

All Day Dining

Starters

New England Clam Chowder Cup \$5 Bowl \$7 **Clam Cakes** 6 for \$9 12 for \$14

Soup du jour – Chefs daily soup selection Cup \$5 Bowl \$7

Crispy Chicken Wings tender deep fried – Buffalo, BBQ or Hoisin/Teriyaki 8 for \$11 12 for \$17

RI Stuffed Quahog clams, chorizo, Portuguese sweet bread stuffing & pepper relish \$6 each

Seared Sea Scallops seared scallops fried polenta cake, herb salad and balsamic syrup \$14

Point Judith Calamari lightly breaded and deep fried calamari, mixed greens, tomato, pepperoncini, basil and garlic aioli \$14

Bavarian Pretzel Sticks baked and salted pretzel rods with a spicy mustard dipping sauce \$10

Cheesy Fries basket of fries topped with bacon pieces, gorgonzola and cheddar cheese finished with chipotle aioli \$10

Seared Tuna seared rare Ahi tuna, wasabi, soy, wakame salad and pickled ginger \$14

Shrimp Cocktail lemon & cocktail sauce \$3.25 each

Hummus roasted garlic hummus, fresh cut veggies, feta, olives and toasted pita chips Bowl \$8

Basket of French Fries \$5

Salads

Seasonal Greens mixed greens, tomato, carrot, craisins & cucumber with balsamic, bleu cheese or ranch dressing \$12

Greek Salad chopped romaine, tomato, cucumber, red onion, feta cheese, Mediterranean olives, pepperoncini and Greek dressing \$13

Classic Caesar romaine, garlic croutons, parmesan cheese & classic creamy garlic dressing \$13

Add to any salad. . . Grilled Chicken \$7 Grilled Shrimp \$10 Steak Tips \$12

Seared Scallops \$14 Grilled Salmon \$14 Seared Tuna \$14 Grilled Swordfish \$16 Lobster Salad \$20

Flat Bread Pizza

Margarita tomato, basil, mozzarella and parmesan cheese finished with extra virgin olive oil \$14 **Add Lobster** +\$20

Steak and Cheese tender beef tips, roasted peppers, caramelized onions and three cheese blend \$15

Buffalo Chicken grilled chicken, red onion, buffalo sauce and cheddar, gorgonzola cheese with ranch drizzle \$15

Traditional Cheese Pizza, Pepperoni Pizza or Vegetable Pizza \$12

Sandwiches & Entrees

Sandwiches served with choice of fries, pasta salad or dressed greens

All American Burger * all beef burger, lettuce, tomato & house pickle \$15

add cheese + \$1 add bacon + \$1.50 *ASK ABOUT TODAY'S BURGER SPECIAL*

Veggie Burger plant based beef substitute burger with lettuce tomato and house pickles \$14

Chicken Fajita Wrap Lime and spice marinated chicken, chopped lettuce, pepperjack cheese, peppers, onions, and tomato \$14

Chicken Parm lightly breaded and fried chicken breast with house tomato sauce and melted mozzarella on a toasted hoagie roll \$15

Twin Dogs two grilled all beef hot dogs \$11

Pulled Pork Harbor Lights house smoked pulled pork, sweet bbq sauce & crisp slaw on a toasted roll \$13

Lobster Roll chunks of fresh lobster, lightly dressed with a lemon-tarragon mayo & crisp bibb lettuce in a toasted brioche roll \$28

Seared Salmon Cake, Atlantic salmon and vegetable sauté cake, over toasted crostini, micro herb salad and lemon aioli \$15

Fish & Chips lightly battered and deep fried cod filet, french fries, crisp slaw, tartar & lemon \$18

Chicken or Steak Stir Fry teriyaki marinated chicken or steak stir fried with pepper, onion, carrot, cabbage and broccoli over jasmine rice with a hoisin-sesame glaze \$20

Grilled Salmon dill honey mustard glazed Atlantic salmon, roasted potato and broccoli \$26

