



## Lunch

### Appetizers

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| <b>Tuna Poke*</b> –Rare yellowfin tuna tossed with sesame oil, soy, ginger, scallion & cilantro, drizzled with orange mandarin glaze, served with wonton chips | 14.  |
| <b>Baked Stuffed Oysters-</b> baked oysters with bacon, spinach & seasoned panko   | mkt. |
| <b>Artichoke &amp; Spinach Dip</b> – mixed cheeses, artichoke & spinach with fried wontons   | 12.  |
| <b>Mussels</b> – sautéed with white wine, garlic, tomatoes, onions & herb butter, garlic toast   | 13.  |
| <b>Wings</b> – classic buffalo style wings served with bleu cheese and celery  | 10.  |
| <b>Fava Bean Hummus</b> – served with Kalamata olives & grilled pita bread   | 11.  |
| <b>Garlic Calamari</b> – lightly breaded, deep fried, drizzled with warm garlic butter   | 12.  |
| <b>Shrimp Cocktail</b> – four jumbo shrimp with wasabi cocktail sauce (additional \$3 ea.)   | 12.  |
| <b>Chicken Tenders</b> – crispy tenders served with spicy honey mustard dressing   | 9.   |

### Soup/Salads

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| <b>New England clam chowder</b> – house-made creamy chowder with whole sea clams            | 5/7.  |
| <b>Garden</b> – mixed greens, tomato, red onion, cucumber, choice of dressing               | 6/10. |
| <b>Caesar</b> – romaine lettuce, shaved parmesan, garlic croutons, creamy dressing          | 6/10. |
| <b>Wedge</b> – iceberg, bacon, garlic & basil marinated tomatoes, beets & buttermilk ranch  | 12.   |
| <b>Caprese</b> – bacon, avocado, fresh mozz, tomato, lemon-basil olive oil & balsamic glaze | 9.    |
| <b>Grilled Seared Tuna Salad*</b> – mixed greens, tomato, avocado, ginger wasabi dressing   | 19.   |
| <b>Lobster &amp; Avocado</b> – mixed greens with a sundried tomato pesto vinaigrette        | 22.   |
| <b>Salad Additions</b> -chicken 4, shrimp 6, lobster 12, tuna 9, anchovies 1, goat cheese 4 |       |

### Sandwiches

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| <b>Hummus Wrap</b> – house-made fava bean hummus, cheddar, lettuce, tomato  | 9.    |
| <b>Blackened Chicken</b> – topped with bacon, avocado and black bean and corn salsa   | 12.   |
| <b>Turkey/Bacon/Avocado</b> –Boursin cheese, lettuce, tomato, red onion, Asiago Focaccia  | 12.   |
| <b>Veggie Burger</b> – veggie burger with lettuce, tomato, red onion  | 9.    |
| <b>Skirt Steak BLT*</b> – Skirt steak, bacon, lettuce, tomato, on focaccia with a basil mayo  | 13.   |
| <b>Cold Lobster Roll</b> – fresh lobster, mayonnaise, celery, onion, old bay, grilled roll  | 23.   |
| <b>Hot Lobster Roll</b> – fresh lobster, sautéed in butter on grilled roll  | 23.   |
| <b>Classic Burger*</b> – USDA choice sirloin with lettuce, tomato, red onion  | 10.   |
| – American, Swiss, cheddar, bleu, sautéed onion, mushroom, jalapenos, avocado   | 1/ea. |
| – Applewood smoked bacon, fried egg   | 2/ea. |
| <b>Blackened Tuna Reuben*</b> – grilled Yellowfin tuna on rye topped with Swiss cheese, Thousand Island dressing and a wasabi & pickled ginger coleslaw | 14.   |

**Sandwiches/burgers served with fries or coleslaw - substitute onion rings for \$3.50**

### Entrees:

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| <b>Chicken Quesadilla</b> – seasoned shredded chicken, cheddar-jack, onion, tomatoes   | 11.  |
| <b>Fish &amp; Chips</b> – Atlantic cod deep fried with French fries & coleslaw   | 16.  |
| <b>Chimichanga</b> – seasoned chicken, red cabbage, black beans, cheddar cheese, grilled corn, onion and topped with chipotle & jalapeno/cilantro aiolis in a grilled flour tortilla | 11.  |
| <b>Whole Belly Clams</b> – deep fried, served with fries and coleslaw  | mkt. |
| <b>Lobster Quesadilla</b> – cheddar-jack, served w/ sour cream, black bean & corn salsa  | 20.  |
| <b>Scampi-</b> shrimp, capers, tomato, garlic, lemon, scallion, olive oil & butter over linguine   | 23   |

**\*Consumption of raw or undercooked foods may increase risk of food borne illness \***  
**Please alert your server of any food allergy. Gluten free pasta or wraps available**

# The Harbor Grill

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