

Harbor Sands Lunch Menu

Starters and Salads

Chips & Guacamole

Fresh Smashed Avocado, Mixed with Tomatoes, Jalapenos, Lime, Cilantro, and Red Onion, Served with Roasted Tomato Salsa and Warm Corn Tortilla Chips / 13

Al Pastor Chicken Skewers

Marinated and Grilled Chicken Skewers, Served with Chimichurri Sauce / 12

4th of July Nachos

Seasoned and Grilled Chopped Chicken, Black Beans, Pickled Jalapenos, Pico de Gallo, Homemade Cheese Sauce, Chipotle Crema, and Avocado Crema on Warm Corn Tortilla Chips / 14

West End Wings

Traditional buffalo-style with celery and ranch dip
Half Dozen 12 | Dozen 19

Two Harbors Avocado Ahi Poke Bowl

Fresh Marinated Ahi Tuna Topped with Sesame Seaweed Salad, Drizzled with Kabayaki Sauce & Soy Aioli, Served with Steamed White Rice, Maui Onions, Green Onions, Pickled Ginger, and Cucumber Salad / 19

Heirloom Tomato Salad

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

Willow Cove Watermelon Salad

A Bed of Baby Mixed Greens, Mint Marinated Watermelon, Cucumber, Cherry Tomatoes, Feta Cheese, and Tossed With Lime Vinaigrette / 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 Sea Salt Fries / 15
Add Avocado / 2 Add Bacon / 2 Add Fried Egg / 2

Fried Chicken Bahn Mi

Crispy Battered Chicken Breast on a French Roll, with Pickled Daikon and Carrots, Cilantro, and a Sweet Chili Aioli, Served with Crispy Sea Salt Fries / 15

Spiced Local Swordfish Sandwich

Fresh Hand Carved Swordfish Steak on an Artisan Black Brioche Bun, Topped with Cilantro Marinade and Chili Coleslaw, Finished with Hydroponic Watercress and Served with Crispy Sea Salt Fries / 23

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

Chicken Tinga Street Tacos

3 Street Tacos, Topped with Queso Fresco, Served with Warm Corn Tortilla Chips and Roasted Tomato Salsa / 14

Specialty Drinks

Two Harbors Iced Tea

Malibu rum, vodka, gin, triple sec, soda water, and a splash of pineapple juice / 10.00

Lynchburg Lemonade

Jack Daniel's, triple sec and Sprite, with a splash of sweet and sour / 9.50

Cat Harbor Collins

Hendrick's gin, soda water and sweet & sour, with lime and cherry garnish / 12.00

Isthmus Breeze

Vodka, gin, rum, triple sec and sweet & sour, with a Blue Curaçao floater / 9.50

Catalina Punch

Vodka, raspberry liqueur, peach schnapps, OJ and cranberry juice, & a 151 floater / 10.00

Painkiller

Don Q Gold, Coco Lopez, pineapple juice, orange juice and nutmeg / 10.00

St. Mosa

Champagne on the rocks with a splash of St. Germain and a squeeze of lemon / 9.50

Aperol Spritz

Prosecco and Aperol over ice with an orange peel garnish / 13.00

Avalon Fizz

Tito's vodka, pomegranate soda and dash of triple sec, with a lime twist / 10.00

The Paloma

Tequila, club soda and grapefruit soda, with salted rim and lime garnish / 10.00



Catalina's world famous Buffalo Milk is a Two Harbors original. First concocted more than 40 years ago by Harbor Reef bartender Michael Hoffer, this creamy blend of frozen delight goes down fast and carries a kick almost as hard as the island bovine that shares its name.

Buffalo Milk

Vodka, crème de cacao, crème de banana, coffee liquor and milk, with whipped cream topping and a dusting of nutmeg / 10.50

On Tap

Elysian Space Dust IPA / 9.25

Golden Road Mango Cart Wheat Ale / 9.25

Firestone Walker 805 / 9.25

By the Bottle

Budweiser, Michelob Ultra, Coors Light, Miller Light / 6.00

Pacifico, Modelo / 7.25

Beck's Non-Alcoholic / 7.00

Kona Fire Rock Pale Ale, Heineken, Lagunitas / 7.75

Domestic Beer Bucket / 25.00 Imported Beer Bucket / 30.00 Bucket of White Claws / 35.00

Guinness / 8.50

By the Glass

Chardonnay

DeLoach 9.00 | Centennial 9.00 | Cupcake 9.50 | Insomnia 10.00 | Beckon 12.00

Other Whites

Three Thieves Pinot Grigio 9.00 | Giesan Sauvignon Blanc 9.00 | Pebble Lane Rosé 9.00

Bubbles

Ruffino Prosecco Split 10.00 | Mumm Brut Prestige Split 15.00

Pinot Noir

DeLoach 9.00 | Meiomi 10.00

Merlot

DeLoach Heritage Reserve 9.00 | Angeline Reserve 9.00

Cabernet Sauvignon

Avalon 8.50 | DeLoach Heritage Reserve 9.00 | Liberty School 9.50

Other Reds

7 Deadly Zins Zinfandel 9.00 | Kaiken Reserva Malbec 9.00 | Ryder Estate Syrah 11.00