



# YORK HARBOR INN

## Appetizers

**SLICED FRESH STRAWBERRIES \***  
Simply sweet & delicious 5.95

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

**DICED FRESH FRUIT \***  
Pineapple, cantaloupe, grapes, honeydew & watermelon 4.95

**YOGURT & GRANOLA**  
Greek style yogurt layered with our house made maple granola 5.95

**FRENCH ONION SOUP**  
Rich broth with sweet onions and croutons, gratineed with imported Swiss cheese 7.95

**SHRIMP COCKTAIL \***  
Wild caught gulf shrimp with house-made cocktail sauce 1/2dz 14.95 dz 28.95

**SALSA & CHIPS \***  
Mild house made tomato-cilantro salsa with corn tortilla chips 4.95

**OUR FAMOUS SEAFOOD CHOWDER\***  
Includes Atlantic haddock, shrimp, scallops & native crab meat, simmered in a rich creamy broth Cup 7.95 Bowl 8.95

**LOBSTER-CORN CHOWDER\***  
Fresh lobster meat, potatoes, sweet corn in a rich cream broth Cup 7.95 Bowl 8.95

**BAKED ARTICHOKE DIP**  
A blend of artichoke hearts, cream cheese chardonnay and sweet red peppers served with a warm baguette 13.95

**MAINE LOBSTER SHELLS & CHEESE**  
Shell pasta tossed with our rich creamy cheese sauce, tomatoes confit, parsley & Maine lobster meat, baked with asiago-herb crumbs M.P. *without lobster meat* 6.95

**CRAB CAKES**  
Sweet lump crab meat lightly seasoned, rolled in panko crumbs and grilled, served with curry aioli 13.95

## Brunch Traditions

**COUNTRY INN FRENCH TOAST**  
Real French bread soaked in Chef's special blend of eggs, cream and spices, grilled golden brown and served with pure maple syrup 10.95

**STRAWBERRY ALMOND FRENCH TOAST**  
Our Country Inn French toast topped with fresh strawberries, sliced almonds & whipped cream served with pure maple syrup 12.95

**STEAK AND EGGS \***  
Brochette of beef tenderloin served with béarnaise sauce & two eggs any style 15.95

**FRESH COUNTRY EGGS ANY STYLE \*** Any style served with choice of meat & toast  
One Egg 7.95, Two Eggs 8.95, Three Eggs 9.95

**OMELETS YOUR WAY\*** A fluffy three-egg omelet with your choice of two of the following:  
**Proteins:** Bacon, Sausage, Native Shrimp, Country Ham, Crab Meat  
**Vegetables:** Broccoli, Onions, Red Peppers, Green Peppers, Button Mushrooms, Spinach Avocado, Scallions, Tomatoes, Fresh Salsa  
**Cheeses:** Swiss Cheese, Cheddar Cheese, Pepper Jack, American Cheese, Sour Cream  
**Two Item Omelet 10.95 Additional Items .45**

## Benedicts & Scrambles

**EGGS HARBOR INN\***  
House made sausage patties topped with two poached eggs, served over an English muffin with our famous homemade béarnaise sauce 13.95

**LOBSTER BENEDICT\***  
Fresh Maine lobster meat topped with two poached eggs, served over an English muffin with homemade hollandaise 18.95

**CRAB CAKE BENEDICT**  
Our house made crab cakes topped with poached eggs, served over an English muffin with homemade hollandaise 15.95

**EGGS ROCHAMBEAU\***  
Grilled medallions of beef tenderloin with a rich demi-glace over an English muffin topped with poached eggs and béarnaise sauce 16.95

**VEGGIE BENEDICT\***  
Sliced vine ripe tomatoes & spinach topped with poached eggs & homemade hollandaise over an English muffin 13.95

**All Scrambles include 3 large eggs and a touch of cream scrambled together with your choice of the following and served over a toasted sour dough baguette**

**MAINE SEAFOOD SCRAMBLE**  
Fresh Maine lobster meat, native shrimp, scallops, & lump crab lightly sautéed in butter and scrambled with snipped chives and diced tomatoes, drizzled with lobster cream sauce 18.95

**PEPPER STEAK SCRAMBLE**  
Red and green peppers sautéed with onions, scrambled with cheddar cheese, topped with black pepper rubbed steak tips and drizzled with Bernaise 15.95

**CALIFORNIA SCRAMBLE**  
Breast of chicken, ripe avocado, tomatoes and pepper jack cheese scrambled together & topped with sour cream and house made salsa 13.95

