

HARBOUR FISH RESTAURANT

HUDSON VALLEY RESTAURANT WEEK

Lunch Menu. \$29.95 Per Person (Taxes and gratuity not included)

First Course

New englad Clam Chowder.

Lobster Bisque.

Chef Salad.

Tomato, Onion Olives, Artichokes W/ Balsamic Dressing

Fried Calamari.

With Marina Sauce.

Sauteed Mussels.

In A Choice Of Marinara , Garlic Or Fra Diavolo Suace.



Second Course

Shrimp Po'boy (Sandwich Or Wrap)

Served W/ Fries Or Onion Rings.

Fish And Chips.

Served W/ Fries Or Onion Rings.

Liguini With Clams.

In A White Or Red Sauce.

Linguini With Mussels.

In A White Or Red Sauce.

Penne alla Vodka.

Tacos (Two per order)

Shrimp, Steak Or Cod fish.



Third Course

Key Lime Pie.

Drunken Cake (Rum)

Tartufo.

Amaretto Nut Truffle.

Dark Chocolate Pistachio Truffle.



HARBOUR FISH RESTAURANT

HUDSON VALLEY RESTAURANT WEEK

Dinner Menu. \$44.95 Per Person (Taxes and gratuity not included)



First Course

New englad Clam Chowder.

Lobster Bisque.

Caeser salad.

Chef Salad.

Tomato, Onion Olives, Artichokes

W/ Balsamic Dressing

Fried Calamari.

With Marina Sauce.

1/2 Dozen Oysters.

1/2 Dozen Little Necks.



Second Course

Broiled Whole Red Snapper.

In A Scampi Sauce With Coleslaw.

Choice Of Mixed Vegetables Or Bake Potatoes.

Broiled Lobster Tail (Additional \$8)

In A Scampi Sauce With Coleslaw

Choice Of Mixed Vegetables Or Bake Potatoes.

Branzino With Caper Sauce.

Over Risotto.

Sauteed Shrimp, Clams, Mussels.

Choice Of : Marinara, Garlic Or Fra Diavolo Sauce

Over Mix Vegetables.

Linguini With Shrimp In Lobster Sauce.

Penne alla Vodka.

Mussels With fries.

Fish And Chips.

With Fries Or Onion Rings.

Third Course

Key Lime Pie.

Drunken Cake (Rum)

Tartufo.

Amaretto Nut Truffle.

Dark Chocolate Pistachio Truffle.