Grilled Atlantic Swordfish 8oz grilled center cut Sword fish, Jasmine rice and roasted garlic, tomato compote \$27

Shrimp Scampi sauteed shrimp, tomato, basil and roasted garlic in a white wine butter sauce over pasta \$25

Grilled NY Strip Steak 10 oz center cut NY strip steak, roasted potato, broccoli and house steak sauce \$28

Most of our Sandwiches can be prepared with a lettuce bun for Gluten free or Keto diets

Beverages

Tiki Bar Frozen Mud Slide \$12.00

Frozen Margarita \$12.00

Specialty Cocktails

Harbor Lights Mule Titos Vodka, Fresh Lime + Ginger Beer \$11 (Strawberry, Pineapple + Classic)

Paloma Altos Tequila, Grapefruit Juice + Soda \$11

Especial Cucumber Martini Donna's Secret Recipe- Stoli Cucumber Vodka & Elderflower \$12

Nauti Nana Myers Gold Rum, Malibu Rum, Pineapple Juice + Orange Juice \$12

Margarita Altos Tequila, Triple Sec & Sour Mix \$11 (Watermelon, Strawberry, Pineapple + Classic)

Jake On The Beach Absolut Citrus Vodka, Sour Mix, Blue Curacao, Sprite, Lime + Sugar Rim \$10

Pear Martini Grey Goose Pear Vodka, Elderflower, Lemon + Simple Syrup \$12

Watermelon Spritz Absolut Watermelon, Sparkling Wine + Simple Syrup \$10

72 & Sunny Stoli Raz Vodka, Elderflower, Lime + Simple Syrup \$11

House Sangria – Red or White \$11

Beer

Budweiser \$4

Bud Light \$4

Coors Light \$4

Miller Lite \$4

Corona - Xtra \$5

Corona Premier \$5

Heineken \$5

Mich Ultra \$4

Whalers Rise \$6

Blue Moon \$5

Guinness \$6.00

White Claw \$5

Ask your server about today's drafts

Coke, Diet Coke, Sprite & Gingerale \$2.50

Bottled Water \$2.50

Wine By the Glass / Bottle

Hayes Ranch, California \$8, \$26 Sav Blanc, Pinot Grigio, Chard, Rosé, Merlot & Cabernet Sav

Gooseneck Prosecco, Italy \$9, \$30

Robert Mondavi Chardonnay, California \$9, \$30

Bread & Butter Chardonnay, California \$11, \$34

Mezzacorona Pinot Grigio, Italy \$9, \$30

Santa Margherita Pinot Grigio, Italy Bottle Only, \$48

Kim Crawford Sauvignon Blanc, New Zealand \$12, \$36

J.Lohr Estates Bay Mist Riesling, California \$10, \$32

Flip Flop Moscato, Chile \$8, \$26

Woodbridge White Zinfandel, California \$9, \$30

Imagery Cabernet Sauvignon, California \$11, \$34

Meiomi Pinot Noir, California \$11, \$34

Trivento Malbec, Argentina \$10, \$32

Federalist Red Zinfandel, California \$11, \$34

Leese & Fitch Firehouse Red, California \$10, \$32

Desserts

House-Made Chocolate Chip Cookie Vanilla Ice Cream Sandwich \$7

Chocolate Overload Cake \$8

Four rich, dark chocolate, melt-in-your mouth cake layers are stacked high with alternating layers of decadent chocolate frosting. Topped with generous amounts of delicious chocolate shavings. Add a scoop of Vanilla Ice Cream \$1.50

Key Lime Pie \$8

Graham cracker crust with traditional key lime filling with an extra kick of lime from famous Nellie & Joe's Key Lime Juice

Strawberry Cheesecake \$8

Philadelphia cream cheese cake, strawberry compote, graham cracker crumble, fresh berries and whipped cream

A 20% gratuity will be added to all parties over 8 Tables may split checks 3 ways maximum

It is the customers obligation to inform the server of any food allergies. Notice: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

RESTAURANT AND BAR

Par & Tackle