



NEW BEDFORD

HARBOR HOTEL

LUNCH

APPETIZERS

- Fried Calamari** 9.95
Lightly dusted in Corn Flour and fried, tossed with Peppadew and Banana Peppers, fresh Garlic Butter, Chablis Wine sauce
- Applewood Smoked Pork Belly Skewers** 10.95
Thick cuts of Applewood Smoked Pork Belly served on a bed of Micro Greens with a Mango Coulis

SOUPS

- Harbor Lobster Bisque** Cup 5.50 | Bowl 7.25
Creamy Broth with Lobster Chunks, Chives, and served with Garlic Crostini
- New England Clam Chowder** Cup 5.25 | Bowl 6.25
Thick creamy Chowder with Potatoes, Clam, Onions, Salt Pork, and Parsley

SALADS

- Whole Baby Romaine Caesar** 8.00
Crisp Baby Romaine cut in half, topped with creamy Caesar, Croutons, shaved Parmesan, and a Lemon wedge
- Garden Fresh Greens** 6.00
Mixture of Arcadian Lettuce and Micro Greens topped with English Cucumbers, Grape Tomatoes, marinated Red Onions, and shaved Carrots
Side Salad Available 2.95
- Enhance Your Salad** 4.00
Grilled Chicken 4.00
Garlic Shrimp 6.00

BETWEEN THE BREADS

- Harbor Grilled Breast of Chicken** 8.95
Marinated grilled Chicken, sliced Avocados, Red Onion, Romaine Lettuce, and Tangerine Honey served on Ciabatta
- Conspiracy Burger** 9.95
Ground Black Angus Beef, Applewood Smoked Bacon, Cheddar Cheese, sliced Tomatoes, Fried Egg, and Caramelized Onions served on Brioche
- Courthouse Club** 10.95
Thinly sliced Ham, Turkey, Lettuce, Tomatoes, Swiss Cheese, and Bacon served on toasted White or Wheat bread
- Vegetable Wrap** 8.95
Red Pepper, Pesto, sautéed Onions, Mushrooms, Zucchini, Summer Squash, Goat Cheese, chopped Mint, Peas, and White Balsamic Glaze on your choice of wrap
- California Dreamer** 10.95
Opened faced sandwich on Sourdough Bread with sliced Avocado, Red and Yellow Roasted Tomatoes, Watermelon Radish, Goat Cheese, Pea Shoots, and Lemon Oil drizzle
- New York Sirloin Steak Sandwich** 16.95
Sautéed Onions, Mushrooms, and Provolone Cheese on Ciabatta



NEW BEDFORD

HARBOR HOTEL

PIZZA

Fig Jam Fig Jam, chopped Prosciutto, shredded Mozzarella, topped with fresh Arugula	9.95
Margarita Fresh Basil, sliced fresh Buffalo Mozzarella, sliced Tomatoes	9.95
House Cheese Shredded Mozzarella, Provolone, grated Parmesan	7.95
Pepperoni and Cheese Generous portion of sliced Pepperoni, and our House Cheese Blend	9.95
Vegetable Sautéed Peppers, Onions, Mushrooms, Black Olives	9.95

ENTRÉES

Baked Haddock Baked Native Haddock, with Chablis Wine, Garlic Butter, and topped with Buttered Cracker Crumbs	10.95
Scampi Style Prawns Garlic and Olive Oil Sauce over Angel Hair Pasta with Garlic Crostini	16.95
Grilled New York Sirloin Center Cut Choice Beef, grilled to perfection, seared with Arugula and Argentina Chimichurri sauce	20.95