



L.I RESTAURANT WEEK

October 18th - October 25th

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK
WITH THE FOLLOWING SPECIAL MENU AVAILABLE FOR \$35.00

Starters

*CARIBBEAN OCTOPUS

GRILLED OCTOPUS SERVED WITH
MANGO-PINEAPPLE SALSA

*SHRIMP COCKTAIL

(2) JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

*HOUSE SALAD (VG)

CHOPPED LETTUCE, CARROT, CUCUMBER,
TOMATOES & CROUTONS CHOICE OF DRESSING

ASIAN DUCK TACOS

CRISPY LOCAL DUCK, WITH THAI SWEET
CHILI SAUCE, NAPA CABBAGE-SLAW

*BUTTERNUT SQUASH SOUP

TOPPED WITH CARAMELIZED
CINNAMON PUMPKIN SEEDS

MARYLAND CRAB CAKE

PANKO CRUSTED CRAB MEAT,
TOPPED WITH HORSE RADISH SAUCE,
OVER A BED OF SPRING MIX
& SLICED TOMATO

BAKED CLAMS

SERVED WITH LEMON

*BLOODY MARY LOBSTER SHOOTER

WITH BACON STICK

*HARVEST SALAD

BABY ARUGULA, ICEBERG LETTUCE, CUCUMBER,
CARROTS, DRIED CRANBERRIES, GORGONZOLA CHEESE
& WALNUTS WITH POPPY SEEDS VINAIGRETTE

LOBSTER BISQUE

MARYLAND CRAB SOUP

Entrees

SEAFOOD FRADIABLO

SAUTÉED SHRIMP, CLAMS, MUSSELS,
LOBSTER MEAT & CALAMARI WITH
SPICY MARINARA SAUCE OVER LINGUINI PASTA

*SPICY CHICAGO RIB EYE**..

CAJUN GRILLED 10oz RIB EYE STEAK, MELTED GORGONZOLA
CHEESE TOPPED WITH FRIED ONIONS,
SERVED WITH MASHED POTATO AND VEGETABLES

*KONA SCALLOPS (ADD\$5)

PAN-SEARED SCALLOPS, TOPPED WITH
CRAB MEAT & RED PEPPER COULIS,
OVER SAUTÉED SPINACH & CREAMY
SUNDRIED TOMATO RISOTTO

*GARDEN CAPRESSE

ROASTED PEPPERS, EGGPLANT, YELLOW SQUASH,
GREEN ZUCCHINI, TOMATO, BABY SPINACH
& FRESH MOZZARELLA SERVED WITH
ROASTED POTATO & TOPPED WITH
BASIL PESTO & BALSAMIC GLAZE

*STEAMED SNOW CRAB CLUSTERS

3 SNOW CRAB CLUSTERS SERVED WITH
ROASTED RED POTATOES & CORN ON THE COB

*PESTO CHICKEN

GRILLED PESTO MARINATED CHICKEN, SERVED OVER
CAVATAPPI PASTA TOSSED ON CREAMY SPINACH
& BASIL PESTO SAUCE, TOPPED WITH PICO DE GALLO

*MAINE LOBSTER

STEAMED OR BROILED FRESH 1½ MAINE LOBSTER,
SERVED WITH VEGETABLES & ROASTED RED POTATOES

VEAL OSSO BUCCO (ADD\$3)

SIMMERED FOR 6 HOURS, VEAL OSSO BUCCO OVER
MASHED POTATOES & SAUTÉED SPINACH
TOPPED WITH PORTO WINE DEMI GLAZE
TOPPED WITH FRIED ONIONS

* SOFRITO BRONZINO

PAN-SEARED BRONZINO FILET, SERVED WITH
JASMINE RICE & VEGETABLE TOPPED WITH SOFRITO SAUCE

*ASIAN PORK CHOP**

GRILLED 12oz PORK CHOP, TOSSED ON SWEET THAI CHILI
SAUCE SERVED WITH WHITE RICE & SAUTÉED SPINACH

Dessert

IRIS

A FLAKY BRIOCHE DONUT FILLED WITH CANNOLI CREAM,
DEEP FRY & ROLL IN CINNAMON SUGAR

CLASSIC TIRAMISU

APPLE PIE LOGS

APPLE FILLING WRAPPED IN A CRISPY DOUGH

CHEESECAKE

RICE PUDDING EMPANADA

TRADITIONAL STYLE EMPANADAS FILLED WITH RICE PUDDING

*RASPBERRY TRUFFLE

* 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

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