



L.I RESTAURANT WEEK

DINNER MENU

October 27th - November 3rd

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK
WITH THE FOLLOWING THREE-COURSE SPECIAL MENU AVAILABLE FOR **\$29.00, \$39.00 OR \$46.00**

Starters

BAKED CLAMS
(2) SERVED WITH LEMON

CHICKEN WINGS GF
(4) CHOICE OF BBQ, BUFFALO, THAI OR TERIYAKI

***STEAK KABOBS** GF
GRILLED STEAK TIDBITS WITH ONIONS, PEPPERS,
TOPPED WITH FRESH CHIMICHURRI SAUCE

CAESAR SALAD

BURRATA MI ESTILO GF
TOMATO STUFFED WITH 2oz. BURRATA &
SLICE OF FRESH MOZZARELLA, TOPPED WITH
BASIL, PESTO-POMEGRANATE BALSAMIC GLAZE &
PISTACHIO CRUMBLE & ROASTED RED
PEPPER OVER ARUGULA

SOUP OF THE DAY

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

CUP LOBSTER BISQUE

HOUSE SALAD
MIXED GREENS, CARROT, CUCUMBER,
TOMATOES & CROUTONS, CHOICE OF DRESSING

***LAMB CHOP** GF
3oz. GRILLED LAMB RIB OVER ARUGULA,
TOPPED WITH CHIMICHURRI SAUCE

CUP MARYLAND CRAB SOUP

CHIPS & GUACAMOLE (VG) GF
FRESH GUACAMOLE & CORN TORTILLA CHIPS

SHRIMP COCKTAIL GF
(2) JUMBO SHRIMP
SERVED WITH COCKTAIL SAUCE

MINI CRAB CAKE
ARUGULA & SLICE TOMATO WITH
HORSERADISH & REMOULADE

***TUNA CUPS** GF
DICED SUSHI GRADE RAW TUNA, MANGO SALSA,
AVOCADO, WATERMELON RADISH & LIME JUICE
IN A TOSTON SHELL CUP

Entrées

VERACRUZANO RED SNAPPER GF
CAJUN GRILLED 8oz. RED SNAPPER FILET
WITH LEMON CAPERS, ARTICHOKES, OLIVES &
ROASTED TOMATO, SERVED WITH ROASTED
RED POTATOES & VEGETABLES

SHRIMP DEL CHEF
(7) SAUTEED SHRIMP WITH SCAMPI SAUCE,
SAUTEED SPINACH, ROASTED TOMATOES &
SPAGHETTI SQUASH

***BLACKENED SIRLOIN** GF
SLICED 10oz. BLACKENED SIRLOIN STEAK,
SERVED WITH MASHED POTATO & VEGETABLES

ENTRÉES FOR \$29

***SHANGHAI POKE BOWL**
FLASH SEARED SLICED SALMON & AHI TUNA
(BOTH SASHIMI GRADE, RARE COOKED), WHITE RICE,
SEAWEED SALAD, JICAMA, AVOCADO,
PICKLE GINGER, SERVED WITH SOY REDUCTION,
WASABI & SRIRACHA

STUFFED ACORN SQUASH (VG) GF
ROASTED ACORN SQUASH STUFFED WITH
BABY SPINACH, ROASTED ZUCCHINI, SQUASH,
BUTTERNUT SQUASH, QUINOA, & ROOT VEGETABLES,
TOPPED WITH A ROASTED RED PEPPER SAUCE

POMEGRANATE CHICKEN
GRILLED CHICKEN CUTLETS,
MELTED FRESH MOZZARELLA, TOSSED IN
POMEGRANATE-BALSAMIC GLAZE OVER
COCONUT RICE, BUTTERNUT SQUASH & ARUGULA

CRAB STUFFED FLOUNDER
7oz. FLOUNDER FILET STUFFED WITH CRAB MEAT,
TOPPED WITH WHITE WINE LEMON SAUCE &
SERVED WITH ROASTED POTATOES & VEGETABLES

***LAMB CHOPS** GF
GRILLED 9oz. LAMB RIB OVER WHITE RICE,
AVOCADO, CHIMICHURRI SAUCE

ENTRÉES FOR \$39

***SHORT RIBS**
BRAISED SHORT RIBS, MASHED POTATO,
SAUTÉED SPINACH, TOPPED WITH DEMI GLAZE
& CRISPY FRIED ONIONS

**CRAB STUFFED
LOBSTER TAIL**
6oz. LOBSTER TAIL STUFFED WITH CRAB MEAT,
TOPPED WITH BECHAMEL SAUCE, SERVED WITH
ROASTED POTATOES & CORN ON THE COB

LOBSTER ROLL
COLD LOBSTER SALAD OR BUTTER POACHED
LOBSTER MEAT, SERVED WITH FRENCH FRIES

MAINE LOBSTER
BROILED OR STEAM 1.25LB. MAINE LOBSTER,
SERVED WITH CORN ON THE COB
& ROASTED RED POTATOES
(ADD CRAB MEAT STUFFING FOR \$10)

***MARISCADA** GF
GRILLED 6oz. MAHI MAHI WITH SAUTÉED MUSSELS,
CLAM, SHRIMP & CALAMARI IN A CREAM
TOMATO SAUCE, OVER WHITE RICE

***FILET MIGNON OR N.Y. STRIP** GF
GRILLED 8oz. FILET MIGNON OR
14oz. NY STRIP STEAK,
SERVED WITH BAKED POTATO &
VEGETABLES, TOPPED WITH CHIMICHURRI

