



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

Miniature Maryland-Style Crab Cakes Remoulade Sauce	48
Hanger Steak Skewers Black Truffle Butter, Brandy-Peppercorn Sauce	50
Roasted Shrimp Herbed Bread Crumbs, Garlic Butter	60
Shrimp Scampi Sautéed, Lemon Herb Butter, Garlic, White Wine	60

CHILLED

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

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. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

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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	120
Snow Crab Clusters, King Crab Legs, Tuna Tartare, Gulf Shrimp, Crab Claws, Chilled Maine Lobster Salad and Chef's Choice Oysters (serves 4-6)	

SOUPS & SALADS

Please select up to two options.

Bartolotta's Caesar Salad	16
Romaine Lettuce, Croutons, Parmesan, Anchovy Dressing (Gluten Free without Croutons)	
Garden Salad	16
Shaved Brussels Sprouts, Honeycrisp Apples, Spiced Cherries, Manchego Cheese, Pepitas, Apple Cider Vinaigrette	
Chopped Salad	16
Nueske's Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs (Gluten-Free without Croutons)	
Mixed Green Salad	13
Spring Lettuces, Carrot Ribbons, Red Onions, Demi-Sec Tomatoes, Roasted Lemon and Herb Vinaigrette	
New England-Style Clam Chowder	13
Bacon, Potatoes	
Lobster Bisque	14
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

Bay of Fundy Salmon	43
Grilled, Yukon Gold Olive Oil Potatoes, Garlic Rapini, Lump Crab, Tomato-Caper Sauce	
Hudson Canyon Sea Scallops	53
Smoked Bacon, Roasted Sweet Potatoes, Cauliflower, Anaheim Peppers, Pomegranate Gastrique	
Grilled Swordfish	45
Fondant Potatoes, Tuscan Kale, Saffron Beurre Blanc	
Linguine & Clams	44
Crispy Pork Belly, Clam Bacon Broth, Grilled Baguette	

LAND

8 oz Black Angus Filet Mignon	55
Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	
18 oz Black Angus Ribeye	70
Smashed Fingerling Potatoes, Butternut Squash, Brandy Peppercorn Sauce, Crispy Shallots	
Roasted Chicken	32
Yukon Gold Olive Oil Potatoes, Roasted Cauliflower, Lemon-Chili Oil	
Pappardelle Pasta	28
Bufala Mozzarella, Cherry Tomatoes, Romesco Sauce, Basil (Vegetarian)	

COMBINATION ENTRÉES

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

South African Lobster Tail	82
Lobster Oscar	79
Seared Sea Scallops	76
Grilled Shrimp	66
Herb-Roasted Salmon	64
Crab Cake	64

VEGETABLE SIDES

Sautéed Green Beans	Garlic Rapini (seasonal)
Sautéed Mushrooms	

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DESSERTS

Please select up to two choices.

Key Lime Pie Graham Cracker Crust, Honey Meringue	12
Carrot Cake Candied Pecans, Cream Cheese Frosting	12
Blueberry & Lemon Crumble anilla-Lavender Oats, Vanilla Ice Cream, Candied Lemon (Gluten-Free)	12
Chocolate & Hazelnut Dark Chocolate Torte, Milk Chocolate Praline	12
Sorbet Trio Daily Selection (Gluten-Free)	12
Ice Cream Trio Daily Selection (Gluten-Free)	12
Trio of Miniature Desserts Key Lime Pie, Flourless Chocolate Cake, Carrot Cake	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
Chicken Tenders Fries, Ranch	21
Petite Filet Mignon 4oz Steak, Potato Purée, Green Beans	32

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SEAFOOD SPECIALTIES

CAVIARS

Siberian Sturgeon Baerii <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	85 28g
Golden Ossetra <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	165 28g
Calvisius Tradition Prestige <i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	100 28g

RAW BAR AND OYSTERS

Maine Lobster	MKT each
Tuna Tartare	48 1lb
King Crab Legs	MKT 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

2023 Elmstone Sauvignon Blanc, New Zealand	70
2022 Santa Margherita Pinot Grigio, Italy	65
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

2021 Willamette Valley Vineyards, Founder's Reserve Pinot Noir	75
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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**TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM**

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