

HARRISON'S

Restaurant & Bar

Soups

New England Clam Chowder

5.50

Soup of the Day

4.95

Starters

Pan Roasted Mussels

Prince Edward Island mussels simmered in a creamy white wine garlic butter sauce with toasted almonds, scallions and tomatoes served with a fresh baguette

9.00

Brie & Caramelized Onion Quesadilla

melted brie cheese, caramelized onions and a homemade apple infused apple chutney layered on grilled tortillas topped with arugula. Served with an orange chipotle aioli

9.95

Coconut Encrusted Shrimp

coconut encrusted shrimp lightly fried and served with pineapple salsa and sweet and sour dipping sauces

9.75

Fried Calamari

hand battered semolina dusted calamari fried golden brown and served with a marinara dipping sauce

9.00

Spinach and Artichoke Dip

spinach and artichokes blended with Swiss and Asiago cheese baked and served with toasted baguette slices

9.00

Baked Baby Brie

Danish brie cheese wrapped in a light puff pastry filled with cranberries, toasted almonds, apricots and chevre. Baked golden brown and served with toasted baguette chips

9.00

Boneless Buffalo Wings

hand battered boneless chicken tenders tossed in a sweet and tangy barbeque sauce and served with celery and blue cheese dressing

9.00