



HARBOR REEF RESTAURANT

Patio Lunch Menu

Starters and Salads

Chicken Wings

Half dozen chicken wings fried and tossed in your choice of sauce;
BBQ, Buffalo, Lemon Pepper, or Dry Ranch Rub.
Served with carrots, celery & ranch/15

Chips & Guacamole

Made to order guacamole and pico, served with warm
tortilla chips & a side of Chef's salsa/13

Fish Ceviche

Fresh fish cooked in lemon juice, gently tossed with
tomato, onion, cilantro, and lime juice.
Topped with mango and papaya/19

Emerald Nachos

Crisp golden chips, piled high and topped with green chile queso, black beans,
pico de gallo, avocado crema, and chipotle aioli/15
Additional Charges- Chicken/4

Honey Poppy Seed Spinach Salad

Baby spinach tossed in a honey poppy seed dressing.
Topped with strawberries, papaya, pineapple, mango,
macadamia nuts, and crumbled Feta cheese/17
Additional Charges- Steak/14 Shrimp/12 Chicken/8

Traditional Caesar Salad

Fresh romaine lettuce leaves tossed in a creamy
Caesar dressing with fresh grated parmesan and croutons/13 Additional
Charges- Steak/14 Shrimp/12 Chicken/8

Harbor Reef Clam Chowder

Cup/8 Bowl/11 Add Bread Bowl/2

Soup of the Day

Cup/8 Bowl/11 Add Bread Bowl/2

Island Specialties

Harbor Reef Burger

1/2 lb. Burger charbroiled Angus beef with American cheese on a toasted Kaiser roll, with crisp
lettuce, tomato, red onion, pickle and Thousand Island dressing.
Served with golden crisp fries/17
Additional Charges- Chicken Breast/4 Veggie Patty/1 Avocado/2 Bacon/2

Steak Sandwich

10 oz New York steak sandwich served on a grinder roll, topped with lettuce tomato, onion, and a
house-made horseradish aioli.
Served with golden crisp fries/25

Ahi Poke Bowl

Fresh ahi tuna tossed in our special poke sauce.
Served over steamed rice with avocado, tomato,
cucumber, sesame seeds, and green onions/21

Pale Ale Fish & Chips

Deep fried, golden brown cod and chips.
Served with tartar sauce and fresh lemon/21

Mojito Lime Mahi Mahi Sandwich

Mahi Mahi seared and served on a Hawaiian bread bun with lettuce, tomato, and onion. Topped with
garlic, truffle oil and a pineapple aioli.
Served with golden crisp fries/18



SPECIALTY DRINKS

RAVEN RUNNER

Trader Vick's Dark Rum, Malibu Rum, Black Raspberry Liqueur, Orange Juice, Grenadine, Orange Wheel & Cherry Garnish
15

ISTHMUS RUM PUNCH

Myer's Dark Rum, Don Q Silver Rum, Pineapple Juice, Orange Juice, Lime Juice, Dash of Bitters, and a Float of 151 Lime Garnish
14

PAINKILLER

Don Q Gold Rum, Cream of Coconut, Pineapple Juice, Orange Juice, Dusted with Nutmeg
14

MIDDLE RANCH WATER

Casamigos Blanco, Lime Juice, Soda Water, Lime Garnish, Tajin, and Chamoy Rimmed Glass
17

SPICY MARGARITA

Tequila, Triple Sec, Ancho Reyes Chili Liqueur, Sweet & Sour with a Chamoy and Tajin Rim
15

HAMMOCK JACK

Jack Daniels, Banana Liqueur, Pineapple Juice, Lime Juice, Orange Bitters, Orange Wheel Garnish
14

BLUE CAVERN SMASH

Maker's Mark, Mint Simple Syrup, Lemon, and Lemon Garnish
13

THE COMMODORE

Casamigos Reposado, Campari, Grapefruit Soda, Lime Garnish
17

T.C.TEA

Brandy Amaretto, Sweet & Sour, Soda Water, Splash of Orange Juice & Cherry Garnish
14

MOONSTONE MOJITO

Bacardi Light Rum, Mint Simple Syrup, Lime Juice & Mint Garnish
13



Catalina's world famous Buffalo Milk is a Two Harbors original. First concocted more than 40 years ago by Harbor Reef bartender Michael Hoffler, 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 / 13

WINES BY THE GLASS

CHARDONNAY

DE LOACH 10 | TOAD HALLOW 12 | BUTTER 14

OTHER WHITES

FISHEYE Pinot Grigio 10 | POGGIO Moscato 10 | OYSTER BAY Sauvignon Blanc 12 | COTE DE ROSES 12 | AtoZ Riesling 14

CHAMPAGNE

COOK'S Brut Split 10 | RUFFINO Prosecco Split 10

CABERNET SAUVIGNON

DE LOACH 10 | CONCRETE 10 | JOSH CELLARS HERITAGE 15

MERLOT

DE LOACH 10 | BLACKSTONE 10 | THE VELVET DEVIL 12 | COPPOLA 12

PINOT NOIR

DE LOACH 10 | CUPCAKE 10 | PACIFIC 12 | MEOMI 14

OTHER REDS

LA LINDA Malbec 12 | BERAN Zinfandel 14 | BOOM BOOM Syrah 14

SHOOTERS

COCONUT CREAM PIE: Frangelico Bailey's Malibu / 12

WOO WOO: Vodka Peach Schnapps Cranberry juice / 12

SHOOT THE ROOT: Root Beer Schnapps, and half of a Light Beer / 10

MEXICAN LOLLIPOP: Tequila Watermelon Liqueur Tajin a dash of Tabasco / 10

BEER

ON TAP

LOST COAST GREAT WHITE
WHEAT ALE / 10
Eureka, California

LOST COAST HAZY IPA / 10
Eureka, California

ANDERSON VALLEY BOONT
AMBER ALE / 10
Boonville, California

BOTTLED

MICHELOB ULTRA / 7
COORS LIGHT / 7
BUDWEISER / 7
LAGUNITAS IPA / 8
SIERRA NEVADA / 8
PACIFICO / 8
HEINEKEN / 8
MODELO / 8
GUINNESS / 9

Non-Alcoholic

BECKS / 7
LAGUNITAS IPA / 8

GOLDEN STATE MIGHTY DRY CIDER / 9