



# L. I. RESTAURANT WEEK

## November 3<sup>rd</sup>----- November 10<sup>th</sup>

Harbor Crab Proudly Participates in the Long Island Restaurant Week

With the following special menu available for **\$29.95**

### Starters

#### **\*Caribbean Tuna Tartar\*\***

Sushi Grade Tuna, Mango, Seaweed Salad,  
& Avocado, Drizzled with Passion Fruit-Lime- Soy  
Reduction served with plantain chips

#### **Lobster Bisque**

#### **Baked Clams**

Server with lemon

#### **\*Thai Pork Wing**

Braised Pork Shank, tossed with Tequila-Sweet chili  
sauce and Sesame seeds over a bed of Cole Slaw

#### **House Salad**

Chopped Lettuce, carrot, cucumber, tomatoes and  
croutons choice of dressing

#### **Crab & Corn Chowder**

#### **Shrimp and Crab Empanada**

Flaky Wedges of Dough Stuffed with Baby Shrimp, Crab  
Meat and Cheddar Cheese, served with Chipotle-Sour  
cream sauce

#### **Maryland Crab Cake**

Panko crusted crab meat, topped with horseradish sauce,  
over a bed of spring mix and sliced tomato.

#### **\*Loin Lamb Chop\*\***

Grilled Loin Lamb Chop served with Cheddar Polenta

#### **\*Passion Salad**

Baby Arugula, Iceberg lettuce, Dried Cranberries,  
Gorgonzola Cheese, Apple Wedges, Walnuts, Black berries,  
blue berries, strawberries, mango and red onions with  
Pomegranate Vinaigrette

### Entrée

#### **Atlantic Stripe Bass**

Oven Roasted Stripe Bass, Topped with Oreganata breadcrumbs, served over Cheddar-Yucca-Cauliflower Pure, Sautéed  
Spinach and Plantain Chips

#### **\*Zoodle Capresse**

Chicken Cutlets stuffed with Fresh Mozzarella, Roasted red Peppers and Tomatoes, Served over Sauteed Zucchini  
Noodles topped with Basil Pesto and Balsamic Glaze

#### **\*Cabo Steak\*\***

Grilled Flat Iron Steak and Jumbo Shrimp, served with Baked Potato and Vegetables

#### **\*Mouthwatering Vegetarian**

Bell Pepper Stuffed with Ground Vegetables and topped with Fresh Mozzarella and Marinara Sauce, over a bed of  
Jasmine rice and Baked Black Beans

#### **\*Steamed House Combo**

2 snow crab clusters, Jonah Crab Claws, mussels and corn served with roasted red potatoes.

#### **\*Buenos Aires Rib Eye\*\***

Grilled 12oz Rib Eye Steak, served with  
White Rice, Pico de Gallo & and Grilled Asparagus Topped with fresh chimichurri sauce

#### **\* Maine Lobster**

Steamed or Broiled Fresh 1¼ Maine Lobster, served with vegetables and roasted red potatoes

#### **Veal Osso Bucco (add\$3)**

Simmered for 6 hours, Beer Veal Osso Bucco over Creamy Cheddar Polenta and Vegetables topped with Beer and Porto  
wine Demi glaze and Crispy Onions

### Dessert

#### **Fresh Raspberry Sauce~Vanilla Bourbon**

#### **\*Bakewell Rice Pudding**

Almond Infused rice Pudding topped with Toasted almonds and Fresh Raspberry Sauce

#### **Spicy Apple~Pumpkin Bread Pudding**

Served with a scoop Vanilla bean Ice cream

#### **Classic Tiramisu**

\* Indicates Gluten Free

\*\*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

Subject to Change

No Substitutions

No Sharing