

Harbor Reef Restaurant

STARTERS

CHIPS & GUACAMOLE

Made to order guacamole and pico. Served with warm tortilla chips / 13

CHICKEN WINGS

Half Dozen Chicken wings, fried and tossed in your choice of sauce. BBQ, Buffalo, Lemon Pepper, Dry Ranch Rub or Mojito lime / 15

CARNE ASADA FRIES

Golden brown fries with a green chili queso. Topped with pico, jalapeño, carne asada, avocado crema and sour cream / 18

PORK BELLY BITES

Pork belly bites fried and tossed in our special seasoning. Served with a side of chipotle mayo / 15

GOAT WHISKERS NACHOS

Crisp golden chips, piled high and topped with a green chili queso, black beans, pico, Cajun Chicken, avocado crema, and chipotle aioli / 19

SOUPS & SALADS

HARBOR REEF CLAM CHOWDER

Creamy New England Style Clam Chowder
Cup 8 / Bowl 11 / Add Bread Bowl 2

SOUP OF THE DAY

Cup 8 / Bowl 11 / Add Bread Bowl 2

FRESH GARDEN SALAD

Garden mixed greens with fresh garden veggies and your choice of, Blue Cheese, Caesar, 1000 or Balsamic dressing / 10
Add Steak 14 / Add Shrimp 12 / Add Chicken 8

TRADITIONAL CAESAR SALAD

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

CAPRESE SALAD

Sliced fresh mozzarella and tomato lightly seasoned with salt and pepper. Drizzled with an olive oil balsamic reduction and topped with fresh basil / 16
Add Steak 14 / Add Shrimp 12 / Add Chicken 8

ENTREES

HARBOR REEF BURGER

Char-broiled beef patty with American cheese, crisp lettuce, tomato, onion, pickle, and thousand island. Served with golden crisp fries / 17
Add Avocado 2 / Add Bacon 2 / Add Fried Egg 2

CAJUN CHICKEN FETTUCCINI PASTA

Cajun Chicken in a garlic cream sauce with artichokes, tomato, and fresh grated parmesan. Topped with broccolini and served with garlic bread / 24

CATALINA BBQ BACON BURGER

Beef patty cooked to your preference, basted with our special BBQ Sauce. Topped with bacon, lettuce, tomato, onion, and a thick cut onion ring. Served with golden crisp fries / 19

BABY BACK RIBS

Half a rack of slow cooked baby back ribs. Basted with our own special BBQ sauce. Served with golden crisp fries / 25

BUFFALO BACON JAM BURGER

Catalina Island famous buffalo burger with lettuce, tomato, onion, and our house-made Bacon- jam spread. Served with golden crisp fries / 23

RIBEYE


Generous cut, 10 oz. ribeye seasoned with roast garlic and our special season blend. Grilled to your preference served over mash and broccolini / 34

PALE ALE FISH & CHIPS

Deep-fried golden-brown cod. Served with golden crisp fries, a side of tartar, and a lemon wedge / 21

MOJITO LIME SALMON & SHRIMP

Seared Salmon with a mojito lime seasoning with sauteed mojito lime shrimp. Served over mashed potatoes and broccolini / 29


Chef Joe Perez


CATALINA
ISLAND COMPANY

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

Hornitos Plata Triple Sec Ancho Reyes Chili Liqueur Sweet &
Sour Jalapeno 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 Simple Syrup Lemon Juice
Mint 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

UINTA GRAPEFRUIT HOP
NOSH INDIAN PALE ALE / 10
Salt Lake City, Utah

ANDERSON VALLEY BOONT
AMBER ALE / 10
Boonville, California

BOTTLED

MICHELOB ULTRA / 7
COORS LIGHT / 7
BUDWEISER / 7
LAGUNITAS IPA / 8
SIERRA NEVADE / 8
PACIFICO / 8
HEINEKEN / 8
MODELO / 8
GUINNESS / 9
GOLDEN STATE MIGHTY
DRY CIDER / 9

Non-Alcoholic

BECKS / 7
LAGUNITAS IPA / 8