

Harbor Reef Restaurant

Appetizers

Hush Puppies

Three deep fried crab and corn fritters
drizzled with poke sauce/10

Beach Sampler

Deep fried calamari, veggie spring rolls, and Potstickers.
Served with marinara, Thai chili sauce and golden crisp fries/12

Soup & Salad

Harbor Reef Clam Chowder

Cup/4 Bowl/6
Add + Bread Bowl/2

Vegetable Soup

Cup/4 Bowl/6
Add + Bread Bowl/2

Chicken & Dumpling Soup

Chicken breast, corn, peas, carrots, and dumplings/14

Apple Walnut Salad

Endives, Spinach, Arugula, Fresh Apple, and Candied Walnuts tossed
in a house-made vinaigrette/12

Entrees

White Fish Picatta

Your choice of 6oz Mahi or cod, pan fried and topped with a lemon caper wine sauce.
Served with herb roasted potatoes/15

E-Bay Seafood Boil

Bison sausage, corn on cob, potatoes, clams, soft shell crab,
shrimp, and Langostino tossed in a Cajun garlic butter/20

Roasted Half Chicken

Tropical roasted Bbq chicken.
Served with coconut mango rice/15

Shrimp and Rice

Coconut mango rice topped with blackened shrimp/15

Vegetable Wellington

Portabella mushroom, spinach, golden beets, hen of the woods, and mashed potatoes wrapped
in puff pastry. Garnished with truffle Aioli and served with herb roasted potatoes/18

Philly Cheese Steak

Thinly sliced prime rib, cheese sauce, and grilled onions on a Ciabatta bun.
Served with golden crisp fries/16

West End Burger

Double beef patty topped with cheddar cheese, onion rings, lettuce, tomato, and Bbq sauce.
Served with golden crisp fries/13

SPECIALTY DRINKS

THE VIC

Light Rum, Triple Sec, Lime Juice, Orgeat, and Dark Rum with a Lime Garnish
13

RAVEN RUNNER

Dark Rum, Coconut Rum, Raspberry Liqueur, Orange Juice, and a Splash of Grenadine
13

MIDDLE RANCH WATER

Blanco tequila, Lime Juice, and Soda Water, Lime Garnish, Tajin, and Chamoy Rimmed Glass
14

ARMY NAVY

Gin, Lemon Juice, Orgeat, and Orange Bitters with an Orange Twist
13

HEMINGWAY DAQUIRI

Light Rum, Luxardo Liqueur, Grapefruit Juice, Lime Juice, and Simple Syrup
13

SPICY MARGARITA

Tequila, Triple Sec, Ghost Blanco tequila, Sweet and Sour with a Chamoy and Tajin Rim
15

JUNGLE BIRD

Dark Rum, Campari, Pineapple Juice, Lime Juice, and Simple Syrup
13

THE COMMODORE

Reposado tequila, Campari, Grapefruit Soda, Lime Garnish
17



Catalina's world famous Buffalo Milk is a Two Harbors original. First concocted more than 40 years ago by Harbor Reef bartender, Michael Hoffler.

BUFFALO MILK

Vodka, crème de cacao, crème de banana, coffee liquor and milk, with whipped cream topping and a dusting of nutmeg
13

BEER ON TAP

LOST COAST GREAT WHITE WHEAT ALE/ 10
LOST COAST HAZY IPA/ 10
ANDERSON VALLEY BOONT AMBER ALE/ 10

BOTTLED BEER

MICHELOB ULTRA/ 7
COORS LIGHT/ 7
MILLER LIGHT/ 7
BUDWEISER/ 7
LAGUNITAS IPA/ 8
SIERRA NEVADA/ 8



PACIFICO/ 8
STELLA/ 8
MODELO/ 8
GUINNESS/ 9
GOLDEN STATE CIDER/ 9

NON-ALCOHOLIC

BECKS/ 7
LAGUNITAS IPNA/ 8

WINES BY THE GLASS

CHARDONNAY
DE LOACH/ 10
KENDALL JACKSON/ 12
LA CREMA/ 14

CHAMPAGNE
COOKS BRUT SPLIT/ 10
RUFFINO PROSECCO SPLIT/ 10

CABERNET SAUVIGNON
DE LOACH/ 10
JOSH CELLARS HERITAGE/ 15

MERLOT
DE LOACH/ 10
THE VELVET DEVIL/ 12

PINOT NOIR
DE LOACH/ 10
MEIOMI/ 14

OTHER WHITES
FISH EYE PINOT GRIGIO/ 10
OYSTER BAY SAUVIGNON BLANC/ 12
COTE DE ROSES/ 12

OTHER REDS
LA LINDA MALBEC/ 12