

HARBOR REEF DINNER MENU

STARTERS

Chips & Guacamole

Fresh Smashed Avocado mixed with Tomatoes, Chile Jalapenos, Lime, Cilantro, and Red Onion, served with Roasted Tomato Salsa and Warm Corn Tortilla Chips | 13

Buffalo Chicken Wings

Bone-in Wings served with Crunchy Celery and Creamy Ranch Dressing
Half Dozen 12 | Dozen 19

Two Harbors Avocado Ahi Poke Bowl

Fresh Ahi Tuna topped with a Sesame-Seaweed Salad and tossed in a Kabayaki Sauce and Soy Aioli, served with Steamed Rice, Maui Onions, Green Onions, Pickled Ginger and Cucumber Salad | 19

Coconut Shrimp Pail

Coconut Battered Prawns served with a Zesty Orange Thai Chili Sauce | 15

FAVORITES

Harbor Reef Burger

Angus Beef Patty on a Brioche Bun with American Cheese, Artisan Pickle, Lettuce, Tomato, Onion, and 1000 Island Dressing, served with Crispy Sea Salt Fries | 15
Add Avocado 2 | Add Bacon 2

Spiced Local Swordfish Sandwich

Fresh, Hand-carved Swordfish Steak on an Artisan Black Bun, topped with a Cilantro Marinade and a Chili Coleslaw, served with Crispy Sea Salt Fries | 18

Fried Chicken Bahn Mi

Crispy Breaded Chicken Breast on a French Roll with Pickled Daikon and Carrots, Cilantro, and a Sweet Chili Aioli, served with Crispy Sea Salt Fries | 14
Add Avocado 2 | Add Bacon 2

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ENTREES

Black Jack Ramen

Braised Pork Belly, Baby Bok Choy, Shitake Mushrooms, Green Onions, Pickled Ginger, Carrots, Poached Egg and Ramen Noodles in a Soy Miso Broth | 19

Al Pastor Chicken Skewers

Chicken Breast and Thigh, served with Roasted Garlic Mashed Potatoes, Lemon Broccoli, and Meyer Lemon Vinaigrette | 24

Citrus Brine Pork Chop

Grilled Korobuta Pork Chop with Roasted Garlic Mashed Potatoes, Crispy Brussel Sprouts, and Pineapple Saba | 29

Herb Marinated Hanger Steak

Grilled Hanger Steak with, served with Crispy Garlic Herb Fries and Broccoli, Port Red Wine Sauce | 31

Pappardelle Pasta

Oven-Dried Tomatoes, Summer Squash, and Arugula, tossed in a Garlic Creamy Sauce on a bed of Pappardelle Pasta | 19

Add Chicken 5 | Add Shrimp 10 | Add Steak 12

HOUSE SPECIALTY COCKTAILS

The Original Buffalo Milk

Vodka, crème de cacao, crème de banana, coffee liquor and milk, topped with whipped cream and nutmeg | 9.50

Isthmus Breeze

Vodka, Gin, Rum, Triple Sec, Sweet & Sour with a floater of Blue Curacao | 9.50

Painkiller

Coco Lopez pineapple juice orange juice Don Q Gold rum and nutmeg | 9.50

Catalina Punch

Vodka, Raspberry Liqueur, Peach Schnapps, Orange juice, Cranberry, floater of 151 | 9.50

St. Mosa

Champagne, splash of St. Germain lemon squeeze on the rocks | 9.50

Paloma

Tequila, club soda, Grapefruit soda and salted rim with a lime | 9.50

Avalon Fizz

Tito's vodka, Pomegranate soda Dash of triple sec with a lime | 9.50