

APPETIZERS

ROASTED BRUSSEL SPROUTS 13

A hearty portion of Brussel sprouts braised with fresh garlic, virgin olive oil, bacon and cherry tomatoes. Finished with a balsamic reduction.
Topped with Parmesan cheese.

CRAB AND SPINACH DIP 14

A creamy blend of crab, spinach, mozzarella, Parmesan, and cream cheese. *Served with tortilla chips.*
ADD TOAST POINTS +\$2.99

SOUTHWESTERN EGG ROLLS 15

Cajun chicken, black beans, corn, pico de gallo, and mixed cheeses wrapped in a wonton and flash fried.
Served with Santa Fe sour cream.

PICKLE FRIES 11.50

Fried pickle straws. *Served with Buttermilk Ranch dressing.*

HUSH PUPPIES 10

Flash fried hush puppies. *Served with drawn butter.*

TWISTED DEVEILED EGGS 10

Traditional deviled eggs (5)
Topped with candied bacon and just a touch of fresh jalapeño and shallot relish.

MINI CRAB CAKES 17.50

Three mini cakes.
Served over a garnish of mixed greens with herb aioli and Cajun remoulade

VIDALIA ONION 13.99

Sliced, battered, flash-fried onion.
Served with a fiesta sauce.

BUFFALO WINGS (9) 16.50

Crispy Wings tossed in your choice of sauce or dry rub.
Served with a side of bleu cheese or ranch.
SAUCES: BUFFALO, BBQ, SPICY HONEY GARLIC, & EXTRA HOT
DRY RUB: OLD BAY, JERK, & LEMON PEPPER

SOUPS & SALADS

MARYLAND CRAB SOUP 10.99

Traditional tomato-based soup loaded with crab, celery, onion, corn and just the right amount of spice.

SOUP DU JOUR 9

Served with sourdough baguette

HOUSE SALAD
Mixed greens, tomatoes, cucumbers, carrots, corn, red onions, and croutons tossed in Buttermilk Ranch dressing.
SMALL - 7 • LARGE - 14

CAESAR SALAD
Romaine lettuce, Parmesan cheese, and croutons tossed in creamy Caesar dressing.
SMALL - 7 • LARGE - 14

HOT STEAK SALAD 20

Romaine lettuce, cucumbers, red onions, croutons, and crumbled bleu cheese tossed in buttermilk ranch dressing.
Topped with grilled steak.

TENDER SALAD 18

Mixed greens, tomatoes, cucumbers, carrots, corn, red onions, mixed cheese, and croutons tossed with buttermilk ranch dressing.
Topped with our hand breaded chicken tenders.

ADD-ONS

**GRILLED CHICKEN BREAST/
HAND BREADED TENDERS - 6**

STEAK - 11

SHRIMP - 9

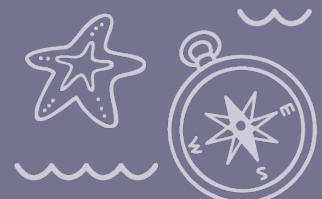
SALMON - 10

KID'S MENU

MAC & CHEESE - 6.99

TENDERS - 8

BURGER - 8



Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat..

*These items may be cooked to temperature. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
20% Gratuity added to parties of 6 or more. No Exceptions.

SANDWICHES

CRAB CAKE SANDWICH

Jumbo lump crab cake broiled until golden brown and served on a toasted bun with mixed greens and tomato.

Served with fries and your choice of cocktail or tartar sauce.

MARKET PRICE

FRENCH DIP

Shaved slow roasted black Angus beef, sautéed onions, and melted Swiss cheese on a toasted sub roll.

Served with Au Jus served with French fries.

18

REUBEN

Thinly sliced corned beef, sauerkraut, melted Swiss cheese, and thousand island spread on toasted rye bread.

Served with French fries.

16

PORTABELLA

Grilled marinated portabella mushroom, roasted red peppers, baby spinach, Swiss cheese, and herb aioli on a toasted ciabatta bun.

Served with French fries

13

CHICKEN CLUB (GRILLED OR FRIED)

Chicken breast, bacon, shredded lettuce, tomato, avocado, and Cajun remoulade served on toasted ciabatta.

Served with French fries.

MAKE IT A WRAP (LETTUCE OR TORTILLA) +\$2

16

BUILD YOUR OWN BURGER

Half-pound Angus hamburger topped with lettuce, tomato, and onion served on a toasted bun.

Served with French fries.

CHOICE OF CHEESE (AMERICAN, CHEDDAR, SWISS, PEPPER JACK, BLEU CHEESE);

ADD TOPPERS (FRIED EGG, BACON, MUSHROOMS, ONIONS, AVOCADO) +\$2;

ADD BBQ SAUCE, SRIRACHA MAYO, JALAPENOS +\$0.50

SUBSTITUTE SWEET POTATO FRIES FOR +\$1 AND PICKLE FRIES FOR +\$2

16.50

SEAFOOD

PEEL AND EAT SHRIMP

Seasoned, steamed and served with drawn butter.

