



**HARBOR HOUSE**  
SEAFOOD • STEAKS • RAW BAR • COCKTAILS

EST. 2010

## PRIVATE DINING MENU

JOHN KORYCKI EXECUTIVE CHEF | MICHAEL GENRE CHEF DE CUISINE | MARTIN DELGADILLO EXECUTIVE SOUS CHEF

Due to its unique partnership structure, Harbor House regrettably is unable to accept Bartolotta Gift Certificates, Gift Cards and any other Bartolotta promotional coupons.

*HH-Private Dining Menu-2022-0429*



## PASSED APPETIZERS

*Priced per dozen. Minimum order of two dozen each required.  
Recommended three pieces per person, per hour.*

### WARM

<b>Miniature Maryland Style Crab Cakes</b> Remoulade Sauce	<b>48</b>
<b>Roasted Oysters</b> Choose one: Lemon Herb Butter or Bourbon Chipotle Butter (Gluten Free)	<b>60</b>
<b>Filet Mignon Bites</b> Horseradish Crème Fraiche, Chives (Gluten Free)	<b>48</b>
<b>Sautéed Shrimp</b> Herbed Bread Crumbs, Garlic Butter (Gluten Free without Breadcrumbs)	<b>60</b>

### CHILLED

<b>Tuna Tartare</b> Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten Free without Wontons)	<b>48</b>
<b>Salmon Rillettes</b> Smoked Salmon Pâté, Lemon Mayo, Dill (Crostino or Gluten Free on Endive)	<b>42</b>
<b>Classic Shrimp Cocktail</b> Zesty Cocktail Sauce, Lemon (Gluten Free)	<b>60</b>
<b>Bruschetta</b> Bufala Mozzarella, Arugula, Cherry Tomatoes (Gluten Free W/O Baguette)	<b>36</b>
<b>Smoked Salmon Crostino</b> Toasted Baguette, Cucumber, Dill, Lemon (Gluten Free W/O Baguette)	<b>48</b>

*Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your scheduled event. Prices do not include service charge and tax and are subject to change.*

\*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information contact your physician or public health department



## APPETIZERS

*Small, individually plated portions*

<b>Fried Calamari</b>	<b>9</b>
Marinated in Garlic and Mint, Marinara	
<b>Maryland Style Blue Crab Cake</b>	<b>12</b>
Remoulade Sauce, Carrot and Celery Salad	
<b>Classic Shrimp Cocktail</b>	<b>10</b>
Two Gulf White Shrimp, Zesty Cocktail Sauce, Lemon (Gluten Free)	
<b>Roasted Oysters</b>	<b>5 each</b>
Choose From: Lemon Herb Butter or Bourbon Chipotle Butter (Gluten Free)	
<b>Sea Scallop</b>	<b>12</b>
Pan-Seared Scallop, Chef's Seasonal Presentation (Gluten Free)	

## SOUPS AND SALADS

<b>Caesar Salad</b>	<b>13.50</b>
Crisp Romaine, Parmesan, Croutons, Anchovy Dressing (Gluten Free without Croutons)	
<b>Garden Salad</b>	<b>14</b>
Chef's Seasonal Salad Vegetables and Dressing (Gluten Free)	
<b>Burrata Salad</b>	<b>16</b>
Chef's Seasonal Preparation, Extra Virgin Olive Oil (Gluten Free)	
<b>Little Gem Wedge</b>	<b>15</b>
Cherry Tomatoes, Red Onions, Penta Creme Blue, Bacon Breadcrumbs (Gluten Free without Croutons)	
<b>New England Clam Chowder</b>	<b>12</b>
Bacon, Potatoes	
<b>Shellfish Bisque</b>	<b>14</b>
Lobster, Crab, Shrimp, Brandy, Cream	

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## ENTRÉES

Please select up to three choices.

