



L.I RESTAURANT WEEK

LUNCH MENU

January 29th - February 5th

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK WITH THE FOLLOWING TWO-COURSE SPECIAL MENU AVAILABLE FOR \$22.00

Starters

TEMPURA SHRIMP

(2) WITH ASIAN NOODLE SALAD & PONZU SAUCE

*PETITE FILET MIGNON GF

GRILLED MARINATED 3oz FILET MIGNON WITH BABY ARUGULA & SLICED TOMATO

THAI LOLLIPOP CHICKEN WINGS GF

(3) LOLLIPOP WINGS, WITH TEQUILA SWEET CHILI SAUCE

CAESAR SALAD

BEEF STEW & VEGETABLE SOUP GF

CUP MARYLAND CRAB SOUP

HOUSE SALAD

CHOPPED LETTUCE, CARROT, CUCUMBER, TOMATOES, AND CROUTONS, WITH CHOICE OF DRESSING

CUP LOBSTER BISQUE

COCONUT SHRIMP

(2) SERVED WITH ORANGE-MANGO-PINEAPPLE MARMALADE

BAKED CLAMS

(2) BAKED CLAMS SERVED WITH LEMON

BUFFALO CHICKEN SPRING ROLL

(3) CRISPY HOMEMADE BUFFALO CHICKEN SPRING ROLL WRAPPED

CHIPS & GUACAMOLE (VG) GF

FRESH GUACAMOLE & CORN TORTILLA CHIPS

SHRIMP COCKTAIL GF

(2) JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

Entrées

CHAMPAGNE RED SNAPPER

CAJUN GRILLED RED SNAPPER FILET, WITH CRAB-LEMON-CHAMPAGNE SAUCE WITH RED POTATO & SAUTEED SPINACH

TAHITI LOBSTER TAIL

5oz BRAZILIAN LOBSTER TAIL TOPPED WITH SHRIMP SOFRITO & SERVED WITH PLANTAIN PURÉE

CHICKEN FRANCAISE

EGG BATTERED CHICKEN BREAST, SERVED WITH LINGUINI & LEMON BUTTER SAUCE

CHICKEN CAPRESE

STUFFED CHICKEN BREAST WITH FRESH MOZZARELLA, SPINACH, ROASTED RED PEPPER, TOMATOES, DRIZZLED BALSAMIC GLAZE SERVED WITH TATER POTATO

SHRIMP FRANCAISE

EGG BATTERED SHRIMP WITH PENNE PASTA, TOSSED IN SCAMPI TOPPED WITH FRESH SPINACH & TOMATOES

CRAB STUFFED FLOUNDER

WITH SCAMPI SAUCE SERVED WITH ROASTED POTATOES & VEGETABLES

RATATOUILLE (VG) GF

BABY SPINACH, ROASTED ZUCCHINI, SQUASH, EGGPLANT, BUTTERNUT SQUASH, ROASTED RED PEPPER & TOMATO SAUCE

GF - INDICATES GLUTEN FREE | VG - INDICATES VEGAN

**THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

SUBJECT TO CHANGE

NO SUBSTITUTIONS

NO SHARING



L.I RESTAURANT WEEK

DINNER MENU

January 29th - February 5th

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK WITH THE FOLLOWING THREE-COURSE SPECIAL MENU AVAILABLE FOR \$27.00, \$37.00 OR \$44.00

