



HARBOUR LIGHTS
Tavern Menu

STARTERS

Cream of Crab Soup / Award Winning Oyster Stew / Soup du Jour 9.5

Local Oysters Rockefeller with parmesan cream sauce, sautéed spinach, applewood smoked bacon and a crunchy herb parmesan crust 10.5

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

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

Caesar Salad with garlic herb croutons, parmesan cheese and creamy caesar dressing 8.5

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

ENTRÉES

New Orleans Style Smoked Shrimp & Chicken Gumbo with braised basmati rice, bell peppers, celery and onions 15.5

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

Oven Roasted Chicken Breast over wild mushroom & truffle gnocchi, cherry tomatoes and sweet marsala jus 15.5

Grilled Scottish Salmon served with artichoke heart & English pea risotto, basil pesto and wilted spinach 15.5

Grilled 8 oz. Bistro Tender with herb parmesan bread crumb crusted confit fingerling potatoes, grilled asparagus, fennel and shallot thyme jus 15.5

Shepard's Pie slow braised leg of lamb, carrots, onions, peas & rosemary topped with roasted garlic mashed potatoes and sautéed crispy green beans 15.5

BBQ Braised Pork Shanks lightly smoked and served over creamy parmesan & herb polenta and topped with frisee & arugula salad 15.5

SIDES

Lobster & Truffle Mac n' Cheese 7.95

Seasonal Sautéed Vegetables 4.95

Pomme Frites tossed with Cheddar Cheese 4.95

Roasted Garlic Mashed Potatoes 4.95

Executive Chef David Hayes