*For groups of 12 or more guests, counts are required for each entrée one week prior to the reservation, with a maximum of three entrée selections. Host is to provide place cards clearly indicating the entrée selection.*

### FISH & SHELLFISH

*Served with Buttered Red Potatoes*

<b>Bay of Fundy Salmon</b>	<b>38</b>
<i>Herb-Roasted, Broccolini, Cherry Tomato "Sauce" with Basil, Green Olives, Red Onion</i>	
<b>Striped Bass</b>	<b>42</b>
<i>Pan-Seared, Chef's Seasonal Vegetable, Lemon Salsa Verde</i>	
<b>Block Island Swordfish</b>	<b>44</b>
<i>Herb-Grilled, Garlicky Broccolini, Herb Pesto</i>	
<b>Sea Scallops</b>	<b>45</b>
<i>Pan-Seared, Chef's Seasonal Vegetable and Sauce</i>	

### LAND

*Served with Yukon Potato Puree, Choice of One Vegetable Side*

<b>Filet Mignon</b>	<b>50</b>
<b>Roasted Chicken</b>	<b>28</b>
<b>Vegetable Fettucine</b>	<b>22</b>
<i>Garlicky Broccolini, Spicy Tomato Sauce, Basil Pesto</i>	

## COMBINATION ENTRÉES

*Served with 8 oz Filet Mignon, Potato Purée, Sautéed Spinach, Béarnaise Sauce.*

<b>South African Lobster Tail</b>	<b>78</b>
<b>Lobster Oscar</b>	<b>80</b>
<b>Seared Sea Scallops</b>	<b>72</b>
<b>Jumbo Lump Crabmeat Oscar</b>	<b>MKT</b>
<b>Grilled Shrimp</b>	<b>64</b>
<b>Roasted Salmon</b>	<b>64</b>
<b>Crab Cake</b>	<b>64</b>

## VEGETABLE SIDES

<b>Garlic Sautéed Spinach</b>	<b>French Green Beans</b>
<b>Garlicky Broccolini</b>	<b>Grilled Asparagus</b>
<b>Roasted Brussels Sprouts</b>	<i>(seasonal)</i>
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## DESSERTS

Please select up to two choices.

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<b>Key Lime Pie</b> Graham Cracker Crust, Honey Meringue	<b>12</b>
<b>Carrot Cake</b> Pecans, Cream Cheese Frosting	<b>12</b>
<b>Flourless Chocolate Cake</b> Vanilla Ice Cream, Berries (Gluten Free)	<b>12</b>
<b>Fruit Crumble</b> Seasonal Fresh Fruit, Spiced Oat Crumble (Gluten Free)	<b>12</b>
<b>Vanilla Cheesecake</b> Seasonal Fruit, Whipped Cream	<b>12</b>
<b>Sorbet Trio</b> Daily Selection (Gluten Free)	<b>12</b>
<b>Ice Cream Trio</b> Daily Selection (Gluten Free)	<b>12</b>

## CHILDREN'S MENU

Ages 12 and under. Children's entrées served with Fresh Fruit Cup.

<b>Fish &amp; Chips</b> Beer Battered Cod, Fries, Tartar Sauce	<b>21</b>
<b>Beer Battered Shrimp</b> Fries, Cocktail Sauce	<b>21</b>
<b>Pasta with Butter</b> Parmesan	<b>21</b>
<b>Pasta with Marinara</b> Parmesan	<b>21</b>
<b>Roasted Chicken Breast</b> Potato Purée, Green Beans	<b>21</b>
<b>Baked Salmon</b> Potato Purée, Green Beans	<b>24</b>
<b>Petite Filet Mignon</b> 4oz Steak, Potato Purée, Green Beans	<b>26</b>

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## SEAFOOD SPECIALTIES

### CAVIARS

<b>Calvisius Oscietra Royal</b>	<b>150 / 28g</b>
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex & persistent, hazelnut, butter, sea urchin notes, brown to dark brown with warm amber tones pearls, velvety & firm texture	
<b>Calvisius Oscietra Classic</b>	<b>125 / 28g</b>
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm	
<b>Calvisius Tradition Prestige</b>	<b>90 / 28g</b>
<i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	
<b>Bemka Royal Ossetra</b>	<b>75 / 28g</b>
<i>(Acipenser Baerii)</i> Siberian Sturgeon, USA clean, crisp nutty flavors, medium dark brown pearls, firm texture	

### RAW BAR AND OYSTERS

<b>Maine Lobster</b>	<b>MKT / each</b>
<b>Jumbo Lump Crab</b>	<b>30 / 4oz   120 / 1lb MKT</b>
<b>Tuna Tartare</b>	<b>48 / 1lb</b>
<b>King Crab Legs</b>	<b>MKT / 1lb</b>
<b>East / West Coast Oysters</b>	<b>3 each   33 / dozen</b>
<b>Chef Reserve Oysters</b>	<b>4 each   45 / dozen</b>

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**TO PLACE AN ORDER, PLEASE CONTACT  
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