ENTRÉES FOR \$46

CRAB FEST GF
STEAMED (2) SNOW CRAB CLUSTERS,
(2) RED ROCK CRAB, (6) CLAMS & HALF POUND
OF MUSSELS WITH CORN ON THE COB
ROASTED RED POTATOES IN A
SPICY HOUSE BLEND SAUCE

FIRE OF PACIFIC SUPREME
5oz. LOBSTER TAIL, SHRIMP, CLAMS, MUSSELS,
CALAMARI, CRAB MEAT WITH FRA DIAVOLO SAUCE,
SERVED WITH LINGUINI PASTA

***STEAK PREMIER**
CHOICE OF 8oz. FILET MIGNON OR
14oz. NY STRIP STEAK, MELTED GORGONZOLA
TOPPED WITH CRISPY ONIONS, SERVED WITH
BAKED POTATO, VEGETABLES &
BROWN GRAVY

Desserts

**CHEESECAKE
CONE**

**RICOTTA &
PEAR CAKE**

**RAINBOW
COOKIE CAKE**

**FLOURLESS
CHOCOLATE CAKE** GF

**CHOCOLATE PEANUT
BUTTER PIE**

**RASPBERRY
BOMBER (VG)** GF

**CHOCOLATE BOURBON
PECAN TORTE**

KEY LIME PIE

GF - INDICATES GLUTEN FREE | VG - INDICATES VEGAN | SS - INCLUDES SESAME

**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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L.I RESTAURANT WEEK

LUNCH MENU

October 27th - November 3rd

HARBOR CRAB PROUDLY PARTICIPATES IN THE LONG ISLAND RESTAURANT WEEK
WITH THE FOLLOWING TWO-COURSE SPECIAL MENU AVAILABLE FOR **\$24.00**

Starters

CHOOSE ONE

BAKED CLAMS

(2) SERVED WITH LEMON

CHICKEN WINGS GF

(4) CHOICE OF BBQ, BUFFALO, THAI OR TERIYAKI

*TUNA CUPS GF

DICED SUSHI GRADE RAW TUNA, MANGO SALSA,
AVOCADO, WATERMELON RADISH & LIME JUICE
IN A TOSTON SHELL CUP

CAESAR SALAD

SOUP OF THE DAY GF

HARVEST SALAD

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

CUP LOBSTER BISQUE

HOUSE SALAD

MIXED GREENS, CARROT, CUCUMBER,
TOMATOES & CROUTONS, CHOICE OF DRESSING

CUP MARYLAND CRAB SOUP

COCONUT SHRIMP

(2) SERVED WITH
ORANGE-MANGO-PINEAPPLE MARMALADE

CHIPS & GUACAMOLE (VG) GF

FRESH GUACAMOLE & CORN TORTILLA CHIPS

SHRIMP COCKTAIL GF

(2) JUMBO SHRIMP
SERVED WITH COCKTAIL SAUCE

Entrées

CHOOSE ONE

VERACRUZANO MAHI MAHI

CAJUN GRILLED MAHI MAHI,
WITH LEMON CAPERS, OLIVES &
ROASTED TOMATO, SERVED WITH
ROASTED RED POTATOES & VEGETABLES

SHRIMP SOFRITO GF

GRILLED SHRIMP TOPPED WITH SOFRITO,
SERVED WITH WHITE RICE

*LAMB CHOPS GF

GRILLED 6oz. LAMB RIB OVER WHITE RICE,
AVOCADO, CHIMICHURRI SAUCE

STUFFED ACORN SQUASH (VG) GF

ROASTED ACORN SQUASH STUFFED WITH
BABY SPINACH, ROASTED ZUCCHINI, SQUASH,
BUTTERNUT SQUASH, QUINOA, &
ROOT VEGETABLES, TOPPED WITH A
ROASTED RED PEPPER SAUCE

HC CLAMS

SAUTÉED LITTLE NECKS WITH
ANDOUILLE SAUSAGE, SPINACH, TOMATOES,
SCAMPI SAUCE OVER PENNE PASTA

FRIED OR BROILED FLOUNDER FILET

SERVED WITH ROASTED POTATOES & VEGETABLES

CHICKEN STIR-FRY (SS)

SAUTÉED CHICKEN STRIPS WITH PEPPERS
& ONIONS IN A SESAME-GARLIC-ONION SAUCE,
SERVED WITH WHITE RICE

FRA DIAVOLO CALAMARI

SAUTÉED CALAMARI WITH
SPICY MARINARA SAUCE OVER LINGUINI

SMOKED DOUBLE PORK GF

GRILLED SMOKED PORK CHOP, TOPPED WITH
PULLED PORK SOFRITO SAUCE, SERVED WITH
VEGETABLES & WHITE RICE

CHEF CHICKEN GYRO

TOASTED PITA BREAD STUFFED WITH GRILLED
CAJUN CHICKEN, ICEBERG LETTUCE, CUCUMBER,
RED ONIONS, WHIPPED FETA CHEESE,
TZATZIKI SAUCE WITH FRENCH FRIES

BAKED ZITI BOLOGNESE

ZITI PASTA WITH
GROUND BEEF, RICOTTA CHEESE,
MOZZARELLA & PARMIGIANO CHEESE,
TOSSED IN MARINARA SAUCE

MIAMI PANINI

GRILLED CAJUN CHICKEN, SLICED TURKEY,
AVOCADO, TOMATO, FRESH MOZZARELLA,
GARLIC AIOLI IN CIABATTA BREAD,
SERVED WITH FRENCH FRIES

GF - INDICATES GLUTEN FREE | VG - INDICATES VEGAN | SS - INCLUDES SESAME

**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.
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