

I am hungry for the sea's edge....

COASTAL ROUTE 1A YORK HARBOR,

Appetizers

OCEANSIDE RAW BAR 1/2 Dozen	
Oysters du jour	11.95 22.95
Gulf Shrimp	11.95 22.95
Little Neck Clams	9.95 18.95

MUSSELS PROVENÇAL

Wild Maine Mussels simmered in chardonnay, herbs de provence, garlic, and ripe tomatoes, served with garlic bread 11.95

SEAFOOD MARTINI

Fresh Maine lobster, gulf shrimp & native Maine crabmeat, served straight up with our classic homemade cocktail sauce 15.95

PASTA ALFREDO

Rich garlic-parmesan cream sauce with linguini, marinated tomatoes and chives 8.95

ARTICHOKE CHARDONNAY

A blend of artichoke hearts, cream cheese, chardonnay, sweet red peppers and seasonings served with warm sliced baguettes 10.95

SESAME CRUSTED AHI TUNA

Yellowfin tuna seared rare, served with our soy dipping sauce, pickled ginger and wasabi drizzle 12.95

PUB NACHOS

Home made salsa, slivered onions, green peppers and grated cheese baked with tortilla chips and topped with sour cream 9.95

~Add Chicken or Seasoned Beef 2.95~

A LA CARTE SIDES			
Wild Rice Pilaf	3.50	Baked Shells & Cheese	4.95
Garlic Bread	3.95	Balsamic Char-Grilled Asparagus	3.50
Mashed Yukon Gold Potatoes	3.50	Creamed Spinach	3.50
Vegetable du jour	3.50	French Fries	2.95
Cole Slaw	2.95	New England Style Baked Beans	3.50
Tortellini Pasta Salad	2.95	Home Made Salsa & Chips	3.95

Salads

2 OLIVE CAESAR

Hearts of romaine with our Caesar dressing, croutons, parmesan, assorted olives and white anchovies 8.95 *Petite 6.95*

THE HARBOR COBB

Fresh greens topped with diced bacon, hard boiled egg, crumbled blue cheese, marinated tomatoes and ripe avocado 9.95

LOBSTER -AVOCADO

Ripened avocado topped with Maine lobster salad, served over greens with sliced tomato 16.95

OUR FAMOUS SEAFOOD CHOWDER

Includes Atlantic haddock, shrimp, scallops, & native crab meat, simmered in a rich, creamy broth Cup 7.25 Bowl 8.50

LOBSTER-CORN CHOWDER

Fresh lobster meat, potatoes and sweet corn in a rich cream broth Cup 7.25 Bowl 8.50

FRENCH ONION SOUP

Rich broth with sweet onions and croutons, gratineed with imported Swiss cheese 6.95

SPICY BUFFALO WINGS

Fried chicken wings coated with our spicy buffalo sauce, served over arugula with blue cheese dressing 9.95

MAINE CRAB CAKES

Sweet Jonah crab breaded and sautéed, served with a zesty remoulade 11.95

BEER BATTERED ONION RINGS

A towering display of sweet, thick onion rings served with chipotle ketchup and roasted garlic dip 7.95

SPECKLED SPICY CALAMARI

Lightly fried, served with a spicy-sour dressing and a red pepper drizzle on greens 8.95

PLOUGHMAN'S PLATTER

House made bratwursts and cheeses with warm bread, peppers, olives and roasted garlic 13.95

VERMONT COUNTRY

Crisp greens tossed with shredded cheddar cheese, diced bacon, croutons and our New England maple vinaigrette 8.95 *Petite 6.95*

GARDEN SALAD

Crisp lettuce, cucumbers, grape tomatoes, and Bermuda onion 7.95 *Petite 4.95*

HEART SONG FARM

(GILMANTON IRON WORKS, NH)
Arugula and almonds tossed with apple vinaigrette over slivered pear with premium farmstead goat cheese from the green meadows of Heart Song Farm 9.95 *Petite 6.95*

ADD TO YOUR SALAD:

CHILLED SHRIMP 5.95 GRILLED CHICKEN 2.95 GRILLED SALMON 5.95 MARINATED GRILLED STEAK 5.95
SEARED SCALLOPS 5.95 MAINE LOBSTER 7.95 HOUSE MADE VEGGIE BURGER 2.95

Sandwiches

HARBORSIDE HADDOCK SANDWICH

Fresh filet of haddock lightly crumbed and grilled, served with melted cheddar cheese and caper mayonnaise on a toasted bulkie roll 10.95

ORIGINAL YHI CHEESE STEAK

Tender beef or chicken grilled with onion, mushroom, and green pepper with American cheese on a torpedo roll 9.95

LOBSTER SALAD SANDWICH

A Maine Tradition! Fresh Maine lobster salad served on a toasted roll 15.95

YHI'S SECRET BBQ PULLED PORK

Slow-roasted with our secret spice rub and BBQ sauce, cole slaw, toasted marble rye 9.95

SANTA FE TURKEY WRAP

Smoked turkey breast, sharp cheddar cheese, diced tomatoes, picante peppers & fresh greens in a flour tortilla with chipotle mayonnaise 8.95

