

HARBOR REEF RESTAURANT

Appetizers

West End Wings

Traditional Buffalo-style or desert island dry rub, with carrots, celery and ranch dip
Dozen 18 / Half Dozen 10.50

Crispy Calamari

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

Maryland Crab Cakes

East Coast style blue crab with frisée and caper lemon aioli
16

Quesadilla

Jack and cheddar, with pico de gallo, salsa roja, sour cream and guacamole on the side
8.50 / with Veggies 11 / Chicken 13 / Steak 16.50 / Shrimp 16.50

Chips & Salsa

House-made roasted tomato salsa and warm tortilla chips
7.50 / with guacamole 11

Soup & Salad

Little Harbor Chili & Cornbread

Angus beef, red beans, diced onion, corn, with grated cheddar, green onions, and jalapeno cheddar
cornbread
Cup 5 / Bowl 7.50

Hearts of Lettuce

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

Two Harbors Caesar

Crisp romaine and creamy Caesar dressing, with shaved parmesan and house-made croutons
Full 12 / with Chicken 14 / Steak 15.75 / Shrimp 15.75
Half 6 / with Chicken 11 / Steak 12.75 / Shrimp 12.75

Baby Kale Radicchio Salad

Fresh kale and radicchio leaves, roasted beets, golden raisins, shaved red onion, sliced pears and
gorgonzola cheese, with Prosecco vinaigrette
Full 13 / with Chicken 17 / Steak 20 / Shrimp 20
Half 6.50 / with Chicken 10.50 / Steak 14.50 / Shrimp 14.50

Burgers

served with your choice of mixed greens or thin-cut crispy sea salt fries

The Two Harbors

1/3 pound of Angus beef, hand-formed, charbroiled to order, with your choice of Swiss, American or bleu
cheese, butter lettuce, tomato, red onion, house-made pickles and jalapeno jelly on a toasted pretzel roll
12 / with extra patty 15

Harbor Reef Burger

Seasoned blend of buffalo and Kobe-style beef, hand-formed and charbroiled to order, with your choice
of Swiss, American or bleu cheese, butter lettuce, tomato, red onion and house-made pickles on a toasted
brioche bun
17.50

All prices are subject to a 8.5% "Eco Fee."
This fee helps to preserve & protect the precious natural resources of Two Harbors.

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Steak, Fish & Chicken

Chef Kevin's Swordfish Kabobs

Marinated swordfish, seasonal vegetables and herb butter rice, with lemon pepper butter sauce
22

Pale Ale Cod & Chips

Beer-battered fillets and crispy fries, served with cole slaw, tartar sauce and lemon wedges
17.50

Corned Beef & Cabbage

Sliced corned beef, braised cabbage, red potatoes and carrots, with whole grain mustard
15

Grilled Sea Salt Pork

Molasses and thyme-glazed pork chop, with chickpea and root vegetable hash
21

Harbor Reef Ribeye

Grilled 14oz cut, roasted fingerling potatoes, seasonal vegetables and wild mushroom ragout, with a red wine reduction
38

Skillet Cheeseburger Pasta

Angus beef, American cheese, tomatoes and shaved red onion over ziti pasta, with grilled brioche bread
17.50

Two Harbors Fried Chicken

Three pieces of buttermilk-battered chicken, buttery corn on the cob and creamy mashed potatoes, with house brown gravy
16.50

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