

Harbor Reef Restaurant

Appetizers


West End Wings

Chicken wings fried and tossed in your choice of sauce;
BBQ, Buffalo, Lemon Pepper, or Dry Ranch Rub.
Served with carrots, celery & ranch.

Half dozen/11 Full dozen/17

Artichoke Dip

Artichoke, spinach, cream cheese, and Parmesan baked to perfection.


Served with seasoned pita chips/12 

**Recipe Submission from Christian Villanueva*

Calamari

Golden crisp calamari tentacles served with house-made spicy marinara
sauce, lemon-garlic aioli, and lemon wedges/16

Buffalo Cauliflower

Roasted cauliflower tossed in buffalo sauce.
Topped with Bleu cheese crumbles and shaved celery/10 

Poke Bowl


Butter lettuce leaves topped with sushi rice, assorted raw vegetables,
sriracha aioli, Furikake seasoning, and fresh Ahi tuna.
Finished with pickled ginger/24

Soup & Salad

Harbor Reef Clam Chowder

Cup/8 Bowl/11
Add + Bread Bowl/2

Vegetable Soup

Cup/8 Bowl/11 
Add + Bread Bowl/2


Island Paradise Salad

Arugula, pomegranate seeds, deep fried pork belly strips, and goat cheese.
Garnished with pomegranate vinaigrette and an infused honey sage drizzle/22
* Grilled tofu substitute available

Caesar Salad

Romaine lettuce tossed in Caesar dressing and croutons.
Topped with an herbed Parmesan chip/13
Add + Steak/12 Shrimp/10 Chicken/8

Garden Salad

Iceberg lettuce, shredded carrots, purple cabbage, cherry
tomato, cucumber, sliced red onion, and croutons.
Served with your choice of dressing/10 



Entrees

Grilled Swordfish

An 8 oz. steak grilled to perfection, finished with a lemon-basil cream sauce.
Served with garlic mashed potatoes and broccolini/39


Pale Ale Cod & Chips

Two seasoned-deep fried Cod filets.
Served with tartar sauce, a lemon wedge, and fries/21
* Spice it up with Cajun seasoning

Roasted Chicken

Quartered roasted chicken served with a vegetable medley and fingerling potatoes.
Topped with a tangy tomato chutney/23

Ballast Point Bruschetta

Baked portobello mushroom, melted provolone cheese, and sauteed fingerling potatoes. Topped with fresh bruschetta, grilled asparagus, and micro basil/20 

Blackened New York

10 oz New York strip served with fingerling potatoes and broccolini/38
Add + Shrimp/10

Lamb Chop

Two oven roasted garlic crusted lamb chops served with rosemary buttered mashed potatoes and sauteed baby carrots.
Garnished with fresh gremoulata/39

Under the Sea Pasta

Seafood medley of mini scallops, shrimp, lobster, and clams tossed in a chili-coconut milk alfredo sauce.
Garnished with deep fried coconut calamari and one slice of garlic toast/28

Harbor Reef Burger

7 oz. Angus beef patty topped with American cheese, shredded lettuce, thousand island dressing, tomato, and red onion on a Sesame seed bun.
Served with a pickle spear and golden crisp fries/18
Add + Avocado/2 Bacon/2 Fried Egg/3
* Plant based veggie patty available