HOT PASTRAMI

Tender grilled pastrami with Swiss cheese and grilled onions on toasted marble rye bread 9.95

THE ITALIAN CAFÉ PANINI

Rosemary ham, provolone cheese, artichoke hearts, capers and marinated tomatoes, grilled on rustic bread with pesto 9.95

GOURMET SIRLOIN BURGERS

Our 1/2 pound sirloin burger served with tomato and lettuce 7.95 *Cheeseburgers, grilled onions, diced bacon, and mushrooms available - Add .75.*

VEGETARIAN BURGER

Our spinach, garbanzo and tahini burger, warm bun, roasted garlic sauce, lettuce and tomato 8.95

~All Sandwiches Include Choice of French Fries, Pasta Salad, or Cole Slaw and Include Pickles, Olives, and a Sweet Peppadew Pepper~

~ADD BUTTER-BASTED LOBSTER CLAWS & KNUCKLES TO ANY ENTRÉE FOR 8.95~



YORK HARBOR INN

York Harbor, Maine

Hand Cut Western Beef

14 OZ. BLACK ANGUS CHOICE NY SIRLOIN	32.95
16 OZ. BLACK ANGUS CHOICE RIB EYE	29.95
10 OZ. KING'S CUT CHOICE FILET MIGNON	32.95
8 OZ. QUEEN'S CUT CHOICE FILET MIGNON	29.95
10 OZ. MAPLE-BALSAMIC MARINATED HANGER STEAK	24.95

COOKING TEMPERATURES

RARE- RED COOL CENTER MEDIUM RARE- RED WARM CENTER
MEDIUM- PINK HOT CENTER MEDIUM WELL- NO COLOR, MOIST HOT

All Steaks Available With Your Choice Of Wild Mushroom Gravy, Blue Cheese Butter, Roast Garlic Rub, Horseradish Sauce, Cabernet Wine Reduction, Or Our Famous Béarnaise Sauce.

Signature Items

YORKSHIRE LOBSTER SUPREME

Maine lobster filled with native shrimp, crabmeat and tender sea scallops, topped with our famous thermidor sauce *Market Price*

1 1/4 LB STEAMED MAINE LOBSTER

With butter and lemon, cracked open for your convenience *Market Price*

BAKED STUFFED HADDOCK

Fresh haddock filled with our shrimp and crab stuffing, over a sherry-tomato cream sauce 24.95 **Available Broiled With Lemon, Butter & Wine*

LOBSTER STUFFED BREAST OF CHICKEN

Tender breast of chicken with Maine lobster and sherry-cracker Stuffing, under a wonderfully rich boursin cheese sauce 28.95

SEAFOOD RAVIOLI

Fresh Maine lobster, tender sea scallops & large gulf shrimp poached in rich seafood broth with tomatoes, and spinach, finished with mornay sauce, over fresh spinach ricotta ravioli 26.95

PLANKED SALMON

Organic Scottish salmon with Joe's Special Chipotle Maple Glaze, oven-roasted on a sugar maple plank 21.95

FRIED HADDOCK

Beer battered haddock, lightly battered and fried, and served with our famous caper mayonnaise 17.95

Gourmet Flatbreads

THE DOWN EASTER

A "White Pizza" with Maine lobster, Mornay sauce, chives and our three cheese blend of provolone, mozzarella, and parmesan 16.95

THREE CHEESE

Provolone, mozzarella, and parmesan cheeses over a homemade tomato-basil sauce 11.95

ITALIAN SAUSAGE

Sweet tomato sauce and imported cheeses topped with house-made sausage 13.95

MARGHARITE

Farmhouse garlic cheese seasoned crust, vine-ripened tomatoes, garden fresh basil and a special blend of cheese 13.95

PEPPERONI

Everyone's favorite, with our homemade tomato sauce and blend of cheese 13.95

Pasta Selections

PASTA ALFREDO

Rich garlic-parmesan cream sauce tossed together with linguine, marinated tomatoes and chives 15.95 Add to your Pasta- Grilled Chicken 2.95 Grilled Salmon 5.95 Maine Lobster 7.95 Shrimp 5.95 Seared Scallops 5.95

SHRIMP AND SCALLOP PESTO

Sautéed sea scallops & shrimp over conchiglie pasta with pesto cream and roasted tomatoes 21.95

SEARED SCALLOPS

Native scallops over linguine with chopped tomatoes, fresh basil, roasted garlic, roasted red peppers and olive oil 21.95

CHICKEN SCALOPPINI

Sautéed, breaded breast of chicken served over gigli pasta, tossed with marinated tomatoes, capers and artichoke hearts 18.95

PORCINI MUSHROOM AND SAUSAGE RAGU

A reduction of porcini mushrooms, sweet Italian sausage, chicken stock, red wine, tomatoes, onions and garlic, served over gigli pasta 16.95

THE YORK HARBOR INN PROUDLY SUPPORTS LOCAL FARMERS AND ARTISANS BY INCLUDING THEIR PRODUCTS IN OUR RECIPES.

THE FULL MENU IS AVAILABLE UPSTAIRS IN OUR OCEANVIEW RESTAURANT "1637" AND DOWN IN OUR COZY SHIP'S CELLAR PUB.