



HARBOR HOUSE
SEAFOOD • STEAKS • RAW BAR • COCKTAILS

EST. 2010

PRIVATE DINING MENU

JOHN KORYCKI EXECUTIVE CHEF | MICHAEL GENRE CHEF DE CUISINE | MARTIN DELGADILLO EXECUTIVE SOUS CHEF

Due to its unique partnership structure, Harbor House regrettably is unable to accept Bartolotta Gift Certificates, Gift Cards and any other Bartolotta promotional coupons.

HH-Private Dining Menu-2022-0709



PASSED APPETIZERS

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

WARM

Miniature Maryland Style Crab Cakes Remoulade Sauce	48
Roasted Oysters Choose one: Lemon Herb Butter or Bourbon Chipotle Butter (Gluten Free)	60
Filet Mignon Bites Horseradish Crème Fraiche, Chives (Gluten Free)	48
Sautéed Shrimp Herbed Bread Crumbs, Garlic Butter (Gluten Free without Breadcrumbs)	60

CHILLED

Tuna Tartare Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten Free without Wontons)	48
Salmon Rillettes Smoked Salmon Pâté, Lemon Mayo, Dill (Crostino or Gluten Free on Endive)	42
Classic Shrimp Cocktail Zesty Cocktail Sauce, Lemon (Gluten Free)	60
Bruschetta Bufala Mozzarella, Arugula, Cherry Tomatoes (Gluten Free W/O Baguette)	36
Smoked Salmon Crostino Toasted Baguette, Cucumber, Dill, Lemon (Gluten Free W/O Baguette)	48

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your scheduled event. Prices do not include service charge and tax and are subject to change.

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information contact your physician or public health department



APPETIZERS

Small, individually plated portions

Fried Calamari	9
Marinated in Garlic and Mint, Marinara	
Maryland Style Blue Crab Cake	12
Remoulade Sauce, Carrot and Celery Salad	
Classic Shrimp Cocktail	10
Two Gulf White Shrimp, Zesty Cocktail Sauce, Lemon (Gluten Free)	
Roasted Oysters	5 each
Choose From: Lemon Herb Butter or Bourbon Chipotle Butter (Gluten Free)	
Sea Scallop	12
Pan-Seared Scallop, Chef's Seasonal Presentation (Gluten Free)	

SOUPS AND SALADS

Caesar Salad	13.50
Crisp Romaine, Parmesan, Croutons, Anchovy Dressing (Gluten Free without Croutons)	
Garden Salad	14
Chef's Seasonal Salad Vegetables and Dressing (Gluten Free)	
Burrata Salad	16
Chef's Seasonal Preparation, Extra Virgin Olive Oil (Gluten Free)	
Little Gem Wedge	15
Cherry Tomatoes, Red Onions, Penta Creme Blue, Bacon Breadcrumbs (Gluten Free without Croutons)	
New England Clam Chowder	12
Bacon, Potatoes	
Shellfish Bisque	14
Lobster, Crab, Shrimp, Brandy, Cream	

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ENTRÉES

Please select up to three choices.

For groups of 12 or more guests, counts are required for each entrée one week prior to the reservation, with a maximum of three entrée selections. Host is to provide place cards clearly indicating the entrée selection.

FISH & SHELLFISH

Served with Buttered Red Potatoes

Bay of Fundy Salmon	38
<i>Israeli Couscous, King Trumpet Mushrooms, Sweet Herb Vinaigrette</i>	
Striped Bass	42
<i>Pan-Seared, Chef's Seasonal Vegetable, Lemon Salsa Verde</i>	
Block Island Swordfish	44
<i>Herb-Grilled, Garlicky Broccolini, Herb Pesto</i>	
Sea Scallops	45
<i>Pan-Seared, Creamed Sweet Corn & Leeks, Tomatoes, Pickled Red Onions, Oregano</i>	

LAND

Served with Yukon Potato Puree, Choice of One Vegetable Side

Filet Mignon	50
Roasted Chicken	28
Vegetable Fettucine	22
<i>Pappardelle, Romano Beans, Zucchini, Tomato Sauce, Basil Pesto</i>	

COMBINATION ENTRÉES

Served with 8 oz Filet Mignon, Potato Purée, Sautéed Spinach, Béarnaise Sauce.

South African Lobster Tail	78
Lobster Oscar	80
Seared Sea Scallops	72
Jumbo Lump Crabmeat Oscar	MKT
Grilled Shrimp	64
Roasted Salmon	64
Crab Cake	64

VEGETABLE SIDES

Garlic Sautéed Spinach	French Green Beans
Garlicky Broccolini	Summer Squash & Tomatoes
Roasted Brussels Sprouts	<i>(seasonal)</i>
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DESSERTS

Please select up to two choices.

Dessert counts are required one week prior to the reservation, with a maximum of two dessert selections.

Key Lime Pie Graham Cracker Crust, Honey Meringue	12
Carrot Cake Pecans, Cream Cheese Frosting	12
Flourless Chocolate Cake Vanilla Ice Cream, Berries (Gluten Free)	12
Fruit Crumble Seasonal Fresh Fruit, Spiced Oat Crumble (Gluten Free)	12
Vanilla Cheesecake Seasonal Fruit, Whipped Cream	12
Sorbet Trio Daily Selection (Gluten Free)	12
Ice Cream Trio Daily Selection (Gluten Free)	12

CHILDREN'S MENU

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

Fish & Chips Beer Battered Cod, Fries, Tartar Sauce	21
Beer Battered Shrimp Fries, Cocktail Sauce	21
Pasta with Butter Parmesan	21
Pasta with Marinara Parmesan	21
Roasted Chicken Breast Potato Purée, Green Beans	21
Baked Salmon Potato Purée, Green Beans	24
Petite Filet Mignon 4oz Steak, Potato Purée, Green Beans	26

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SEAFOOD SPECIALTIES

CAVIARS

Calvisius Oscietra Royal	150 / 28g
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex & persistent, hazelnut, butter, sea urchin notes, brown to dark brown with warm amber tones pearls, velvety & firm texture	
Calvisius Oscietra Classic	125 / 28g
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm	
Calvisius Tradition Prestige	90 / 28g
<i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	
Bemka Royal Ossetra	75 / 28g
<i>(Acipenser Baerii)</i> Siberian Sturgeon, USA clean, crisp nutty flavors, medium dark brown pearls, firm texture	

RAW BAR AND OYSTERS

Maine Lobster	MKT / each
Jumbo Lump Crab	30 / 4oz 120 / 1lb MKT
Tuna Tartare	48 / 1lb
King Crab Legs	MKT / 1lb
East / West Coast Oysters	3 each 33 / dozen
Chef Reserve Oysters	4 each 45 / dozen

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**TO PLACE AN ORDER, PLEASE CONTACT
ALYSON SANDSTROM**

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