HARBOR HOUSE

BY BARTOLOTTA

EST. 2010

PRIVATE DINING MENU

EXECUTIVE CHEF MICHAEL GENRE | CHEF DE CUISINE MARTIN DELGADILLO | CHEF PAUL BARTOLOTTA, OWNER

HARBOR HOUSE
SEAFOOD • STEAKS • RAW BAR • COCKTAILS
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PASSED APPETIZERS

Priced per dozen. Minimum order of two dozen each required.
Recommended three to four pieces per person, per hour.

WARM

Miniature Maryland-Style Crab Cakes 48
Roasted Red Pepper Aioli

Hanger Steak Skewers 50
Black Truffle Butter, Brandy-Peppercorn Sauce

Roasted Shrimp 60
Herbed Bread Crumbs, Garlic Butter

Shrimp Scampi 60
Sautéed, Lemon Herb Butter, Garlic, White Wine

Lobster Arancini 50
Maine Lobster, Smoked Mozzarella, Tarragon Aioli

Crispy Pork Belly Skewers 50
Berkshire Pork Belly Confit, Fried Crispy, Tossed with a Maple-Apple Cider Glaze

CHILLED

Tuna Tartare 48
#1 Ahi Tuna, Sesame Seed Cornet, Sesame Soy Vinaigrette, Wasabi Tobiko
(Gluten-Free without Sesame Seed Cornet)

Spicy Tuna Tartare 48
#1 Ahi Tuna, Sesame Seed Cornet, Avocado, Roasted Red Pepper Aioli, Wasabi Tobiko
(Gluten-Free without Sesame Seed Cornet)

Classic Shrimp Cocktail 60
Zesty Cocktail Sauce, Lemon *(Gluten-Free)*

Miniature Lobster Rolls 96
Prepared Connecticut-Style or Maine-Style

Bruschetta 38
Whipped Burrata, Cherry Tomatoes, Basil *(Gluten-Free without Baguette)*

Smoked Salmon Cornet 48
Dill Cream Cheese, Lemon, Chives

Goat Cheese Tartlet 39
Caramelized Onion, Fig

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STATIONARY APPETIZERS

Prices indicated below are per person. Minimum of 8 guests per selection.

Artisan Cheese Platter 13
Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers

Charcuterie 14
Assorted Cured Meats, Marinated Olives, Mustard, Cornichons

Crudité 12
Assorted Raw Vegetables and Dips

Fresh Fruit 12
Assorted Seasonal Selection

Seafood Tower 145
West Coast Oysters, Pacific Shrimp Cocktail, Chilled Maine Lobster Salad,
Hamachi Crudo, Snow Crab Clusters, Tuna Tartare, Crab Claws,
Chef's Choice Preserved Seafood Tin *(serves 4-6)*

SOUPS & SALADS

Please select up to two options.

Bartolotta's Signature Caesar Salad 16
Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Creamy Anchovy Dressing
(Gluten Free without Croutons)

Garden Salad 17
Fresh Local Mesclun Greens, La Clare Farms Goat Feta, Fresh Strawberries, Cucumber,
Spiced Walnuts, Poppy Seed-Mint Vinaigrette

Chopped Salad 16
Crisp Romaine Lettuce, Nueske's Bacon, Tomatoes, Shaved Red Onions,
Penta Crème Blue Cheese, Bacon Breadcrumbs *(Gluten-Free without Croutons)*

New England Clam Chowder 15
East Coast Chowder Clams, Nueske's Smoked Bacon, Sweet Leeks, Idaho Potatoes

Maine Lobster Bisque 15
Creamy Lobster Bisque, Tomato, Brandy, Tarragon

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ENTRÉES

Please select up to two options, plus a vegetarian entrée.
Please note, all steaks cooked medium-rare to medium.

For groups of 20 or more guests, counts are required for each entrée seven business days prior to the reservation, Host is to provide place cards clearly indicating the entrée selection.

FISH & SHELLFISH

Miso Glazed Atlantic Salmon* 47
Coconut and Lemongrass Basmati Rice, Sauteed Broccolini, Toasted Sesame, Lemon-Chili Oil, Scallions

Pan-Seared Sea Scallops 58
Yukon Gold Potato Purée, Sautéed Mushrooms, Apple-Cider Butter Sauce, Pine Nut Gremolata

Atlantic Skate Wing 50
Lightly Pan-Seared, Served with Parsnip and Yukon Gold Potato Purée, Sautéed Green Beans, Lemon-Caper Brown Butter with Sage

LAND

Pan-Seared Center-Cut Angus Filet Mignon 62
Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce

Pan-Seared Angus Boneless Ribeye 70
Grilled Asparagus, Smashed Fingerling Potatoes, Roasted Garlic Herb Butter

Chicken Milanese 36
Thinly Pounded Chicken Breasts, Coated with Parmesan Breadcrumbs, Arugula, Lemon, Tomato-Caper Sauce, Fresh Oregano

Hand-Made Pappardelle Pasta 28
Creamy Bufala Mozzarella, Bloomed Cherry Tomatoes, Basil, Wilted Arugula, Marcona Almond-Romesco Sauce *(Vegetarian)*

COMBINATION ENTRÉES

Served with 6 oz Filet Mignon, Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce.

