



YORK HARBOR INN

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

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

BAKED ARTICHOKE DIP
 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

SLICED FRESH STRAWBERRIES
 Simply sweet & Succulent 4.50

GRILLED BLUEBERRY MUFFIN
 House made, split, buttered & grilled 2.95

OUR FAMOUS SEAFOOD CHOWDER
 Includes Atlantic haddock, shrimp, scallops, & native crab meat, simmered in a rich, creamy broth Cup 7.50 Bowl 8.95

LOBSTER-CORN CHOWDER
 Fresh lobster meat, potatoes, sweet corn in a rich cream broth Cup 7.50 Bowl 8.95

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 12.50

DICED FRESH FRUIT
 Pineapple, cantaloupe, grapes, honeydew & watermelon 4.50

Brunch Traditions

COUNTRY INN FRENCH TOAST
 Real French bread soaked in our Chef's special blend of eggs, cream & spices grilled golden brown and served with pure maple syrup 8.95

STRAWBERRY ALMOND FRENCH TOAST
 Our country inn French toast topped with fresh strawberries, sliced almonds & whip cream served with pure maple syrup 9.95

STEAK AND EGGS
 A petite filet mignon served with béarnaise sauce & two eggs any style 14.95

FRESH COUNTRY EGGS ANY STYLE
 Any style served with choice of meat & toast
 One Egg 5.95, Two Eggs 6.95, Three Eggs 7.95

OMELET SMORGASBOARD
 A fluffy three-egg omelet with your choice of two of the following:
 Bacon, Sausage, Native Shrimp, Country Ham, Maine Crabmeat
 Broccoli, Onions, Red Peppers, Green Peppers, Button Mushrooms
 Spinach, Avocado, Scallions, Tomatoes, Fresh Salsa
 Swiss Cheese, Cheddar Cheese, American Cheese, Sour Cream

Two Item Omelet 10.95 Additional Items .45

All Brunch Traditions & Benedicts served with home fries

Benedicts

EGGS HARBOR INN
 House made sausage patties topped with two poached eggs served over an English muffin with our famous béarnaise sauce 11.95

CRAB CAKE BENEDICT
 Our house made Maine crab cakes topped with poached eggs served over an English muffin with hollandaise 13.95

EGGS ROCHAMBEAU
 Grilled medallions of beef tenderloin with a rich demi-glace over an English muffin topped with poached eggs and béarnaise sauce 14.95

VEGGIE BENEDICT
 Sliced vine ripe tomatoes & char grilled asparagus topped with poached eggs & hollandaise over an English muffin 11.95

	A LA CARTE SIDES		
Apple Wood Smoked Bacon	3.95	Country Ham	3.95
House Made Sausage	3.95	Balsamic Char-Grilled Asparagus	3.50
Dad's Whiskey Beans	3.50	Home Fries	3.50
Toast- White, Wheat, Rye or English 1.95			

Salads

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

GARDEN SALAD
 Grape tomatoes, cucumbers, bell peppers, calamata olives, red onion, sunflower seeds, croutons 7.95 *Petite* 5.50

2 OLIVE CAESAR
 Hearts of romaine with our Caesar dressing, croutons, parmesan, assorted olives and white anchovies 9.50 *Petite* 6.95

THE HARBOR COBB
 Fresh greens topped with diced bacon, hard boiled egg, crumbled blue cheese, marinated tomatoes and ripe avocado 10.50

SALAD ENHANCEMENTS:

CHILLED SHRIMP 5.95 GRILLED CHICKEN 3.95 GRILLED SALMON 5.95
GRILLED STEAK 5.95 SEARED SCALLOPS 5.95 MAINE LOBSTER 7.95
HOUSE MADE VEGGIE BURGER 2.95

Signature Items

1 1/4 LB STEAMED MAINE LOBSTER
 With butter and lemon, cracked open for your convenience *Market Price*

FRIED HADDOCK
 Cornmeal dusted haddock lightly fried, served with caper mayonnaise and choice of Cole Slaw, French Fries, or Pasta Salad 18.95
 *Available Broiled With Lemon, Butter & Wine

FRIED SCALLOPS
 Sweet native sea scallops in a light cornmeal breading served with caper mayonnaise choice of Cole Slaw, French Fries, or Pasta Salad 19.95
 *Available Broiled With Lemon, Butter & Wine

8 OZ. CHOICE FILET MIGNON
 Topped with our famous béarnaise sauce, served with parmesan parsley orzo and char grilled asparagus 29.95

Pasta Selections

PASTA ALFREDO
 Garlic-parmesan cream sauce tossed with linguine, marinated tomatoes & chives 15.95 *Add to your Pasta- Grilled Chicken 3.95 Grilled Salmon 5.95 Maine Lobster 7.95 Shrimp 5.95 Seared Scallops 5.95*

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

SHRIMP WITH WHITE CLAM SAUCE
 Wild caught gulf shrimp and little neck clams simmered in a white wine clam broth with garlic and parsley served over rotini 21.95

SEARED SCALLOPS
 Native scallops over linguine with chopped tomatoes, fresh basil, roasted garlic, roasted red peppers and olive oil 22.95

PARMESAN CRUSTED CHICKEN PESTO
 Chicken scaloppini in a parmesan breading sautéed & served over shell pasta with fresh basil pesto 18.95

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

Gourmet Flatbreads

THE DOWN EASTER
 Our signature flatbread with Maine lobster, Mornay sauce, chives and three cheese blend of provolone, mozzarella, and parmesan 16.95

THREE CHEESE
 Provolone, mozzarella, parmesan, over our tomato basil sauce 12.95

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

WHITE PIZZA
 Oven roasted onions, red peppers, grape tomatoes & garlic with rosemary, fresh mozzarella and a taste of our three cheese blend 13.95

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 11.50

LOBSTER SALAD SANDWICH
A Maine Tradition! Fresh Maine lobster salad served on a toasted roll 16.95

SANTA FE TURKEY WRAP
 Smoked turkey breast, sharp cheddar cheese, diced tomatoes, picante peppers & fresh greens in a flour tortilla with chipotle mayonnaise 9.50

BLT PANINI
 Apple wood smoked bacon, arugula, vine ripe tomatoes & provolone cheese grilled on rustic bread with bistro sauce 9.95

All Sandwiches Include Choice of French Fries, Pasta Salad, or Cole Slaw

Specialty Beverages

THE YHI MIMOSA
 Champagne, a touch of triple sec, orange juice served on the rocks 6.95

THE PERFECT BELLINI
 Our classic recipe boasts bubbly champagne and a hint of peach puree 6.95

ORIGINAL BLOODY MARY
 Absolut vodka & bloody mary mix garnished with olives & a lime 6.95

CUCUMBER POMEGRANATE MOJITO
 Cucumber muddled with mint, fresh lime, light rum, POM pomegranate juice topped with a splash of soda 7.95