

  
the  
  
**Harbor Room**  
  
**APPETIZERS**

**Seared Ahi Tuna - \$12**

*Crispy Wontons, Cabbage Salad, Cucumber Wasabi Sauce*

**Colossal Prawn on Grilled Brioche - \$12**

*Neal's Pepper Scallion Basil Glaze*

**Grilled Garlic Country Sausage - \$10**

*Red Beans & Rice, Baldwin County Vegetables*

**Baked Brie - \$10**

*Local Mayhall Jelly, Fresh Amish Butter, Basil, Crispy Grilled Flat Bread*

**SOUPS**

**Soup Du Jour - \$9**

**Charleston Style She Crab Soup - \$10**

**SALADS**

**Iceberg Lettuce Wedge - \$10**

*Black Jack Farms Tomato & Iceberg Lettuce, Red Onion,  
Double Smoked Bacon, Maytag Blue Cheese, Croutons*

**Local Mixed Greens Salad - \$7**

*Sourwood Honey, Balsamic Vinaigrette, Fried Chick Peas*

**Tear Drop Tomato & Fresh Mozzarella Salad - \$8**

*Red Onion, Fresh Basil, Olive Oil, Balsamic Glaze*

**Fudge Farms Bacon & Spinach Salad - \$7**

*Mushrooms, Eggs, Feta, Tomatoes, Red Onion, Jalapeno Black Pepper Ranch*

**Classic Caesar Salad - \$8**

the  
Harbor Room

ENTREES

Prosciutto Wrapped

Atlantic Salmon - \$18

Potato Puree, Melted Leaks,  
Cucumber Yogurt Sauce

Pan Fried North Carolina Trout - \$18

Caramelized Shallots, Conecuh Bacon,  
Potatoes, Jumbo Lump Crab, Lemon Butter

Jumbo Lump Crab Cake - \$28

Grilled Asparagus & Carrots, Grilled Flat  
Bread and Rémoulade Sauce

Shrimp, Scallops & Cheese Grits - \$21

Bacon, Scallions, Tomatoes,  
Mushrooms, Fresh Thyme  
Garlic Butter

Fish Oscar - \$24

New Potatoes, Asparagus, Jumbo Lump  
Crab Meat, Hollandaise Sauce

Cast Iron Blackened

Prime Ribeye - \$30

Asparagus, Herb Compound Butter,  
Roasted Potatoes

Marinated & Grilled ½ Chicken - \$19

Curry, Yogurt, Baby Bok-Choy & Orzo Pasta

Belle Farms Goat Cheese &

Vegetable Capellini - \$15

Oven Roasted Tomatoes, Onion, Garlic,  
Basil, Goat Cheese

Bacon Wrapped Stuffed Chicken

Breast - \$17

Spinach, Feta Cheese, Grilled Tomatoes,  
Cream Whipped Potatoes, Smoke Tomato  
Thyme Sauce

Herb Crusted

Filet Medallions - \$32

Vegetable Ragout, Caramelized Onion  
Potato Cake, Pinot Noir Sauce

Grilled New York Prime

Strip Steak - \$27

Grilled Red Onions, Tillamook Cheddar  
Cornbread, Salsa Verde

Ask your Server about our  
Delicious Desserts