Starters

MINI LOBSTER & CRAB CAKE

SERVED OVER A BED OF ARUGULA AND SLICED TOMATO WITH HORSERADISH AND REMOULADE SAUCE

TEMPURA SHRIMP

(2) WITH ASIAN NOODLE SALAD & PONZU SAUCE

*PETITE FILET MIGNON GF

GRILLED MARINATED 3oz FILET MIGNON WITH BABY ARUGULA & SLICED TOMATO

THAI LOLLIPOP CHICKEN WINGS GF

(3) LOLLIPOP WINGS, WITH TEQUILA SWEET CHILI SAUCE

CAESAR SALAD

BEEF STEW & VEGETABLE SOUP GF

HARVEST SALAD

SPRING MIX, ICEBERG LETTUCE, WALNUTS, DRIED CRANBERRIES, GORGONZOLA CHEESE, CUCUMBER, CARROTS & POPPY SEED VINAIGRETTE

CUP LOBSTER BISQUE

CUP MARYLAND CRAB SOUP

HOUSE SALAD

CHOPPED LETTUCE, CARROT, CUCUMBER, TOMATOES, AND CROUTONS, WITH CHOICE OF DRESSING

COCONUT SHRIMP

(2) SERVED WITH ORANGE-MANGO-PINEAPPLE MARMALADE

BAKED CLAMS

(2) BAKED CLAMS SERVED WITH LEMON

BUFFALO CHICKEN SPRING ROLL

CRISPY HOMEMADE BUFFALO CHICKEN SPRING ROLL WRAPPED

CHIPS & GUACAMOLE (VG) GF

FRESH GUACAMOLE & CORN TORTILLA CHIPS

SHRIMP COCKTAIL GF

(2) JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

Entrées

ENTRÉES FOR \$27

CHAMPAGNE RED SNAPPER

CAJUN GRILLED RED SNAPPER FILET, WITH CRAB-LEMON-CHAMPAGNE SAUCE WITH RED POTATO & SAUTÉED SPINACH

TAHITI LOBSTER TAIL

5oz BRAZILIAN LOBSTER TAIL TOPPED WITH SHRIMP SOFRITO SERVED WITH PLANTAIN PURÉE

CHICKEN CAPRESE

STUFFED CHICKEN BREAST WITH FRESH MOZZARELLA, SPINACH, ROASTED RED PEPPER, TOMATOES, DRIZZLED BALSAMIC GLAZE SERVED WITH TATER POTATO

CRAB STUFFED FLOUNDER

WITH SCAMPI SAUCE SERVED WITH ROASTED POTATOES & VEGETABLES

CHICKEN BURRATA

GRILLED CHICKEN BREAST, BURRATA RAVIOLI TOSSED IN VODKA SAUCE, TOPPED WITH ROASTED RED PEPPER & FRESH BURRATA

SHRIMP FRANCAISE

EGG BATTERED SHRIMP WITH PENNE PASTA, TOSSED IN SCAMPI TOPPED WITH FRESH SPINACH & TOMATOES

RATATOUILLE (VG) GF

BABY SPINACH, ROASTED ZUCCHINI, SQUASH, EGGPLANT, BUTTERNUT SQUASH, ROASTED RED PEPPER & TOMATO SAUCE

ENTRÉES FOR \$37

*MARISCADA GF

GRILLED MAHI MAHI WITH SAUTÉED MUSSELS, CLAMS, SHRIMP CALAMARI IN A CREAM TOMATO SAUCE SERVED WITH TOSTONES

BONE-IN SHORT RIBS

BRAISED SHORT RIBS, PLANTAIN PURÉE, CHEESE POTATO TATER TOPPED WITH DEMI GLAZE & CRISPY FRIED ONIONS

MAUI KONA SCALLOPS GF

PAN SEARED SCALLOPS WITH POACHED LOBSTER MEAT, SERVED WITH PLANTAIN PURÉE & CHEESE POTATO TATER TOPPED WITH PINEAPPLE-MANGO GLAZE

MAINE LOBSTER

BROILED OR STEAM 1.25LBS MAINE LOBSTER SERVED WITH CORN ON THE COB & ROASTED RED POTATOES

ENTRÉES FOR \$44

*CRAB FEST GF

STEAMED (2) SNOW CRAB CLUSTER, (1) DUNGENESS CRAB CLUSTER (1) KING CRAB LEG SERVED WITH CORN ON THE COB & ROASTED RED POTATOES

*NY STRIP STEAK OR FILET MIGNON GF

GRILLED 14oz MARINATED BONE-IN STRIP STEAK OR 8oz FILET MIGNON SERVED WITH BAKED POTATO & VEGETABLES

STUFFED DUNGENESS CRAB

WHOLE DUNGENESS CRAB STUFFED WITH CRAB & LOBSTER MEAT SERVED WITH CORN

Dessert

BERRIES CHEESECAKE

SMORES BROWNIE

TOPPED WITH VANILLA ICE CREAM

KEY LIME PIE

TIRAMISU

CHOCOLATE LAVA CAKE

TOPPED WITH VANILLA ICE CREAM

PEANUT BUTTER EXPLOSION

RASPBERRY BOMBER (VG) GF

MANHATTAN TRUFFLE GF

CHOCOLATE CHIP PECAN TART

TOPPED WITH VANILLA ICE CREAM

GF - INDICATES GLUTEN FREE | VG - INDICATES VEGAN

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