1/2 LB. & 1 LB.
MARKET PRICE

SNOW CRAB CLUSTERS

4 Clusters seasoned, steamed and served with drawn butter.

ADD ON A SIDE OF HUSH PUPPIES FOR \$6

MARKET PRICE

PASTA

SERVED WITH GARLIC BREAD STICK

BLACKENED ALFREDO

Penne pasta tossed with Santa Fe Alfredo, topped with bruschetta and Parmesan cheese

ADD: CHICKEN +\$5; SHRIMP +\$6; PORTABELLA +\$3

16

SEAFOOD CARBONARA

Lobster, shrimp, mahi mahi, and scallops tossed in a champagne cream sauce, linguine, and bacon bits.

Topped with bruschetta and Parmesan cheese.

34

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THE HARBOUR GRILLE

TheHarbourGrille.com

ENTRÉES

ALL ENTREES ARE SERVED WITH 2 SIDES

CRAB STUFFED SHRIMP

Broiled shrimp stuffed with crab meat and topped with a creamy beurre blanc.

30

GLAZED SALMON

Fresh grilled salmon coated with a sweet honey and red wine glaze. *Topped with white wine lemon butter sauce.*

30

CRAB CAKE PLATTER

Two broiled jumbo lump crab cakes. *Served with a drizzle of creole beurre blanc.*

MARKET PRICE

CARIBBEAN CHICKEN BREASTS

8oz Caribbean glazed chicken breast. *Topped with a pineapple relish.*

22

BBQ RIBS

A full rack of St. Louis style baby back ribs, dry rubbed, slow roasted, and brushed with BBQ sauce.

FULL RACK 32

1/2 RACK 18

BRAISED SHORT RIB

6oz Braised short rib finished with a red wine demi glaze. *Served with mashed potatoes and Brussel sprout.*

28

ADD-ONS

CRAB CAKE - 16

FIVE SAUTÉED SHRIMP - 9

THREE SAUTÉED SCALLOPS - 18

SIDES

JASMINE RICE

5

RED SKIN MASHED POTATOES

5

LOADED +\$1.50

FRENCH FRIES

6

SEASONAL VEGGIE

5

PREMIUM SIDES

BRAISED BRUSSEL SPROUTS

8

SWEET POTATO FRIES

7.50

BAKED POTATO

7

LOADED +\$1.50

GRILLED ASPARAGUS

8

DESSERTS

DOUBLE CHOCOLATE CAKE

Rich delicious chocolate cake with chocolate icing. *Served a la mode.*

9.50

KEY LIME PIE

Graham cracker crust with a raspberry sauce.

9.50

CRÈME BRÛLÉE

Topped with strawberry and whipped cream.

9

NY CHEESECAKE

With strawberry purée.

10

FUNNEL CAKE

Flash fried, topped with powdered sugar.

9

Served with your choice of drizzle: Raspberry, Caramel, or Chocolate

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JOIN US FOR BRUNCH

SUNDAYS | 10:30 AM - 2:00 PM

Sit back, relax and enjoy brunch on The Harbour Grille's waterfront deck. We will be serving up brunch favorites like Crab Cake Benedict and Chicken & Waffles along with our very popular build-your-own Bloody Mary and Mimosa bar.

The good times continue from 4:00 pm - 7:30 pm with Afternoon Deck Parties featuring live music from local bands on our floating stage.

Ask your server or bartender about our daily features, seafood specials, handcrafted cocktails & draft beers.

MAKE YOUR RESERVATION TODAY.

HOST YOUR EVENT AT THE HARBOUR GRILLE

We love hosting events...Bridal Showers, Rehearsal Dinners, Weddings, Receptions, Baby Showers, Birthdays, Bar/Bat Mitzvah Parties, Family Reunions, Office or Club Meetings and Holiday Parties.

Have your next event at The Harbour Grille!

The Harbour Grille has three banquet rooms available for private events, the Starboard Room, the Port Room, and the Captain's Room.

THE STARBOARD ROOM - *This room can hold an event or party for up to 120 guests.*

The Starboard Room, our main dining room, offers plenty of space for larger events. The room offers up a great view of the Occoquan River, the Harbour Marina and an outdoor fire pit.

THE PORT ROOM - *This room can hold an event or party for up to 50 guests.*

This room is cozy and equipped with audio and visual for presentations.

CAPTAIN'S ROOM - *This room can hold an event or party for up to 40 guests.*

This room is located off the Starboard Room and has a view of our outdoor fire pit and the Occoquan River.

START PLANNING TODAY BY CONTACTING US ABOUT YOUR EVENT.

info@theharbourgrille.com