South African Lobster Tail	84
Lobster Oscar	82
Seared Sea Scallops	76
Grilled Shrimp	68
Grilled Salmon	74
Crab Cake	64

VEGETABLE SIDES

Sautéed Green Beans 12

Sautéed Wild Mushrooms 14

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DESSERTS

Please select up to two choices.

Key Lime Pie 12
Graham Cracker Crust, Honey Meringue

Carrot Cake 12
Candied Pecans, Cream Cheese Frosting

Black Forest Chocolate Mousse 12
Door County Cherries, Whipped Cream

Chocolate & Hazelnut 12
Dark Chocolate Torte, Milk Chocolate Praline

Boston Cream Pie 14
Vanilla Sponge Cake, Caramelized White Chocolate Pastry Cream, Dark Chocolate Ganache, Strawberries

Crème Brûlée 12
Caramelized Custard, Seasonal Preparation

Sorbet Trio 12
Daily Selection *(Gluten-Free)*

Gelato Trio 12
Daily Selection *(Gluten-Free)*

Trio of Miniature Desserts 12
Key Lime Pie, Flourless Chocolate Cake, Carrot Cake

CHILDREN'S MENU

Ages 12 and under. Children's entrées served with Fresh Fruit Cup.

Pasta with Butter 21
Parmesan

Pasta with Marinara 21
Parmesan

Chicken Tenders 21
Fries, Ranch

Petite Filet Mignon 32
4 oz Steak, Potato Purée, Green Beans

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SEAFOOD SPECIALTIES

CAVIARS
Buckwheat blini, chopped egg, red onion, crème fraîche

Platinum Ossetra — 150 | 28g
(Acipenser Gueldenstaedtii) Siberian Sturgeon, Netherlands
distinctive color, firm texture, nutty flavor, gentile briny aftertaste, and a buttery mouthfeel

Golden Kaluga* — 165 | 28g
(Huso Dauricus) Kaluga Sturgeon, Netherlands, large, golden-hued pearls with clean ocean salinity, buttery richness and a subtle nutty finish

Amber Kaluga — 125 | 28g
(Acipenser Schrencki) Kaluga Sturgeon, Netherlands
medium-sized, amber colored pearls, smooth, nutty, and fruity. Clean and buttery with a fantastic pop and mouthfeel

RAW BAR & OYSTERS

Tuna Tartare	48 | 1lb
East / West Coast Oysters	3.25 each | 38 dozen
Chef Reserve Oysters	4.25 each | 50 dozen

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WINE

SPARKLING & WHITES

2025 Elmstone Sauvignon Blanc, New Zealand	80
2025 Elena Walch Pinot Grigio, Alto-Adige	76
2024 Sandhi Chardonnay, Central Coast, CA	66
2021 Smith-Madrone Chardonnay, Napa Valley	110
NV Gaspard, Bulles, Sparkling Rose, Loire Valley	85
2025 Anthony Girard Sancerre, Loire Valley	125
2025 Elio Perrone Sourgal Moscato d'Asti, Italy (Sweet)	75
NV Bisol 1542 Crede Brut Prosecco, Italy	88
2022 Ink Grade Sauvignon Blanc, Napa Valley	155
2022 Jonata Flor, Sauvignon Blanc, Ballard Canyon	190
2024 Arnot-Roberts Single Vineyard Chardonnay, Santa Cruz	150
NV Legras & Hass, Grand Cru, Blanc de Blancs, Champagne	240
NV Laurent Perrier, Grand Siecle, No 27, Champagne Brut, France	460

REDS

2022 Alchemist Pinot Noir, Willamette Valley	73
2018 Pied a Terre, Cabernet Sauvignon, Sonoma	90
2022 Felsina, Berardenga, Chianti Classico, Tuscany	84
2021 Green and Red, Petite Syrah, Napa Valley	120
2022 Groth, Cabernet Sauvignon, Oakville, Napa Valley	160
2015 Lopez de Heredia, Vina Bosconia, Tempranillo, Rioja	135
2022 Chateau Simian, Le Traversier, Chateauneuf-du-Pape, Rhone Valley	120
2022 Domaine de la Cote, Memorius Pinot Noir, Sta. Rita Hills	210
2021 Smith Madrone, Cabernet Sauvignon, Napa Valley	180
2021 Produttori del Barbaresco, Riserva, Nebbiolo, Italy	230
2021 Silver Oak, Cabernet Sauvignon, Alexander Valley	260
2021 Heitz Cellar, Cabernet Sauvignon, Napa Valley	205
2024 Domaine Faiveley, Gevrey Chambertin, Burgundy (Pinot Noir)	250
2019 Cassanova di Neri, Brunello di Montalcino, Sangiovese	310
2022 Opus One, Bordeaux-style Blend, Napa Valley	575

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TO RESERVE A PRIVATE ROOM, PLEASE CONTACT THE BARTOLOTTA RESTAURANTS SALES TEAM

Direct: 414-935-5003
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