

Harrigan's

CAFE & WINE DECK

Starter

FRIED CRAB CAKE	\$15
A crispy fried crab cake served with zesty Old Bay aioli, fresh arugula, and a squeeze of lemon.	
ROASTED GARLIC HUMMUS	\$15
A creamy roasted garlic hummus served with warm naan, crisp cucumber slices, and a drizzle of olive oil.	
SPINACH ARTICHOKE DIP	\$13
A rich and creamy dip made with spinach, artichokes, parmesan, and cream cheese; served with warm naan.	
CRAB DIP	\$17
An indulgent dip of jumbo lump crab, parmesan cheese, and cream cheese; served with warm naan.	
CALAMARI	\$16
Crispy calamari served with fresh marinara, zesty Old Bay aioli, and a wedge of fresh lemon.	
GARLIC SHRIMP GF	\$16
Garlic marinated shrimp sautéed in butter with tomatoes, chili flakes, and a squeeze of fresh lemon.	
CHICKEN WINGS 6/12 GF	\$8/\$15
Available in hot, mild, cajun, garlic butter, and bbq	
SEARED AHI TUNA* GF	\$15
Seared ahi tuna served with lemon caper aioli, fresh arugula, and a drizzle of chili oil.	
QUESADILLA	\$8
Flour tortilla filled with cheese and served with fresh salsa and sour cream. Add chicken or shrimp for \$7	

Soup

LOBSTER & LANGOUSTINE BISQUE	\$8/\$15
Smooth seafood bisque made with fresh cream, sherry, vegetable puree; served with baked crostini. GF	
FRENCH MUSHROOM & ONION	\$8
Beef stock and caramelized onion blend, cremini and oyster mushroom, then topped with baked crostini and melted cheese.	
SOUP OF THE DAY	\$6/\$8

Salad

CAESAR	\$6/\$11
Classic caesar served with crisp romaine, crunchy croutons, shaved parmesan, and creamy caesar dressing. Add grilled chicken or shrimp for \$7.	
MIXED GREEN GF	\$5/\$10
A fresh blend of mixed field greens with ripe tomatoes, crisp cucumbers, and sliced onions. Add grilled chicken or shrimp for \$7.	
WEDGE SALAD	\$13
A sliced wedge of crisp romaine lettuce, blue cheese, crispy bacon, tomatoes, and crunchy croutons.	
CAPRESE GF	\$13
Featuring ripe tomatoes, fresh basil, fresh mozzarella, mixed greens, and a drizzle of house balsamic dressing.	
STEAK SALAD*	\$25
Mixed greens, tender sirloin steak, cucumber, tomatoes, red onion, roasted peppers, crunchy croutons, and tangy blue cheese crumbles.	

Flatbread

GLUTEN FREE CRUST AVAILABLE UPON REQUEST

MEAT TRIO	\$16
Served with sausage, pepperoni, and bacon, mozzarella cheese, and fresh marinara sauce.	
VEGETABLE	\$14
Served with peppers, tomatoes, onions, mushrooms, mozzarella cheese, and fresh marinara sauce.	
CHEESE	\$12
Classic mozzarella cheese flatbread paired with our fresh marinara sauce.	
PESTO CHICKEN	\$16
Grilled chicken breast, tomatoes, basil pesto sauce, and mozzarella cheese, finished with a drizzle of balsamic glaze.	
CHEESEBREAD	\$12
Classic white flatbread made with garlic butter, mozzarella, and grated parmesan cheese.	

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Entrée

GLUTEN FREE SUBSTITUTIONS AVAILABLE UPON REQUEST

BRUSCHETTA CHICKEN \$19

Grilled chicken breast topped with fresh cherry tomato bruschetta, finished with a balsamic glaze, and served with orzo and sautéed vegetables.

Add sautéed shrimp for \$7

SEARED SALMON* \$28

Bay of Fundi Atlantic salmon paired with lemon caper aioli, blistered tomatoes, fried capers, olive oil, and served with orzo and sautéed vegetables.

SCALLOPS \$32

Pan seared diver scallops paired in a fresh cherry tomato pan sauce and served with orzo and sautéed vegetables.

GARDEN FRESH FETTUCCINE \$18

Fettuccine pasta tossed with tomatoes, fresh basil, shallots, garlic, white wine, and served with garlic bread.

Add chicken or shrimp for \$7.

BAKED FETTUCCINE ALFREDO \$18

Oven baked fettuccine pasta topped in a creamy alfredo sauce, toasted breadcrumbs, parmesan cheese, and served with garlic bread.

Add chicken or shrimp for \$7.

SEAFOOD SCAMPI \$28

Fettuccine pasta featuring sautéed shrimp and seared scallops, tossed with cherry tomatoes, garlic, white wine, lemon, butter, and parmesan cheese, and served with garlic bread.

NY STRIP STEAK* \$35

Grilled 12oz strip steak paired with a savory caramelized onion and mushroom sauce, and served with creamy mashed potatoes and sautéed vegetables.

FLAT IRON STEAK* \$32

Grilled 8oz angus paired with a savory peppercorn cream sauce, and served with orzo and sautéed vegetables.

FILET MIGNON* \$39

Grilled 6oz filet drizzled with a red wine demi glace and served with creamy mashed potatoes and sautéed vegetables.

Handheld

SERVED WITH FRENCH FRIES, CHIPS, OR COLESLAW

CHEESEBURGER* \$14

7oz beef patty cooked to order on a toasted brioche bun and topped with your choice of cheese. Optional toppings include house-made dill aioli, McSauce, and house-made pickles.

GRILLED CHICKEN SANDWICH \$14

Tender grilled chicken breast served on a toasted brioche bun, and topped with McSauce and house-made pickles.

BLACKENED FISH TACOS \$16

Flour tortillas filled with cajun seasoned fillet of cod, coleslaw, pico de gallo, and topped with Old Bay aioli.

STEAK AND CHEESE \$16

Hoagie bun filled with shaved ribeye, onions, peppers, mushrooms, and topped with provolone cheese.

Beverage

SOFT DRINKS \$3

Coca-Cola® products

SPARKLING WATER \$3

unflavored | flavored

ICED TEA \$3

sweetened | unsweetened | green | raspberry

LEMONADE \$3

HOT BEVERAGES \$3

fresh brewed coffee | tea assortment | hot chocolate

MOCKTAILS \$5

Ask about our seasonal selections.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF - GLUTEN FREE