



L.I RESTAURANT WEEK

LUNCH MENU

April 7th - April 21st

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

GRILLED CALAMARI GF

GRILLED CALAMARI WITH ONIONS & PEPPERS

CAESAR SALAD

SOUP OF THE DAY GF

HARVEST SALAD

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

CUP LOBSTER BISQUE

HOUSE SALAD

CHOPPED LETTUCE, CARROT, CUCUMBER, TOMATOES
AND 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

HC CLAMS

SAUTÉED LITTLE NECKS WITH
ANDOUILLE SAUSAGE, WHITE WINE
BUTTER SAUCE OVER PENNE PASTA

SHRIMP A LA J-I

GRILLED SHRIMP TOPPED WITH SOFRITO,
SERVED WITH CREAMY POLENTA

DIJON SALMON

GRILLED SALMON OVER WHITE RICE,
SLICED CUCUMBER, AVOCADO, PICKLED GINGER,
DRIZZLED WITH LEMON-DIJON 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

VERACRUZANO MAHI MAHI

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

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

DI-MARIA CALAMARI

SAUTÉED CALAMARI WITH FRA DIAVOLO SAUCE
OVER LINGUINI TOPPED WITH FETA CHEESE

SMOKED DOUBLE PORK

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

DE LA INTER GNOCCHI BOLOGNESE

GNOCCHI, WITH CREAMY VODKA SAUCE &
SAUTÉED GROUND BEEF TOPPED WITH
WHIPPED FETA CHEESE

MIAMI PANINI

GRILLED CAJUN CHICKEN, SLICED TURKEY,
AVOCADO, TOMATO, FRESH MOZZARELLA,
GARLIC AIOLI ON 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.
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

WWW.HARBORCRAB.COM



L.I RESTAURANT WEEK

DINNER MENU

April 7th - April 21st

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

GRILLED OCTOPUS GF
GRILLED OCTOPUS WITH RED PEPPER, COULIS,
OVER A BED OF BABY ARUGULA

SOUP OF THE DAY

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

CUP LOBSTER BISQUE

HOUSE SALAD
CHOPPED LETTUCE, 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

MINI CRAB CAKE
ARUGULA & SLICE TOMATO WITH
HORSERADISH & REMOULADE SAUCE

***TUNA WONTON (SS)**
DICED SUSHI GRADE RAW TUNA, BABY ARUGULA,
SEAWEED SALAD, EDAMAME BEANS, AVOCADO &
WATERMELON RADISH, TOSSED I GARLIC-SESAME
DRESSING IN A WONTON SHELL BOWL

GRILLED CALAMARI GF
GRILLED CALAMARI WITH ONIONS & PEPPERS

Entrées

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

SHRIMP & CLAMS DEL CHEF
(5) SAUTÉED SHRIMP & (8) CLAMS WITH
SCAMPI SAUCE, SAUTÉED SPINACH,
ROASTED TOMATOES & LINGUINI PASTA

***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, PICKLED
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

CHICKEN HC PARMIGIANA
FRIED CHICKEN CUTLETS, MELTED FRESH
MOZZARELLA, SERVED WITH PENNE PASTA
& VODKA SAUCE

CRAB STUFFED LOBSTER TAIL
4oz. LOBSTER TAIL STUFFED WITH CRAB MEAT,
TOPPED WITH BECHAMEL SAUCE & SERVED WITH
ROASTED POTATOES & VEGETABLES

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

ENTRÉES FOR \$39

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

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

***PORK OSSO BUCCO**
SLOW BRAISED PORK SHANK WITH
SAUTÉED SPINACH, SMASHED ROASTED
RED POTATO, TOPPED WITH BROWN GRAVY

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

MAUI KONA SCALLOPS GF
PAN SEARED SCALLOPS SERVED WITH
LOBSTER MEAT CREAMY RISOTTO &
SAUTÉED SPINACH, TOPPED WITH CRAB MEAT
& PINEAPPLE-MANGO GLAZE

***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

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

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

***SURF & TURF**
BROILED 5oz. LOBSTER TAIL &
GRILLED 8oz. SIRLOIN STEAK,
SERVED WITH BAKED POTATO & VEGETABLES

Desserts

CHEESECAKE
CHOCOLATE

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

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