



HARBOUR LIGHTS  
*Lunch Menu*

**STARTERS**

**Cream of Crab Soup, Award Winning Oyster Stew or Soup du Jour** *cup 6 / bowl 9.5*

**Venison Chili** with sour cream, sharp cheddar cheese & fried tortilla chips *cup 6 / bowl 9.5*

**Crispy Fried Local Oysters** (six) with pickled cucumber salad & old bay spiced remoulade *10.5*

**Mini Cornmeal Crusted Catfish Tacos** with tomato salsa, avocado mousse, pickled jalapenos and chili lime dressing *9.5*

**SALADS / ENTRÉES**

**Baby Green Salad** with shaved prosciutto, sliced apples & pears, pumpkin seed crusted fried goat cheese and apple cinnamon vinaigrette *8.5*

**Caesar Salad** with Garlic Croutons, Parmesan Chips and Creamy Caesar Dressing *8.5*

*Add Chicken 4.5 / Salmon 6.5 / Fried Oysters 6.5*

**Angus Beef Burger** aged sharp cheddar cheese, applewood smoked bacon, lettuce, tomato, a pickle and crispy French fries *14.5*

**English Fish & Chips** beer battered haddock filet with tartar sauce, English peas and lemon *15.5*

**Jumbo Lump Crab & Asparagus Quiche** served with a baby green salad with cherry tomatoes & balsamic vinaigrette *15.5*

**HARBOUR LIGHTS SANDWICHES**

*served with house fried Old Bay chips & a pickle*

**Oyster Po' Boy** with creamy coleslaw & old bay spiced tartar sauce on a toasted brioche bun *10.5*

**Smoked Turkey & Brie** with cranberry relish & arugula on grilled focaccia *10.5*

**Pulled Pork** slow roasted and tossed in Chef's Signature Chipotle BBQ Sauce with Creamy Coleslaw on a Brioche Bun *10.5*

**Grilled Veggie Stacker** sundried tomato pesto, grilled portabella mushrooms, bell peppers, zucchini, squash and asparagus with boursin cheese on focaccia *10.5*

**French Dip Roast Beef** on focaccia with boursin cheese, caramelized onions & au jus *10.5*

**Soup & Sandwich** any ½ sandwich and cup of soup *10.5*

**Executive Chef David Hayes**