

P.J. Harbour Club

Perfect For Sharing

Hot Antipasto

Baked Clams, Grilled Shrimp and Octopus, Grilled Drunken Choriso, Baked Cannelloni, Crispy Artichokes and Mozzarella en Carozza

\$28.95

Charcuterie Board

Selection of Cured Meats, Fine Cheese, Cheese Crème Brulee and Pâté Served with Artisan Bread and Fresh Fruit

\$18.95

Seafood by the Piece

Clams and Oysters on the Half Shell, Lobster Cocktail, Shrimp Cocktail, Lump Crabmeat w/ Lemon, Cocktail, Mignonette and Limoncello Sauces AMP

Appetizers

The Harbour Club's Tuna Tartare

Sushi Grade Tuna with Lemon Yuzu, Avocado, Sieved Egg, Chive Crème Fraiche and Gaufrette Chips

\$16.95

Grilled Eggplant Burrata

Grilled Marinated Eggplant with Caponata, Fresh Burrata & Baby Tomatoes

\$14.95

Foie Gras and Shrimp

Sautéed Shrimp and Foie Gras Mousse in Almond Pizzelle with Roast Hearts of Palm

\$18.95

Harbour Club Seafood Salad

Butter Poached Lobster, Octopus, Shrimp, Frisee, Avocado Cucumber, Tomato, & Chive

\$24.00

Crisp Pork Belly and Clams

Flageolet Bean, Choriso & Veg in a Light Veal Glace

\$16.95

Crisp Wontons in the Rangoon Fashion

Crisp Wontons stuffed with Mascarpone and Crab in Roast Pepper Coulis and Parsley Oil.

\$16.95

Clams in the Portuguese Fashion

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

\$16.95

Soups

Butternut Squash Bisque

Stilton Cheese and Toasted Spiced Pecans

\$8.95

Tortelloni and Vegetable Soup

Four-Cheese Tortelloni, with Assorted Vegetables and Spiced Sausage

\$8.50

** Consuming raw or under cooked foods on this page can be hazardous to your health*

** Please alert your server of any allergens you may have*

Salads

Grilled Octopus and Choriso Salad

With Mixed Vegetables, Butterbeans and Olives mixed with Frisee Greens

\$14.95

The Club's Caesar

Chiffonade of Romaine Lettuce, Ciabatta Croutons Tossed in Lemon Garlic Dressing,
Parmesan Crisp

\$8.95

North Shore Chopped Salad

Mixed Vegetables and Italian Dressing Laced with Anchovy

\$8.95

Pasta

Seafood Vermicelli

Vermicelli Pasta with Shrimp, Scallops, Clams Tossed in a Garlic, White Wine & Tomato Jus

\$28.95

Rigatoni and Sausage

Guanciale, Pancetta, Ground Sausage, Ricotta Arrabiata, Crushed Tomato & Arugula Pesto

\$24.95

Entrées

Montauk Black Bass

Asparagus, Celery, Radish and Peas Over Seafood Terrine, and Cucumber Wasabi Jus

\$32.95

Pan Roast Fillet of Bronzini

Pan Roast Bronzini with Vegetable Risotto in a Shrimp and Scallop American Sauce

\$42.95

Fillet of Cod

Shrimp, Capers, Fresh Tomato and Asparagus Curried Basmati Rice

\$28.95

Pan Roast French Breast of Chicken

Roast Ratatouille Vegetables and Braised Butter Potatoes and Light Mornay Sauce

\$24.95

The Club's Lamb Lasagna

Braised Lamb, Artichoke, Eggplant and Tomato Lasagna with a Feta Béchamel

\$38.95

Roast Picanah Steak

Roast Rump Sirloin Steak with Latke Potatoes, Tomatoes, Broccoli and Madeira Sauce

\$38.95

Filet Mignon Medallions

Foie Gras, Sautéed Mushrooms, Roast Tomato, Spinach Cannelloni and a Cognac Pink
Peppercorn Sauce and Allumette Potatoes

\$42.95

Broiled Prime Porterhouse x 2, 4, or 6

Pave Potatoes, Broccoli, and Creamed Spinach. AMP

Maple Glazed Double Pork Chop

with Potato Latke, Sautéed Apple and Cabbage Salad

\$32.95

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