



**HARBOR HOUSE**

SEAFOOD • STEAKS • RAW BAR • COCKTAILS



EST. 2010

**PRIVATE DINING MENU**

MICHAEL GENRE, EXECUTIVE CHEF | MARTIN DELGADILLO, CHEF DE CUISINE



## PASSED APPETIZERS

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

### WARM

<b>Miniature Maryland-Style Crab Cakes</b> Roasted Red Pepper Aioli	<b>48</b>
<b>Hanger Steak Skewers</b> Black Truffle Butter, Brandy-Peppercorn Sauce	<b>50</b>
<b>Roasted Shrimp</b> Herbed Bread Crumbs, Garlic Butter	<b>60</b>
<b>Shrimp Scampi</b> Sautéed, Lemon Herb Butter, Garlic, White Wine	<b>60</b>
<b>Lobster Arancini</b> Maine Lobster, Smoked Mozzarella, Tarragon Aioli	<b>50</b>

### CHILLED

<b>Tuna Tartare</b> Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten-Free without Wontons)	<b>48</b>
<b>Salmon Rillettes</b> Smoked Salmon Pâté, Lemon Mayo, Dill <i>(Crostinis or Gluten-Free on Endive)</i>	<b>42</b>
<b>Classic Shrimp Cocktail</b> Zesty Cocktail Sauce, Lemon (Gluten-Free)	<b>60</b>
<b>Miniature Lobster Rolls</b> Prepared Connecticut-Style or Maine-Style	<b>96</b>
<b>Bruschetta</b> Whipped Burrata, Cherry Tomatoes, Basil <i>(Gluten-Free without Baguette)</i>	<b>38</b>
<b>Smoked Salmon &amp; Cucumber Canapés</b> Dill Cream Cheese, Lemon	<b>48</b>
<b>Goat Cheese Tartlet</b> Caramelized Onion, Fig	<b>39</b>

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## STATIONARY APPETIZERS

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

<b>Artisan Cheese Platter</b>	<b>13</b>
Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers	
<b>Charcuterie</b>	<b>14</b>
Assorted Cured Meats, Marinated Olives, Mustard, Cornichons	
<b>Crudité</b>	<b>12</b>
Assorted Raw Vegetables and Dips	
<b>Fresh Fruit</b>	<b>12</b>
Assorted Seasonal Selection	
<b>Seafood Tower</b>	<b>120</b>
Snow Crab Clusters, King Crab Legs, Tuna Tartare, Gulf Shrimp, Crab Claws, Chilled Maine Lobster Salad and Chef's Choice Oysters ( <i>serves 4-6</i> )	

## SOUPS & SALADS

*Please select up to two options.*

<b>Bartolotta's Caesar Salad</b>	<b>16</b>
Romaine Lettuce, Croutons, Parmesan, Anchovy Dressing (Gluten Free without Croutons)	
<b>Garden Salad</b>	<b>16</b>
Fresh Mixed Greens, Goat Feta, Strawberries, Cucumber, Spiced Walnuts, Poppy Seed-Mint Vinaigrette	
<b>Mixed Green Salad</b>	<b>13</b>
Spring Lettuces, Carrot Ribbons, Red Onions, Demi-Sec Tomatoes, Roasted Lemon and Herb Vinaigrette	
<b>Chopped Salad</b>	<b>16</b>
Nueske's Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs ( <i>Gluten-Free without Croutons</i> )	
<b>New England-Style Clam Chowder</b>	<b>13</b>
Bacon, Potatoes	
<b>Lobster Bisque</b>	<b>14</b>
Blended, Crab, Shrimp, Brandy Cream	

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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

<b>Bay of Fundy Salmon</b>	<b>43</b>
Yukon Gold Olive Oil Potatoes, Grilled Asparagus, Lump Crab, Tomato-Caper Sauce	
<b>Hudson Canyon Sea Scallops</b>	<b>53</b>
Fresh Basil-Lemon Risotto, Sautéed Asparagus, Braised Artichokes, Mushrooms, Basil Pesto, Toasted Pine Nuts	
<b>Wild-Caught Alaskan Halibut</b>	<b>50</b>
Herbed Couscous, Wild Mushrooms, Fava Beans, Fresh Spring Peas, Anchovy Beurre Blanc	
<b>Grilled Shrimp</b>	<b>55</b>
Yukon Gold Potato Purée, Grilled Asparagus, Tomato-Caper Sauce	
<b>Alaskan Black Cod</b>	<b>46</b>
Miso-Marinated, Crispy Rice Cake, Sweet Leeks, Warm Seaweed Salad, Lemon-Chili Oil	

### LAND

<b>Black Angus Filet Mignon</b>	<b>60</b>
Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	
<b>Black Angus Ribeye</b>	<b>70</b>
Grilled Asparagus, Smashed Fingerling Potatoes, Brandy-Peppercorn Sauce	
<b>Roasted Chicken</b>	<b>32</b>
Yukon Gold Olive Oil Potatoes, Grilled Asparagus, Classic Brandy-Peppercorn Sauce	
<b>Pappardelle Pasta</b>	<b>28</b>
Bufala Mozzarella, Cherry Tomatoes, Almond-Romesco Sauce, Basil, Arugula <i>(Vegetarian)</i>	
<b>Basil-Lemon Risotto</b>	<b>28</b>
Sautéed Asparagus, Braised Artichokes, Mushrooms, Fresh Basil Pesto, Toasted Pine Nuts <i>(Vegetarian)</i>	

## COMBINATION ENTRÉES

*Served with 8 oz Filet Mignon, Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce.*

<b>South African Lobster Tail</b>	<b>82</b>
<b>Lobster Oscar</b>	<b>82</b>
<b>Seared Sea Scallops</b>	<b>76</b>
<b>Grilled Shrimp</b>	<b>66</b>
<b>Grilled Salmon</b>	<b>74</b>
<b>Crab Cake</b>	<b>64</b>

## VEGETABLE SIDES

**Sautéed Green Beans**  
**Sautéed Mushrooms**

**Grilled Asparagus** *(seasonal)*

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## DESSERTS

Please select up to two choices.

