



L.I RESTAURANT WEEK

LUNCH MENU

April 23rd - April 30th

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) SERVED WITH ASIAN SESAME SAUCE

THAI CHICKEN WINGS GF

(3) LOLLIPOP WINGS, WITH TEQUILA SWEET CHILI SAUCE

CAESAR SALAD

SOUP OF THE DAY 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

HARVEST SALAD

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

CHIPS & GUACAMOLE (VG) GF

FRESH GUACAMOLE & CORN TORTILLA CHIPS

SHRIMP COCKTAIL GF

(2) JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

Entrées

BLOOD GROUPER

GRILLED RED SNAPPER FILET, WITH ROASTED RED PEPPER COULIS, CARROTS, PARSNIPS, SAUTÉED SPINACH & CREAMY LOBSTER BECHAMEL SAUCE

TAHITI LOBSTER TAIL

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

ASIAN TUNA SS

SEARED EVERYTHING CRUSTED AHI TUNA, NOODLE SALAD, AVOCADO, PICKLE GINGER, SEAWEED SALAD, SOY GLAZE, SRIRACHA, WASABI

PENNE A LA VODKA

VODKA SAUCE, SERVED WITH PENNE PASTA

SHRIMP FRANCAISE

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

FRIED OR BROILED FLOUNDER FILET

WITH SCAMPI SAUCE SERVED WITH ROASTED POTATOES & VEGETABLES

CHICKEN PARMESANO

SERVED WITH LINGUINI PASTA

STUFFED EGGPLANT (VG) GF

SLICED EGGPLANT STUFFED WITH BABY SPINACH, ROASTED ZUCCHINI, SQUASH, BUTTERNUT SQUASH, QUINOA, VEGAN CRUMBLE SAUSAGE, ROASTED RED PEPPER SAUCE

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

DINNER MENU

April 23rd - April 30th

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

TEMPURA SHRIMP
(2) SERVED WITH ASIAN SESAME SAUCE

***FILET MIGNON TIDBITS** GF
GRILLED MARINATED 4oz FILET MIGNON TIDBITS WITH BABY ARUGULA, SLICED TOMATO, & MELTED PROVOLONE

THAI CHICKEN WINGS GF
(3) LOLLIPOP WINGS, WITH TEQUILA SWEET CHILI SAUCE

CAESAR SALAD

SOUP OF THE DAY 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

TUNA OTAWI

FLASH CRUSTED SEARED TUNA, BED AVOCADO, CUCUMBER MANGO, TOASTED SESAME AND DRIZZLED SUSHI SAUCE TOPPED WITH CRISPY WONTON

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

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

Entrées

ENTRÉES FOR \$27

BLOOD RED SNAPPER
GRILLED RED SNAPPER FILET, WITH ROASTED RED PEPPER COULIS, CARROTS, PARSNIPS, SAUTÉED SPINACH & CREAMY LOBSTER BECHAMEL SAUCE

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

ASIAN TUNA SS
SEARED EVERYTHING CRUSTED AHI TUNA, NOODLE SALAD, AVOCADO, PICKLE GINGER, SEAWEED SALAD SIDE OF SOY GLAZE, SRIRACHA, WASABI

CRAB STUFFED FLOUNDER
WITH SCAMPI SAUCE SERVED WITH ROASTED POTATOES & VEGETABLES

CHICKEN A LA VODKA
GRILLED OR FRIED CHICKEN BREAST TOSSED IN VODKA SAUCE, SERVED WITH PENNE PASTA

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

STUFFED EGGPLANT (VG) GF
SLICED EGGPLANT STUFFED WITH BABY SPINACH, ROASTED ZUCCHINI, SQUASH, BUTTERNUT SQUASH, QUINOA, VEGAN CRUMBLE SAUSAGE, ROASTED RED PEPPER SAUCE

ENTRÉES FOR \$37

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

SHORT RIBS
BRAISED SHORT RIBS, PLANTAIN PURÉE, SAUTÉED SPINACH, TOPPED WITH DEMI GLAZE & CRISPY FRIED ONIONS

***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

MAUI KONA SCALLOPS GF
PAN SEARED SCALLOPS WITH POACHED LOBSTER MEAT, SERVED WITH PLANTAIN PURÉE & SAUTÉED SPINACH, 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

***NY STRIP STEAK OR FILET MIGNON** GF
GRILLED 14oz MARINATED BONE-IN STRIP STEAK OR 8oz FILET MIGNON SERVED WITH BAKED POTATO & VEGETABLES, CORN ON THE COB & ROASTED RED POTATO

PACIFIC SUPREME
5oz LOBSTER TAIL, SHRIMP, SCALLOPS, CLAMS, MUSSELS, CRAB MEAT WITH WHITE WINE GARLIC SAUCE SERVED WITH LINGUINI PASTA

Dessert

BERRIES CHEESECAKE CONE

SMORES BROWNIE
TOPPED WITH VANILLA ICE CREAM

LIMONCELLO MASCARPONE

RAINBOW COOKIE CAKE

CHOCOLATE LAVA CAKE
TOPPED WITH VANILLA ICE CREAM

CHOCOLATE PEANUT BUTTER PIE

RASPBERRY BOMBER (VG) GF

MANHATTAN TRUFFLE GF

CHOCOLATE BOURBON PECAN TORTE

CRÈME BRÛLÉE

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

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