

Harbor Reef Restaurant

Dinner

Appetizers

Pork Belly Bites

Pork belly bites fried and tossed in our in-house special seasoning.
Served with a side of chipotle mayo / 13

Calamari Piccata

Tenderized slices of calamari steak, egg dipped, rolled in Italian bread crumbs & seared until golden brown. Served on light lemon garlic cream sauce and topped with capers and micro greens / 21

Seafood Dip

Bay shrimp and snow crab mix, topped with fresh shaved parmesan, and parsley. Served in a sourdough bowl / 20

Chicken Wings

Half dozen chicken wings, fried and tossed in your choice of sauce-
BBQ Buffalo, Lemon Pepper, or Dry Ranch Rub.
Served with carrots, celery & ranch / 15

Buffalo Cauliflower

Roasted cauliflower tossed in buffalo sauce.
Topped with blue cheese crumbles and shaved
celery / 15



Soups & Salads

Harbor Reef Clam Chowder

Cup/ 8 Bowl / 11 Add Bread Bowl / 2

Soup of the Day

Cup / 8 Bowl / 11 Add Bread Bowl / 2

Traditional Caesar Salad

Fresh romaine lettuce leaves tossed in a creamy caesar dressing and grated parmesan. Topped with croutons / 13
Additional Charges- Steak / 14 Shrimp / 12 Chicken / 8

Caprese Salad


Sliced fresh mozzarella and tomato, lightly salted, peppered, drizzled with olive oil, a balsamic reduction, and topped with fresh basil / 16
Additional Charges- Steak / 14 Shrimp / 12 Chicken / 8

Honey Poppyseed Spinach Salad

Baby spinach tossed in a honey poppyseed dressing.
Topped with strawberries, papaya, pineapple, mango, macadamia nuts, and crumbled Feta cheese / 17
Additional Charges- Steak / 14 Shrimp / 12 Chicken / 8


Chef Joe Perez


CATALINA
ISLAND COMPANY

 22% Gratuity will be
applied to parties of 10 or more

HARBOR REEF RESTAURANT

Dinner Entrees

Harbor Reef Burger

1/2 lb. charbroiled angus beef patty, American cheese, lettuce, tomato, onion, pickle, and thousand island on a kaiser roll.

Served with golden crisp fries / 17

Additional Charges- Avocado / 2 Bacon / 2

Substitute Buffalo Patty / 4 Substitute Veggie Patty / 1

Mojito Lime Salmon & Shrimp

Seared salmon and sauteed mojito lime shrimp, served over mashed potatoes and broccolini / 29

Catch of the Day

Grilled catch of the day topped with herb roasted garlic butter. Served over mashed potatoes and broccolini / Market Price

Cajun Chicken Pasta

Cajun chicken tossed in a garlic cream sauce, artichokes, tomato, and fresh grated parmesan. Topped with broccolini and served with a garlic bread / 25

Pale Ale Fish & Chips

Deep fried, golden brown cod and chips. Served with tartar sauce and fresh lemon / 21

Ahi Poke Bowl

Fresh Ahi tuna tossed in our special poke sauce. Served over steamed rice, topped with avocado, tomato, cucumber, sesame seeds, and green onion / 21

From The Camp Site Grill

Ribeye

10 oz ribeye, seasoned with roasted garlic and our special seasoning blend. Grilled to your preference, served over mashed potatoes and broccolini / 32

New York

10oz New York steak, seasoned with roasted garlic and our *special* season blend, grilled to your preference. Served over mashed potatoes and broccolini / 48

Baby Back Ribs

Half rack of slow cooked baby back ribs, roasted with our special bbq sauce. Served with golden crisp fries / 25

Roasted Cauliflower Steak

Roasted cauliflower and avocado crema. Served with cilantro lime rice and broccolini / 21

