



YORK HARBOR INN

Appetizers

MUSSELS PROVENÇAL *
PEI Mussels simmered in chardonnay with herbs de Provence, garlic & tomatoes served with a warm baguette 15.95

SESAME CRUSTED AHI TUNA
Yellowfin tuna seared rare, with soy dipping sauce, pickled ginger & wasabi aioli 14.95

CRAB CAKES
Sweet lump crab meat lightly seasoned, rolled in panko crumbs and grilled. Served with classic remoulade sauce 13.95

BASKET OF SWEET POTATO FRIES
With chipotle ketchup dipping sauce 7.95

BEER BATTERED ONION RINGS
Served with roast garlic dip 8.95

ORANGE BLOSSOM CHICKEN
Tender strips of chicken breast deep fried in a citrus batter and tossed with a spicy maple sriracha sauce 13.95

GUACAMOLE & CHIPS *
Guacamole topped with shredded cheddar cheese, tomato salsa, sour cream with tortilla chips 12.95 Chips and salsa only 4.95

Greens

CLASSIC CAESAR *
Hearts of romaine with our Caesar dressing, croutons, parmesan & white anchovies
Full 13.95 *Petite* 8.95

THE HARBOR COBB
Fresh greens topped with diced bacon, hard boiled egg, crumbled blue cheese, vine ripe tomatoes and creamy avocado 15.95

LOBSTER -AVOCADO *
Ripe avocado topped with Maine lobster salad, served over greens with sliced tomato M.P.

ROAST BEETS, BLUEBERRIES, BALSAMIC AND HONEY
Roasted sugar beets, fresh blueberries, toasted pecans and arugula tossed with Chef's Three Bee's Honey and Balsamic vinegar 13.95

SIMPLE GREEN SALAD *
Fresh greens, sweet grape tomatoes, cucumber and red and yellow peppers topped with sunflower seeds and house croutons 11.95 *Petite* 6.95

SALAD ENHANCEMENTS: MAINE LOBSTER *M.P. CHILLED SHRIMP *7.95
GRILLED CHICKEN *5.95 GRILLED SALMON *7.95
SKEWERED STEAK TIPS *7.95 SEARED SCALLOPS *7.95
HOUSE MADE VEGGIE BURGER 5.95

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 14.95

MAINE LOBSTER ROLL
A Maine Tradition! Fresh native lobster meat blended with a touch of mayonnaise & seasonings served on a grilled Brioche roll with chiffonade romaine M.P.
Double Stuffed Lobster Roll-Twice as much lobster! M.P.

TURKEY PUB CLUB
The classic triple decker made with moist roast turkey breast, candied bacon, ripe tomatoes, mayonnaise and crisp lettuce layered with toasted multi grain bread 12.95

GOURMET SIRLOIN BURGERS
Our 1/2 pound sirloin burger served with tomato and lettuce 13.95
Cheese, grilled onions, apple wood smoked bacon, and mushrooms available – Add 1.00 per item

VEGETARIAN BURGER
Our Spinach, garbanzo & tahini burger on a rich brioche bun with roast garlic spread, lettuce and tomatoes 11.95

STEAK & CHEESE (CHICKEN MAY BE SUBSTITUTED)
Tender beef grilled with red & yellow peppers, onion, & button mushrooms, on a toasted baguette with melted American cheese 14.95

Sandwiches Include Choice of French Fries, Fruit Salad, Chips, Cole Slaw or Potato Salad. Substitute a petite Green Salad 3.95



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
STARRED ITEMS MAY BE GLUTEN FREE OR CAN BE MADE GLUTEN FREE WITH MINOR CHANGES, PLEASE CONSULT YOUR FOODSERVER

Signature Selections

COLLIGAN FILET
Our 8oz hand cut filet rubbed with YHI steak seasoning, char-grilled and served over our house made mushroom gravy, crowned with a crab cake, fresh Maine lobster meat, and Béarnaise Sauce 41.95

SEAFOOD RAVIOLI
Lobster, sea scallops & gulf shrimp in rich seafood broth with tomatoes, and spinach, finished with mornay sauce, over fresh spinach ricotta ravioli 30.95

NUBBLE LIGHT LOBSTER 1.25 Lb or 2.5 Lb when available
Maine lobster filled with 1/4 pound of fresh Maine lobster meat, topped with a brandy-lobster cream sauce *Market Price*

YORKSHIRE LOBSTER SUPREME 1.25 Lb or 2.5 Lb when available
Maine lobster filled with native shrimp, crabmeat and tender sea scallops, topped with our famous thermidor sauce *Market Price*

STEAMED MAINE LOBSTER* 1.25 Lb or 2.5LB when available
Cracked and served with butter and lemon *Market Price*

8 OZ. CHOICE FILET MIGNON *
Hand cut western beef with your choice of wild mushroom gravy, raifort sauce or Béarnaise 34.95

SEAFOOD PIE
A New England Tradition. Atlantic Haddock, native sea scallops and large gulf shrimp with lobster cream sauce baked under a flaky crust 28.95

LOBSTER STUFFED CHICKEN
A customer favorite! Chicken breast with Maine lobster & sherry-cracker stuffing under a wonderfully rich Boursin cheese sauce 29.95

Entrees

BROILED HADDOCK *
Fresh Atlantic haddock topped with butter crumbs, seasoned with white wine & a splash of lemon 27.95

BROILED SCALLOPS *
Sweet native scallops seasoned with white wine and a splash of lemon topped with buttered crumbs 28.95

LOBSTER CARBONARA
Fresh Maine lobster meat sautéed with bacon lardoons, garlic, shallots, and sweet peas, tossed with linguine and finished with egg yolk and parmesan MP
Without lobster 23.95

PARMESAN CRUSTED CHICKEN PESTO
Sautéed parmesan breaded chicken over shell pasta in a creamy pesto sauce with fresh mozzarella and our house roasted tomatoes 25.95

BAKED STUFFED HADDOCK
Fresh haddock filled with our shrimp and crab stuffing, over a sherry-tomato cream sauce 28.95

HONEY SEARED SALMON
Organic Scottish salmon filet drizzled with honey and pan seared, served with a brown butter sauce with honey, lime and scallions 27.95

BEEF BROCHETTES *
YHI Steak Spice rubbed tenderloin tips, char-grilled and served with béarnaise sauce 27.95

MAPLE GRILLED TOFU
Locally produced tofu marinated with Maine maple syrup, garlic and olive oil. Lightly grilled, drizzled with Maple Chipotle glaze and served with a warm nappa cabbage slaw and jasmine rice 20.95

YHI STYLE*– Add Buttered Maine Lobster Meat to any entree M.P.

Gourmet Flatbreads

THE DOWN EASTER
Our signature flatbread with Maine lobster, lobster cream sauce M.P.

THREE CHEESE **
Provolone, mozzarella, and parmesan over our tomato basil sauce 15.95

BUTCHERS BLOCK **
Tomato sauce & imported cheeses with your choice of pepperoni, bacon or house-made sausage 16.95

MARGHARITE
Farmhouse garlic cheese seasoned crust, vine-ripened tomatoes garden fresh basil and a special blend of cheese 16.95

**GLUTEN FREE CRUST AVAILABLE 2.00