

# HARBOR REEF LUNCH 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, tomato topped with a Cilantro jalapeño 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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## GRAB & GO

### Fresh Fruit Seasonal Cup

Watermelon, Cantaloupe and Pineapple, seasoned with Tajin and Lime | 5

### Caesar Salad

Baby Crisp Romaine Lettuce, Fresh Anchovies, Garlic Crouton, Parmesan Flakes and Creamy Caesar Dressing | 9

Add Chicken | 5    Add Steak | 12    Add Shrimp | 10

### Chicken Cobb Salad Wrap

Fresh Spinach, Bacon, Blue Cheese, Tomatoes, and Ranch Dressing on a Flour Tortilla – *cold wrap* | 14

### Veggie Wrap

Roasted Garlic Hummus, Roasted Peppers, Cauliflower, and Arugula on a Wheat Flour Tortilla – *cold wrap* | 13

Assorted California Cold-Pressed Juices | 8

Assorted Bags of Chips | 4

## 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