

HARBOUR HOUSE

HH

RESTAURANT & BAR

BRUNCH

🍷 INDICATES HARBOUR HOUSE FAVORITE

RAW BAR

Local Oysters*	PTM
<i>Daily Selection</i>	
Littleneck Clams*	1.5
Jumbo Shrimp	3
Harbour House Tower	
Half	45
<i>5 Oysters, 5 Littleneck Clams, 5 Jumbo Shrimp, 1/2 Chilled Lobster</i>	
Whole	85
<i>10 Oysters, 10 Littleneck Clams, 10 Jumbo Shrimp, Whole Chilled Lobster</i>	



STARTERS:

HH NEW ENGLAND CLAM CHOWDER	7
RIB EYE STEAK CHILI <i>Onion and cheese topping</i>	8
POINT JUDITH CALAMARI <i>Garlic butter, pepperoncini, marinara sauce</i>	12
🍷 HH FRITTERS <i>House-made tartar sauce</i>	8
BACON-WRAPPED SCALLOPS <i>Applewood-smoked bacon, whole grain honey mustard sauce</i>	16
🍷 HH LOBSTER CRÊPES <i>Mushroom, shallot, Madeira cream sauce</i>	13
GRILLED CAESAR SALAD <i>Grilled romaine hearts, garlic croutons, parmesan, house-made Caesar dressing</i>	11
HH CHOPPED SALAD <i>Hearty greens of kale, spring mix, cabbage, raisins, walnuts, tomato, cucumber, feta cheese, choice of dressing</i>	12

FLATBREADS:

🍷 PROSCIUTTO ARUGULA <i>Mozzarella, fig jam, caramelized onion</i>	13
PORT SIDE <i>Marinara, mozzarella, sweet Italian sausage, pepperoni, mushroom</i>	13
VEGETARIAN <i>Root vegetables, mozzarella, baby kale</i>	12
MARGHERITA <i>Marinara, mozzarella, parmesan, tomato, basil</i>	12

ENTRÉES:

EGGS ANY STYLE* <i>Two eggs, home fries, bacon or sausage, choice of toast</i>	9
BUILD YOUR OWN OMELETTE <i>Choice of three: ham, bacon, sausage, onion, pepper, tomato, spinach, asparagus, mushroom, Swiss, American, cheddar or goat cheese, with home fries, choice of toast (sub egg whites \$2.5)</i>	12
BREAKFAST SANDWICH* <i>Two eggs, ham or bacon, choice of cheese, choice of bread, home fries</i>	9
EGGS BENEDICT* <i>Canadian bacon, hollandaise, home fries</i>	12
🍷 LOBSTER BENEDICT <i>Asparagus, red pepper hollandaise, home fries</i>	16
🍷 HH SIRLOIN HASH <i>Two poached eggs, mushroom, onion, pepper, choice of toast</i>	14
CLASSIC FRENCH TOAST <i>Butter & maple syrup</i>	8
BUTTERMILK PANCAKES <i>Butter & maple syrup</i>	8
CEDAR PLANK SALMON* <i>Roasted beet, broccoli rabe, maple bourbon glaze</i>	22
HALEY BASKET <i>Fried basket with choice of house-made chips, french fries or coleslaw</i>	17
<i>Choice of: shrimp, fish, oysters or scallops</i>	
CHICKEN CARBONARA <i>Penne pasta, fresh peas, pancetta, fried egg</i>	18

SANDWICHES: Choice of house-made chips, french fries or coleslaw

HH 8 OZ. BURGER* <i>Lettuce, tomato, onion, AI aioli</i>	12
<i>Additional Toppings: Fried egg, jalapeno, cheddar, American, Swiss or Blue Cheese \$1 each Bacon, avocado \$1.5 each</i>	
LOBSTER ROLL <i>Choice of hot with drawn butter or cold with celery leaves, crème fraîche, lemon zest</i>	22
🍷 DAILY FISH TACOS* <i>Red onion, avocado, mango, bibb lettuce, lime (Cajun-style optional)</i>	2 for 10 3 for 15
FISH SANDWICH <i>Fresh beer battered locally caught fish on a brioche roll, lettuce, tomato</i>	12
TRIPLE-DECKER CHICKEN SANDWICH <i>Chicken breast, bacon, lettuce, tomato, mayo, choice of bread</i>	13
FRENCH DIP SANDWICH <i>Sliced Prime Rib, sautéed mushroom & onion, Au jus, horseradish cream</i>	12

SPECIALTY BRUNCH COCKTAILS

SPARKLING WINE <i>with carafe of fresh OJ</i>	Bottle 20
MAURO MASCHIO SPARKLING ROSÉ	Split 9
SPARKLING COSMOPOLITAN <i>Ketel One Citroen, St. Germaine, fresh lime, cranberry juice, Prosecco</i>	12
CUCUMBER SMASH MARTINI <i>Effen Cucumber Vodka, muddled strawberry, Prosecco</i>	12
FRENCH 75 <i>Gin, champagne, fresh lemon juice, dash sugar</i>	11
CLASSIC MIMOSA <i>Champagne, fresh OJ</i>	6
BLOCK ISLAND LOADED MIMOSA <i>Champagne, Ketel One Oranje, fresh OJ</i>	10
CLASSIC BLOODY MARY	6
SPICY BLOODY MARY <i>Spicy mix, Tito's Vodka, hot sauce, salted rim</i>	8
HARBOUR HOUSE BLOODY MARY <i>Dijon mustard, olive brine, celery seed, cumin, cayenne, old bay rim</i>	10
SALTY DOG <i>Tito's Vodka, white grapefruit juice, salted rim</i>	8

* Consumption of raw or undercooked foods of animal origin will increase your risk of foodborne illness. Consumers who are vulnerable to foodborne illness should only eat food from animals thoroughly cooked. Please notify your server of any food allergies prior to ordering. For parties of eight or more, a 20% gratuity is added to the check.