions & peppers, goat cheese, pickled vegetables, sriracha mayo & homemade chips

CAESAR SALAD 26

Romaine lettuce, anchovy, parmesan cheese, bacon, soft-boiled egg, croutons

With chicken 30 | With shrimp 36

SEARED TUNA SALAD 32

Fresh tuna tataki, local farm greens, pickled vegetables, avocado cream, soy vinaigrette

HARBOR PIRI-PIRI CHICKEN 36

Oven-roasted half chicken, french fries & salad

THAI COCONUT YELLOW CURRY 30

Roasted vegetables, ginger, basmati rice

With chicken 36 | With shrimp 45

CATCH OF THE DAY | 38

Fresh local fried fish served with “funchi”, salad, plantain & our special Creole sauce

HARBOR RIBEYE BURGER & FRIES 32

Lettuce, tomato, candied bacon, cheese, pickled onions & Harbor sauce

FISH TACOS 32

Golden beer-battered fried codfish, cabbage slaw, avocado & tartar sauce

PASTA ALFREDO 29

Tagliatelle in creamy Alfredo sauce with broccoli & mushrooms

With chicken 34 | With shrimp 41

“KARNI STOBÁ” 38

Local beef stew served with white rice, plantain & salad

“KARKO” 48

Local dish of seared conch in lemon garlic butter, with white rice, plantain & salad

With shrimp 65

PAN SEARED SEABASS FILLET 42

Served on a bed of sautéed vegetables in a creamy coconut & lemongrass sauce

HARBOR REFRESHERS

FRESH STRAWBERRY LEMONADE 8

TROPICAL BREEZE 12.5

Orange, passionfruit, mint

HARBOR ICED TEA 9

DESSERTS 15

APPLE TART

BROWNIE

BERRY CHEESECAKE

GELATO SCOOPS

Vanilla | Chocolate | Berry | Lemon | Mango