

The harbr WILLARD

ALL DAY MENU

SHAREABLES

PEI KETTLE CHIPS | \$22

Annapolis fromage blanc, prosciutto chips, fresh herbs, and balsamic drizzle.

DIP TRIO | \$29

Spinach dip, beer-bacon-gouda dip, and lobster-crab dip, served with naan and pretzel bites.

PULLED PORK SLIDERS | \$24

Chipotle BBQ sauce, grilled pineapple salsa, lime, and cilantro crema.

TUNA TATAKI | \$28

Ahi tuna with ginger ponzu sauce, toasted sesame, julienne green onion, and avocado wasabi aioli.

FRESH VIETNAMESE SPRING ROLLS | \$21

Shrimp, fresh vegetables, and rice noodles wrapped in rice paper with nuoc cham sauce.

WAGYU MEATBALLS | \$28

Marinara sauce, Grana Padano cheese

PROSCIUTTO & PEAR FLATBREAD | \$18

Poached pear, olive oil, fontina cheese, arugula, chili flakes, fresh lemon, and honey drizzle.

APPETIZERS & SALADS

CALAMARI | \$23

Crispy fried calamari with garlic aioli and lemon wedge.

CHICKEN WINGS | \$26

Choice of:

Hot

Honey Garlic

Spicy Korean

Chipotle BBQ

CHOWDER Cup | \$18 / Bowl | \$24

Lobster, halibut, scallops, haddock and salmon in a light cream-dill broth, served with a garlic baguette.

CRAB CAKES | \$23

Cajun remoulade, baby arugula, and white balsamic vinaigrette.

CLASSIC CAESAR SALAD | \$18

Crispy prosciutto, baked Parmesan crumble, and croutons.

HOT HOUSE GREEN SALAD | \$15

Mixed greens with seasonal vegetables and house vinaigrette.

LOBSTER & SHRIMP LOUIE SALAD | \$26

Fresh Atlantic lobster, black tiger shrimp, Roma tomatoes, cucumber, avocado, hard-boiled eggs, and creamy Louie dressing.

BURGERS & HANDHELDS

Served with fries or a side salad.

CLASSIC NOVA SCOTIA LOBSTER ROLL | \$34

Fresh lobster meat, mayonnaise, and chives on a toasted brioche bun.

FOX HARBR BURGER | \$21

Classic style with tomato, lettuce, pickles, and chipotle mayo.

Add applewood-smoked bacon or cheddar cheese \$2 each

CHICKEN BURGER | \$23

Buttermilk chicken breast, Brioche bun smoked bacon, cheddar, and spicy maple aioli.

VEGGIE BURGER | \$19

Black bean burger topped with salsa, guacamole, and mixed greens.

ENTRÉES

PAN-FRIED COD FILET | \$36

Seasonal vegetables, spring onion, and parsley rosti potato.

FOX HARBR FISH & CHIPS | \$22

Tempura-battered Atlantic haddock with house-made tartar sauce and coleslaw

BRAISED BEEF SHORT RIB | \$42

Garlic mashed potatoes and seasonal vegetables.

WAGYU MEATLOAF | \$38

Creamy mashed potatoes, seasonal vegetables, and mushroom demi-glace.

DIGBY SCALLOP PENNE | \$32

Pan-seared scallops, cherry tomatoes, baby spinach, red onion, and basil pesto cream sauce.

ZA'ATAR SPICED CAULIFLOWER STEAK | \$26

Green tahini and confit cherry tomatoes.

BRICK CHICKEN | \$28

Roasted fennel, Roma tomatoes, garlic mashed potatoes, and chicken jus.

STEAKS

All steaks finished with truffle butter, served with roasted duck fat fingerling potatoes, seasonal vegetables.

6OZ WAGYU SIRLOIN | \$54

Pan-seared

6 OZ PEI BLUE DOT TENDERLOIN | \$65

Pan-seared