

Harbor Reef Dinner Menu

Starters and Salads

Coconut Shrimp Pail

Coconut Breaded Prawns Served with a Zesty Orange Thai Chili Sauce / 15

Onion Rings & Sweet Potato Fries

Beer Battered Onion Rings and Sweet Potato Fries, Dusted with Fresh Chopped Herbs, and Served with Honey Lime Mustard & Tzatziki Sauce / 10

Buccaneer Board

Grilled Bratwurst, Italian, and Longaniza Sausages, Served with Whole Grain Mustard, Black Garlic Aioli, Cornichon, and Grilled Country Sourdough / 19

Pork Baby Back Ribs

Slow Cooked and Roasted, Served Coleslaw, Crispy Sea Salt Fries, and House BBQ Sauce / Half Rack 21 / Full Rack 27

West End Wings

Traditional Buffalo-Style with Celery and Carrot Sticks and Ranch Dressing
Half Dozen 12 / Dozen 19

Vegetable Crudite

Baby Heirloom Carrots and Tomatoes, Breakfast Radishes, Broccolini, Cucumber, Served with Tzatziki Dipping Sauce / 12

Heirloom Tomato Salad

A Bed of Baby Spinach, Lemon Pepper Marinated Heirloom Tomatoes, Burrata Cheese, Fresh Avocado, and Radishes Tossed with a Citrus Serrano Chili Vinagrette and Served with Grilled Ciabatta Bread / 15
Add Chicken / 7 Add Steak / 14 Add Shrimp / 10

Caesar Salad

Baby Crisp Romaine Lettuce, Fresh Anchovies, Garlic Croutons, Parmesan Flakes, and a Creamy Caesar Dressing / 12
Add Chicken / 7 Add Steak / 14 Add Shrimp / 10

Island Specialties

Harbor Reef Burger

Angus Beef Patty on an Amish Bun, with American Cheese, Artisan Pickle, Lettuce, Tomato, Onion, and 1000 Island Dressing, Served With Crispy French Fries / 15
Add Avocado 2 Add Bacon 2 Add Fried Egg 2

Fish & Chips

Beer Battered, Crispy And Flaky Cod, Served With Crispy Sea Salt Fries, a Side of Tartar Sauce, Malt Vinegar, And Lemon Wedges / 20

Catch of the Day

Fresh and Grilled, Served with Steamed Rice, Seasonal Summer Vegetables, and a Citrus Vinaigrette / 31

Fresh Grilled Swordfish

Served with Garlic Mashed Potatoes, Sauteed Summer Vegetables, and a Lemon Caper Sauce / 31

Roasted Half Chicken

Bone-In Chicken Breast and Leg, Served with Roasted Garlic Mashed Potatoes, Lemon Broccolini, and Meyer Lemon Vinaigrette / 28

Citrus Brine Pork Chop

Grilled 12oz Kurobuta Pork Chop, Served with Roasted Garlic Mashed Potatoes, Crispy Brussel Sprouts, and Saba Di Modena / 29

New York Steak

10oz. Grilled New York Steak, Served with Charred Broccolini, Sweet Potato Fries, and a Red Wine Reduction / 44

Pappardelle Pasta

Sun Dried Tomatoes, Summer Squashes, and Arugula Tossed in a Creamy Garlic Sauce and Pappardelle Pasta / 19
Add Chicken / 5 Add Steak / 14 Add Shrimp / 10



Roberto Hernandez | Executive Chef



CATALINA
ISLAND COMPANY

