HARBOR REEF RESTAURANT

Appetizers

Avocado Ahi Poke
Fresh ahi tossed with sesame oil and topped with green and sweet onion, Sriracha, avocado, crispy wontons, sesame seaweed and mesclun mix / 19

Crispy Calamari
Crispy tender calamari rings and tentacles, with homemade sweet and spicy chili sauce / 14

Maryland Crab Cakes
East Coast style blue crab cakes topped with a remoulade sauce and micro greens / 18

Calamari Piccata
Tender breaded calamari steak, with a lemon, caper and garlic butter sauce / 17

Steamed Dumplings
Steamed chicken and pork filled dumplings served with a sweet thai chili sauce / 14

Bruschetta
Toasted crostini topped with goat cheese, tomato, garlic, basil, chopped olives and olive oil with a balsamic reduction / 11

Soup & Salad

New England Clam Chowder
Cup / 8
Sourdough Bread Bowl / 14

Two Harbors Caesar
Crisp romaine and creamy Caesar dressing, with shaved Grana Padano cheese and house-made croutons
Full 12 / Half 6
Add Chicken 6 / Add Shrimp 8

Kale Salad
Baby kale, red cabbage, cucumber, shaved red onion, baby carrots, edamame, tossed in a soy and honey vinaigrette, topped with scallions, sesame seeds and fried wontons
Full 14 / Half 7
Add Chicken 6 / Add Shrimp 8

Cobb Salad

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Entrees

Grilled Swordfish
Topped with cilantro lime butter and served with sautéed pak choi, carrots, daikon, French beans, and a sweet potato gratin / 33

Local Seabass
Pan seared local seabass topped with a citrus Beurre Blanc, served on a bed of jasmine rice with capers and shallots, with buttered green beans / 35

Spicy Shrimp Curry
Curried shrimp sautéed with bell peppers, shitake mushrooms, and corn, served over white rice
Tofu available upon request / 27

Ribeye Steak
Grilled to order and served with house made steak sauce, buttered broccolini and seasoned steak fries / 39

Half Chicken
Baked half chicken topped with aji verde sauce, served with quinoa salad and topped with roasted sweet corn and avocado / 27

Pork Chop
Grilled bone-in pork chop topped with a guava glaze, fresh herb mashed potatoes and asparagus 34

Pad Thai
Rice noodles, bean sprouts, carrots, scallions, bell peppers and cilantro / 23
Add Chicken 6 / Add Shrimp 8 / Add Tofu 5

Flashback Food Favorites
First served at historic Hotel St. Catherine on July 21, 1934

Hearts of Lettuce
Romaine and Bibb hearts, sliced cherry tomatoes, cucumbers, white mushrooms, blue cheese crumbles and creamy French dressing
6

Corned Beef & Cabbage
Sliced corned beef, braised cabbage, red potatoes and carrots, with whole grain mustard 15

Hotel St. Catherine
Built in 1918 by the Catalina Island Company,

HARBOR REEF RESTAURANT

Desserts

Bread Pudding
Traditional bread pudding topped with vanilla ice cream, whipped cream, and our homemade rum butter sauce / 9.25

Chocolate Chip Cookie
Freshly baked chocolate chip cookie, topped with vanilla ice cream and whipped cream / 9.25

Crème Brulee
Traditional vanilla crème brulee / 9.25

Chocolate Ganache
Flourless chocolate cake with raspberry liquor / 9.25

Cheesecake
Chef's choice, selections change daily / 9.25

After Dinner Drinks

Shore Boat Coffee
Coffee, Irish cream, Kahlúa and Myers's Rum / 10

Hot Apple Pie
Tuaca and hot apple cider, with whipped cream topping / 10

Two Harbors Toddy
Jack Daniel's Tennessee Honey, lemon and hot water / 9

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Specialty Drinks

Two Harbors Iced Tea
Malibu rum, vodka, gin, triple sec and soda water, with a splash of pineapple juice / 8.75

Lynchburg Lemonade
Jack Daniels, triple sec and Sprite, with a splash of sweet and sour / 8.50

Cat Harbor Collins
Hendrick's gin, soda water and sweet & sour, with lime and cherry garnish / 11.00

Painkiller
Don Q Gold, Coco Lopez, pineapple juice, orange juice and nutmeg / 8.75

Isthmus Breeze
Vodka, gin, rum, triple sec and sweet & sour, with a Blue Curaçao floater / 8.75

Catalina Punch
Vodka, raspberry liqueur, peach schnapps, OJ and cranberry juice, with a 151 floater / 8.75

Strawberry Lemonade
Tito's vodka and lemonade, with a splash of strawberry purée / 8.00

Mexican Michelada
Pacifio and our signature Michelada mix, with Tajín rim and lime garnish / 7.50

Avalon Fizz
Tito's vodka, pomegranate soda and dash of triple sec, with a lime twist / 8.25

The Paloma
Tequila, club soda and grapefruit soda, with salted rim and lime garnish / 8.25

Island Dreamsicle
Burnett's orange cream vodka and orange soda, with a splash of milk and whipped cream / 8.25

St. Mimosa
Champagne on the rocks with a splash of St. Germain and a squeeze of lemon / 9.00

Buffalo Milk
Vodka, crème de cacao, crème de banana, coffee liquor and milk, with whipped cream topping and a dusting of nutmeg / 8.75

On Tap

Elysian Space Dust IPA, Stella Artois / 8.25

Centennial Blonde / 9.00

In the Bottle

Budweiser, Bud Light, Coors Light, Miller Lite / 5.75

Pacifico, Lost Coast Great White, Lost Coast Revenant IPA, Lost Coast Downtown Brown, Beck's Non-Alcoholic / 6.75