

HARBOR LIGHTS

SEAFOOD & STEAKS

Starters

Maryland Cream of Crab

cup 9/bowl 14

Fried Brussel Sprouts

balsamic honey reduction 7

Crispy Fried Calamari

with cherry pepper rings and chili aioli 11

Braised Beef Short Rib

*parsnip puree, cinnamon-rosemary jus
& crispy leeks 12*

Butternut & Black Truffle Risotto

*butternut squash simmered with arborio rice
black truffles and savory herbs 13*

Grampy Q's Meatballs

in marinara sauce 3ea

Bruschetta

*garbanzo beans, mixed grape tomatoes, garlic,
basil & balsamic reduction 8*

Crab Popcorn

golden fried colossal crab with chili aioli 18

Oysters Rockefeller

creamed spinach & parmesan 13

Local Oysters on the Half Shell

*sherry mignonette, cocktail sauce
& lemon ~ market price*

Jumbo Shrimp Cocktail (6)

steamed jumbo shrimp with cocktail & lemon 13

Colossal Crab Cocktail

red & white horseradish sauces 18

Salads

House Salad

*baby field greens, beefsteak tomato, english cucumber,
pickled red onion, shaved carrot, balsamic vinaigrette
6/11*

Caesar

*herb croutons, grana padana, green romaine,
creamy caesar 7/12*

Grilled Romaine Wedge

*bacon lardon, gorgonzola,
mixed grape tomatoes, toasted pine nuts,
blue cheese dressing 8/14*

Baby Spinach

*candied walnuts, gorgonzola cheese, apples, dried
cranberries and warm bacon dressing 10*

Pasta

*served with garlic toast & your choice of
Angel Hair, Spaghetti, Linguine, Fettuccini, Pappardelle, Rigatoni, Penne*

Penne in Pesto Cream 12

Penne in Pink Vodka Sauce 12

Pasta Marinara 11

Linguine with Tomatoes & Mushrooms

tossed in white wine and roasted garlic cream sauce 13

Grampy Q's Spaghetti & Meatballs (3)

Grampy Q's secret recipe 16

Bolognese a la Pappardelle

rich tomato-beef ragu 15

Bob's Rigatoni

*ground beef and pork, slow cooked with, garlic,
artichokes, spinach, mushrooms, plum tomatoes,
olives and roasted peppers 15*

Chicken & Broccoli Alfredo

*grilled chicken and broccoli tossed with fettuccini
noodles in creamy alfredo sauce 18*

Chicken Parmesan

*breaded chicken breast topped with mozzarella and
parmesan served with penne marinara 18*

Pork Chop Milanaise

*pounded pork chop with lemon, parsley and parmesan
served with penne marinara 19*

Pan-Seared Scallops

*with peas and pancetta over linguine in
carbanara sauce 23*

Shrimp Fra Diavolo

*tender gulf shrimp in spicy tomato sauce
over linguine pasta 22*

Main Dishes

Jumbo Lump Crab Cakes

cream corn, old bay red bliss potatoes, chive butter 32

Local Rockfish Fillet

Mushroom risotto, haricot vert, tomato-fennel ragout 26

Filet Mignon

*roasted garlic mashed potatoes, brussel sprouts,
red wine demi 6oz 29 10oz 41*

Grilled Double Cut Berkshire Pork Chop

*whipped sweet potatoes, ratatouille,
apple cider reduction 26*

Pan Seared Diver Scallops

squash "noodles", polenta cakes, saffron butter 28

Slow Braised Beef Short Rib

*boursin mashed potatoes, fried brussels,
cinnamon-rosemary jus 25*

Sides 6

**Cream Corn | Cream Spinach | Garlic Mashed Potatoes | Boursin Mashed Potatoes
Sautéed Spinach | Old Bay Red Bliss Potato Wedges | Whipped Sweet Potatoes
Fried Brussel Sprouts | Haricot Vert**

Wines

Champagne/ Sparkling / Rose

VILLA SAUDI
Prosecco, Italy \$30

AUBERT
Pinot Noir/Pinot Meunier/Chardonnay, Brut, Champagne, France
\$16/\$54

TENUTA SANT'ANNA
Processco, Extra Dry, Italy \$11split

LE GRAND COURTAGE
Brut Grande Cuvee, Rose \$11split

TREVERI
Chardonnay, Blanc de Blanc – Extra Brut,
Washington State \$35

TREVERI
Pinot Noir, "Blanc de Noir -Brut", Washington State \$42

COL DI ROCCA
Prosecco (Glera) Extra Dry, "Prosecco Superiore", Veneto, Italy, NV
\$35

L'OLIVETO
Rose of Pinot Noir, Russian River Vally, California 2017 \$11gls/33

466
Moscato, Moscato d' Asti, Italy, 2016 \$11gls/\$44

Whites

CLAUDVAL
French White 2017 \$7/22

BARRIQUE
Chardonnay, California, 2016 \$11/34

VIAGGIO
Provincia di Pavia Pinto Grigio 2017 \$8/25

ITALO CESEON
Pinot Grigio, Italy 2017 \$12/39

BLISS
Sauvignon Blanc, California 2017 \$10/31

CHATEAU MONTELENA
Chardonnay, Napa Valley, California 2014 \$95

VINCENT DAMPT
Chardonnay, "Chablis", France 2016 \$55

HERENCIA ALTES
Grenache Blanc , "Benufet", Terra Alta, Spain 2015 \$45

GREGORY PEREZ
Godello/Dona Blanca, "Brezo", Bierzo, Spain 2015 \$38

ALBERENO
Vina Cartin 2017 \$11/36

Reds

DESSERT WIND
Merlot, Washington State 2016 \$12/37

A LA CARTE
Pinot Nior, California 2016 \$11/34

ENOS
Enos Cabernet Sauvignon, California 2016 \$13/39

CHATEAU LAGREZETE
Purple Malbec, France 2016 \$12/36

DONKEY & GOAT
Pinot Noir/Syrah/Grenache "Gallivantor", California 2016 \$41

BENCH
Pinto Noir, California 2017 \$46

CHATEAU PASQUET
Merlot/Malbec/Carmenere/Petit Verdot/Cabernet Sauvignon,
Bordeaux, France 2015 \$31

FABRICE GASNIER
Cabernet Franc, "Chinon-Vielles Vignes", France 2015 \$41

GRES ST. VINCENT
Cote du Rhone, France 2016' \$10/31

CHATEAU MOULIN de TRICOT
Cabernet Sauv./Merlot, "Margaux", France 2013 \$89

CHATEAU LEYDET-VALENTIN
Merlot/Cabernet Franc, "Saint-Emilion -Grand Cru", France 2012 \$99

LE FRAGHE
Corvina/Rondinella, "Bardolino", Italy 2016 \$40

LE PIANE
"Maggiorina Rosso", Boca, Italy 2015 \$48

ESPELT
Grenache, "Old Vines", Spain 2015 \$26

FINCA VILLACRECES
Tempranillo/Cab Sauvignon, "Pruno", Spain 2015' \$48

R. LOPEZ DE HEREDIA
Rioja, "Bosconia – Reserva", Spain 2009 \$75

