



HARBOUR LIGHTS  
Dinner Menu

**STARTERS**

**Cream of Crab Soup**

Jumbo Lump Crab and House Made Old Bay Crackers 9.5

**Soup du Jour**

Ask your server for today's selection 8.5

**Chesapeake Bay Oysters on the Half Shell**

with mignonette, cocktail sauce and lemon 9.5

**Baby Green Salad**

with shaved prosciutto, sliced apples & pears, pumpkin seed crusted fried goat cheese and apple cinnamon vinaigrette 9.5

**Steamed Mussels**

in a white wine, garlic, sweet Thai chili broth with fresh cilantro and tomatoes 9.5

**Roasted Red Onion Tart**

with boursin cheese topped with cherry tomato & arugula salad, basil and balsamic reduction 8.5

**ENTRÉES**

**Pumpkin Seed Crusted Scottish Salmon**

over tomato & basil gnocchi, English peas and basil pesto topped with arugula salad 24.5

**Braised Beef Short Ribs**

with English pea infused risotto, baby carrots, grilled asparagus & rosemary shallot jus 24.5

**Shrimp & White Corn Crusted Flounder**

with sautéed zucchini & squash, cherry tomatoes and whole grain mustard butter sauce 25.5

**Grilled Natural NY Strip**

with caramelized onions, mashed potatoes, grilled vegetable lasagna and shallot jus 26.5

**Wild Pan Seared Rockfish**

with crispy fried polenta, sautéed wild mushrooms & spinach and roasted red pepper sauce 26.5

**White Marble Farms 12 oz. Pork Chop**

with sweet potatoes, honey, roasted root vegetables and apple cider jus 24.5

**SIDES**

**Crispy Fried Polenta**

with roasted red pepper sauce 4.95

**Seasonal Sautéed Vegetables**

with fresh herbs & cherry tomatoes 4.95

**Lobster & Truffle Mac n' Cheese**

with pecorino cheese 7.95

**Caramelized Onion Mashed Potatoes**

4.95

**Tomato & Basil Gnocchi**

4.95

**Executive Chef**

David Hayes