**FLORENTINE SCRAMBLE**  
Spinach, button mushrooms, and onions sautéed with garlic, scrambled with rich creamy boursin cheese 12.95

All Benedicts, Scrambles & Brunch Traditions Served with Home fries

A LA CARTE SIDES	
Apple Wood Smoked Bacon	3.95
Sausage Patties	3.95
Home Fries	3.50
Grilled Bagel w/Cream Cheese	3.95
Country Ham	3.95
Roast Squash & Tomatoes	4.50
White, Wheat, English	1.95
Petite Green Salad	4.95

## Entrees

**STEAMED MAINE LOBSTER\*** 1.25 lb or 2.5 lb Jumbo when available  
Cracked and served with butter and lemon *Market Price*

**BROILED HADDOCK\***  
Fresh Atlantic haddock topped with buttered crumbs and broiled with lemon & wine 25.95

**BROILED SCALLOPS\***  
Sweet native scallops seasoned with wine and a splash of lemon and broiled with buttered crumbs 26.95

**8 OZ. CHOICE FILET MIGNON \***  
Hand cut and char-grilled, topped with our famous béarnaise sauce 31.95

**KOREAN BBQ GLAZED SALMON**  
Organic Scottish salmon filet pan seared, brushed with our mildly spicy Korean BBQ glaze, pan roasted and served over Jasmine rice 24.54

**Above Entrees served with Jasmine Rice and Roast squash**

**SEAFOOD RAVIOLI**  
Fresh Maine lobster, tender sea scallops & large gulf shrimp poached in rich seafood broth with tomatoes and spinach, finished with mornay sauce, served over fresh spinach ricotta ravioli 29.95

**PARMESAN CRUSTED CHICKEN PESTO**  
Sautéed parmesan breaded chicken scaloppini over fettuccine in a creamy pesto sauce with fresh mozzarella and our house roasted tomatoes 23.95

**TOFU IN GINGER MISO BROTH**  
Tofu, bok choy, carrots and shiitake mushrooms in a light delicate ginger-miso broth, topped with cilantro and served with jasmine rice 18.95

## Gourmet Flatbreads

**THE DOWN EASTER**  
Our signature flatbread with Maine lobster, lobster cream sauce, chives and three cheese blend of provolone, mozzarella and parmesan M.P.

**THREE CHEESE\*\***  
Provolone, mozzarella, and parmesan, over our tomato basil sauce 14.95

**MARGHARITE**  
Farmhouse garlic cheese seasoned crust, vine-ripened tomatoes garden fresh basil and a special blend of cheese 15.95

**BUTCHERS BLOCK \*\***  
Tomato sauce & imported cheeses with your choice of pepperoni, bacon or house-made sausage 15.95

**\*\*Gluten Free Crust Available add 2.00**

## Sandwiches & Salads

**MAINE LOBSTER ROLL**  
*A Maine Tradition!* Fresh native lobster blended with a touch of mayonnaise and seasonings on a grilled brioche roll with chiffonade romaine M.P.

**DOUBLE STUFFED MAINE LOBSTER ROLL**  
For our Lobster Lovers! A double portion of our fresh Maine lobster meat blended with a touch of mayonnaise & seasonings served on a grilled Brioche roll with chiffonade romaine M.P.

**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

**VEGETARIAN BURGER**  
Our vegan Spinach, garbanzo & tahini burger on a rich brioche bun with roast garlic spread, lettuce and tomatoes 10.95

All Sandwiches Include Choice of  
French Fries, Fruit Salad, Cole Slaw or Potato Salad  
Substitute a Petite Green Salad 3.95

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

**CLASSIC CAESAR \***  
Hearts of romaine with our Caesar dressing, croutons, parmesan & white anchovies 12.95 *Petite* 8.95

**THE HARBOR COBB**  
Fresh greens topped with diced bacon, hard boiled egg, crumbled blue cheese, marinated tomatoes and ripe avocado 14.95

**SIMPLE GREEN SALAD\***  
Fresh greens, sweet grape tomatoes and cucumbers topped with sunflower seeds and house croutons 10.95 *Petite* 6.95

### SALAD ENHANCEMENTS:

- \*CHILLED SHRIMP 7.95 \*GRILLED CHICKEN 5.95
- \*GRILLED SALMON 7.95 \*SKEWERED STEAK TIPS 7.95
- \*SEARED SCALLOPS 7.95 \*MAINE LOBSTER M.P.
- \*TWO FRIED EGGS 3.95



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