

P. J. Harbour Club

Tapas @ the Bar

House Burrata

with Prosciutto, Tomato Ratatouille, Basil, Aioli
and Aged Balsamic Syrup
\$16.95

Grilled Marinated Shrimp

served with Lemon Aioli, Spiced Parsley Jus
\$16.95

Charcuterie Board

Selection of Cured Meats, Fine Cheese and Pâté
Served with Artisan Bread and Fresh Fruit
\$18.95

Baked Clams

Traditional Baked Littleneck Clams with
Sautéed Shrimp, Lemon and White Wine Butter
\$16.95

Grilled Braised Octopus

with Roast Vegetables, Baby Greens and
Artichoke Puree
\$18.95

** Consuming raw or undercooked foods on this page can be hazardous to your health.
* Please alert your server of any allergens that you may have.*

Mozzarella en Carozza

Artisan Bread Stuffed with Mozzarella, Basil
and Prosciutto with Light Brown Dipping Sauce

\$12.95

Clams in the Portuguese Fashion

Manila Clams Steamed in the Portuguese
Fashion with Vinho Verde, Choriso, and Garlic

\$16.95

Flame Grilled Drunkin Choriso

Slowly Flame Roasted Choriso Served with
Brandy Flavored Stock and Marinated Olives

\$16.95

Hot Antipasto

Baked Clams, Grilled Shrimp and Octopus,
Grilled Drunkin Choriso, Parmesan Custard,
Crispy Artichokes and Mozzarella en Carozza

\$28.95

Crispy Baby Artichokes

Served with Basil, Anchovy and Pink
Peppercorn Aioli

\$13.95

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