

The harbr WILLARD

LUNCH MENU

SHAREABLES

CHARCUTERIE | \$32

Selection of cured meats, locally sourced cheeses, house-made chutney, and crackers.

PEI KETTLE CHIPS | \$18

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, ginger ponzu sauce, toasted sesame, 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

FLATBREADS

SMOKED SALMON | \$21

Herbed cream cheese, red onions, capers, chives, and fresh dill.

PROSCIUTTO + PEAR | \$18

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

SALADS & APPETIZERS

CALAMARI | \$23

Crispy fried calamari with lemon and garlic aioli.

CHICKEN WINGS | \$26

Holdanca Farms free-range wings with your choice of: Hot, Honey Garlic, Spicy, Korean, Chipotle BBQ

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

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

CLASSIC CAESAR SALAD | \$18

Prosciutto crisps, baked Parmesan crumble, and crostini.

HOT HOUSE GREEN SALAD | \$15

Fresh mixed greens with seasonal vegetables, house vinaigrette

LOBSTER & SHRIMP LOUIE SALAD | \$26

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

BOWLS

BUDDHA BOWL | \$18

Spinach, rice pilaf, chickpeas, salsa, cucumbers, peppers, dried cranberries, feta, and chimichurri vinaigrette.

SPICY TUNA POKE BOWL | \$26

Sushi rice, marinated yellowfin tuna, cucumbers, avocado, sesame seeds, and spicy mayo.

HAND HELDS

BEEF BRISKET SANDWICH | \$24

Slow-roasted brisket, chipotle BBQ sauce, pickled onions, and dill pickles.

PERI PERI CHICKEN PANINI | \$24

Braised chicken, pickled red onions, chili aioli, and shredded lettuce.

MEDITERRANEAN VEG PANINI | \$19

Spinach, garlic aioli, roasted peppers, grilled zucchini, red onions, black olives, and feta.

CLASSIC NOVA SCOTIA LOBSTER ROLL | \$34

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

BURGERS

Served with your choice of side.

FOX HARBR BURGER | \$21

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

Add applewood-smoked bacon or cheddar cheese.

CHICKEN BURGER | \$23

Crispy buttermilk chicken breast

Brioche bun, smoked bacon, jalapeno and spicy maple aioli.

VEGGIE BURGER | \$19

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

ENTRÉES

FOX HARBR FISH & CHIPS | \$22

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

ZA'ATAR SPICED CAULIFLOWER STREAK | \$26

Green tahini and cherry tomatoes

SHRIMP CASARECCIA PASTA | \$32

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

DESSERTS

BIG BROWNIE | \$25

Meant to be shared!

Served warm with ice cream, whipped cream, toffee crunch, candied bacon, pecans, chocolate and caramel sauce.

STRAWBERRY SHORTCAKE | \$14

Raspberry coulis

PEANUT BUTTER CHOCOLATE CHEESECAKE | \$14

Rum caramel

VEGAN CARROT CAKE | \$14

Fresh berries