



**MENU**

**APPETIZERS**

**ASPARAGUS FRIES**

Soy Vinaigrette, Honey Mustard Aioli, Baby Arugula

**TAKE A DIP**

Spinach, Artichokes, Tangy Cheeses, Lemon Oil, Pita Chips

**NORTH HARBOR CLUB LOBSTER CHOWDER**

Maine Cold Water Lobster Chosder, Chunky Potato and Vegetables

**BOWL / CUP**

**LOBSTER MAC-N-CHEESE SKILLET**

Cavatappi Pasta, Mascarpone Cheese and Truffle Cream

**MANGO BANGO SHRIMP**

Crispy Fried, Manqo-Chile Sauce

**PAN SEARED SCALLOPS**

Cauliflower Hash, Smoked Bacon, Cashews, Gremolata, Balsamic Reduction

**FRIED PICKLES**

Buttermilk Dipped Breaded in Herb and Spices with Sriracha and Horseradish Aioli Dipping Sauces

**SALADS**

**CLASSIC CAESER**

Crisp Romaine Hearts Parmesan, Croutons

**SEASONAL MIXED GREEN**

Spiced Candied Pecans, Dried Cranberries, Pumpkin Croutons, Maple Vinaigrette

**GREEK SALAD**

English Cucumber, Feta, Tomato, Kalamata Olive, Red Onion, Lemon-Oregano Vinaigrette

**SPINACH SALAD**

Bacon Dressing, Sliced Mushroom, Red Pepper Chopped Egg, Bacon

**"A WEDGE LIKE SALAD"**

Iceberg Lettuce, Apple Wood Smoked Bacon, Tomato, Bleu Ranch Dressing, Raspberry Balsamic Glaze

**ADD:**

- Chicken
- Shrimp
- Steak
- Salmon
- Crab Cake
- Tuna

**BUILD A "PO-BOY"**

Choose from Shrimp / Catfish / Tilapia Hoagie Roll, Coastal Slaw, Tomato, Remoulade, Fries

**SLOW ROASTED TURKEY AND AVOCADO PANINI**

Pecan Smoked Bacon, Cranberry Spread Havarti Cheese, Wheat Bread, Fries

**SOUTHERN GRILLED CHEESE**

Pimento Cheese, Sliced Tomato, Thick Bacon "Homemade Tomato Jam" and Crisp Asparagus Fries

**BUILD YOUR OWN SANDWICH CHOICE OF:**

**ANGUS BEEF PATTY, CHICKEN, CRAB CAKE TILAPIA, BLACK BEAN BURGER, SALMON\***

Customized or Simply Served Grilled on a Bun with Lettuce, Tomato, Onion, Pickle, Sweet Potato Fries, North Harbor Fries, or Side Salad

**CHEESES**

Cheddar Goat Blue Fontina Pimento Mozzarella Feta Jack

**TOPPINGS**

Carmelized Onions Smoked Bacon Fried Egg Sauteed Mushroom Avocado Coastal Slaw Fried Pickles Serrano Peppers

**ENTREES**

**CORNMEAL CRISPED CATFISH**

Green Chile Tartar Sauce, Fries, and Carolina Coastal Style Cole Slaw

**CRISP SEARED SALMON\***

Quinoa, Cauliflower, Zucchini, Spinach Red Pepper Vinaigrette

**LATIN MOPPED AND BRINED PORK CHOP\***

Boulanqere Potatoes, Zucchini Plank Cajun Cream

**GRILLED AGED FILET MIGNON\***

Boulanqere Potatoes, Roasted Asparaqus, Demi-Glace

**SHRIMP & SCALLOP LINGUINE PASTA**

Spinach, Tomato, Zucchini, Broccoli, Red Pepper Garlic Cream Sauce

20% Gratuity will be added to parties of six or more. Two dollar plate charge for split entrees. A fee of \$15 will be charged for desserts brought in. \*These items are cooked made to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. #Our foods are processed in a kitchen that uses nuts, wheat, shellfish, eggs, dairy and soy#