

Harbor Bistro

East Hampton, New York



Appetizer

Lobster Bisque 8

Baby Back Ribs 14
Mongolian BBQ Glaze

Steamed PEI Mussels 13
Lemon Grass and Mild Curry

Peconic Bay Oysters-½ Shell 2.50 ea.
Celery-Champagne Mignonette

Yellowfin Tuna Poke* 16
Avocado, Tomatoes, Macadamia Nuts, Truffle-Soy

Kataifi Crisped-Montauk Lobster Bundles 17
Thai Citrus Slaw, Spiced Sesame Aioli

Toasted Corn and Jumbo Lump Crab Cake 16
Satur Farm-Micro Salad, Shallot Remoulade

Heirloom Tomato & Fresh Mozzarella Stack 12
Grilled Focaccia, Aged Balsamic, Basil Pesto

Slow Cooked Duck & Mushroom Crepes 14
Goat Cheese Gratin, Fresh Herb-Grapefruit Salad

Steamed Local Little Neck Clams 14
Leeks, Jalapeno, Tomatoes, Cilantro, White Wine, Garlic

Flash Fried Calamari 12
Cucumber Namasu, Sweet Chili "Firecracker" Sauce

Salads

Mixed Local Greens 8
Fines Herbes, Honey-Balsamic Dressing

Grilled Caesar 10
Romaine Hearts, Shaved Parmesan, Garlic Croutons

Fuji Apple & Bleu Cheese 12
Iceberg, Bacon Lardon, Dried Berries, Toasted Walnuts

Mediterranean Shrimp-Quinoa 14
Arugula, Avocado, Feta, Tomatoes, Chick Peas, Lemon Vinaigrette

*This item can be cooked to your liking. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Pasta

- Rigatoni Bolognese** 23
Porcini, Tomato, Shaved Parmesan, Truffle Oil
- Shichimi Shrimp Linguine** 25
Pancetta, Shiitake Mushrooms, Asparagus, Lemon-Soy
- Ryleigh's Chicken Fettuccini** 22
Artichokes, Fresh Tomatoes, Spinach, Basil-Chicken Broth

Fish

- Pistachio Crusted Tilapia** 26
Crispy Risotto, Asparagus, Tahitian Vanilla-Lobster Nage
- Hibachi Salmon*** 24
Soba Noodles, Spun Vegetables, Shiitake-Ginger Vinaigrette
- Sautéed Day Boat Halibut** 29
Couscous, Sweet Peas, Chanterelles, Lemon Supremes
- Sesame Seared Yellowfin Tuna*** 32
Steamed Rice, Wonton Crisps, Soy Drizzle, Wasabi Beurre Blanc
- Gulf White Shrimp & Diver Sea Scallops*** 32
Jasmine Rice, Baby Bok Choy, Roasted Banana-Red Curry
- Lime Grilled Local "Catch"** MP
Leeks, Sweet Local Corn, Lump Crab, Tomato-Chipotle Broth

Meat

- Char-Broiled-12oz Dry Aged Rib Eye Steak*** 32
In House Fries, Demi Glace, Herb-Garlic Butter
- Giannone-Roasted Natural Chicken Breast** 24
Mediterranean Orzo, Tomato Pistou, Truffle-Natural Chicken Jus
- Pork Tenderloin-Normande** 24
Papardelle, Bacon Lardon, Calvados-Mushroom Pan Sauce
- Pan Roasted Crescent Farms Duck Breast*** 27
Crisp Potato-Fennel Latke, Rosemary Apple Compote, Port Cherries
- Dry Rubbed-Grilled 8oz. Filet Mignon*** 32
Yukon Gold Potatoes, Haricot Vert, Cognac Peppercorn Sauce

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Desserts

Chocolate, Chocolate Cake 7
Raspberry Sauce, Vanilla Bean Ice Cream

Profiteroles 8
Pate a Choux, Vanilla Bean Ice Cream, Warm Chocolate Sauce

Bread Pudding 9
Banana Flambé, Toasted Macadamia Nuts, Creme Anglaise

Caramel Mocha Latte' Ya Ya... 7
Chocolate Ice Cream, Espresso, Whipped Cream, Caramel

Warm Almond Cake 9
French Almond Cake, Vanilla Ice Cream, Fresh Berry Compote

Kerri's Berries & Sabayon 9
Strawberries, Raspberries, Blueberries, Lime Zest Sabayon

Sorbet or Ice Cream 7
Our Favorite Nightly Selections

and then...

Dewars 12 Year - 15
Johnnie Walker Black - 14
Wood Ford Reserve - 16
Hennessy VS - 18
Martell Cordon Bleu - 24
Remy Martin VSOP - 18
The Glenlivet 12 Year - 12
Macallan 12 Year - 14
Crown Royal - 12
Bookers 8 year 6 mo - 14
Courvoisier VSOP - 17
Basil Hayden's 10 Year - 12
Maker Mark - 12

Knob Creek - 12
Drambuie - 9
Grand Marnier - 10
Calvados, Boulard - 12
Vanilla Cognac, Chocoviac - 14
Bailey's Irish Cream - 8
Sambuca, Romana - 9
Port, Sandeman 20 Year - 17
Port, Ruby, Fonseca - 10

Tequila

Patron - 14
Don Julio - 15
Don Eduardo - 15
1800 - 13