<b>Key Lime Pie</b> Graham Cracker Crust, Honey Meringue	12
<b>Carrot Cake</b> Candied Pecans, Cream Cheese Frosting	12
<b>Blueberry &amp; Lemon Crumble</b> Vanilla-Lavender Oats, Vanilla Ice Cream, Candied Lemon <i>(Gluten-Free)</i>	12
<b>Chocolate &amp; Hazelnut</b> Dark Chocolate Torte, Milk Chocolate Praline	12
<b>Espresso Crème Brûlée</b> Caramelized Custard, Chocolate Coffee Beans	12
<b>Sorbet Trio</b> Daily Selection <i>(Gluten-Free)</i>	12
<b>Ice Cream Trio</b> Daily Selection <i>(Gluten-Free)</i>	12
<b>Trio of Miniature Desserts</b> Key Lime Pie, Flourless Chocolate Cake, Carrot Cake	12

## CHILDREN'S MENU

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

<b>Fish &amp; Chips</b> Beer Battered Cod, Fries, Tartar Sauce	21
<b>Beer Battered Shrimp</b> Fries, Cocktail Sauce	21
<b>Pasta with Butter</b> Parmesan	21
<b>Pasta with Marinara</b> Parmesan	21
<b>Chicken Tenders</b> Fries, Ranch	21
<b>Petite Filet Mignon</b> 4oz Steak, Potato Purée, Green Beans	32

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## SEAFOOD SPECIALTIES

### CAVIARS

<b>Siberian Sturgeon Baerii</b> <i>(Acipenser Baerii)</i> Siberian Sturgeon, Netherlands petite pearls, light grey to slate color profile, clean and briny flavor, with a creamy finish. Wonderful balance of sweetness and brightness	<b>85   28g</b>
<b>Golden Ossetra</b> <i>(Acipenser Gueldenstaedtii)</i> Siberian Sturgeon, Netherlands a regal golden glow and a clean, buttery flavor and aftertaste. Golden is one of the rarest colors on the caviar spectrum	<b>165   28g</b>
<b>Calvisius Tradition Prestige</b> <i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	<b>100   28g</b>

### RAW BAR AND OYSTERS

<b>Maine Lobster</b>	<b>MKT   each</b>
<b>Tuna Tartare</b>	<b>48   1lb</b>
<b>King Crab Legs</b>	<b>MKT   1lb</b>
<b>East / West Coast Oysters</b>	<b>3.25 each   38 dozen</b>
<b>Chef Reserve Oysters</b>	<b>4.25 each   50 dozen</b>

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## WINE

### SPARKLING & WHITES

2023 Elmstone Sauvignon Blanc, New Zealand	70
2022 Elena Walch Pinot Grigio, Alto-Adige	70
2021 Sandhi Chardonnay, Central Coast, CA	62
2019 Smith-Madrone Chardonnay, Napa Valley	110
Rotating Sancerre, Loire Valley	88
2023 Sourgal Moscato d'Asti (sweet), Italy	65
NV Bisol Prosecco, Italy	78

2019 Ink Grade Sauvignon Blanc, Napa Valley	155
2020 Bien Nacido, Estate Chardonnay, Santa Maria Valley	145
2022 Chateau de Beurenard, Chateauneuf du Pape Blanc, Southern Rhône	140
2017 Huet Le Mont Vouvray Moelleux (sweet), Loire Valley	144
NV Legras & Haas, Grand Cru, Blanc de Blancs, Champagne	180

2021 Jonata, Flor, Sauvignon Blanc, Ballard Canyon	190
2010 Daniel-Etienne Defaix, Les Lys, Chablis 1er Cru (Chardonnay), Burgundy	210
2021 Staglin Family, Estate Chardonnay, Napa Valley	257
NV Laurent Perrier, Grand Siecle, No. 25 Champagne Brut, France	300

### REDS

2022 Alchemist Pinot Noir, Willamette Valley	73
2017 Pied a Terre, Cabernet Sauvignon, Sonoma	90
2020 Felsina, Berardenga, Chianti Classico, Tuscany	84
2019 Green & Red, Petite Syrah, Napa Valley	110
2022 Thevenet, Les Clos, Bourgogne Rouge (Pinot Noir), Burgundy	70

2021 Dubreil, Les Paulands, Aloxe-Corton 1er Cru, Burgundy	190
2022 Bergstrom, Silice, Pinot Noir, Willamette Valley	225
2019 Smith-Madrone, Cabernet Sauvignon, Napa Valley	180
2021 Le Puy, Emilien, Bordeaux	170
2020 Chateau Simain, Le Traversier, Chateauneuf-du-Pape, Rhone Valley	120

2019 Morlet, Joli Coeur, Pinot Noir, Fort-Ross-Seaview, Sonoma	240
2017 Ink Grade, Cabernet Sauvignon, Howell Mountain, Napa Valley	355
2018 Stonestreet, Cabernet Sauvignon, Alexander Valley, Sonoma	225
2015 Chene Bleu, Heloise, Grenache Blend, Rhone Valley	220

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