

# Oscars Harbor Side

## Soups

<b>Homemade Soup DuJour</b>	(Cup) 4	(Bowl) 6
<b>French Onion</b>	(Cup) 6	(Bowl) 8

## Appetizers

<b>Shrimp Cocktail</b>	15
4 Ice Cold Shrimp w/ Traditional Cocktail Sauce Lemon	
<b>Cottage Fry &amp; Goat Cheese</b>	8
Crisp Chips topped in Sea Salt Paired w/ Whipped Goat Cheese & Honey	
<b>Gnocchi Poutine</b>	16
Fried Potato Gnocchi topped in Mozzarella & Bacon w/ a Beef Gravy	
<b>Oysters Parmessian</b>	18
Oysters are Broiled in Garlic Butter topped w/ Panko Bread Crumbs & Pecorino Romano served w/ Lemon	
<b>Caprese Salad for Two</b>	14
Fresh Mozzarella & Tomato over Spring Mix Salad Dressed in Balsamic, Fresh Basil & Orange Infused Extra Virgin Olive Oil	

## Salad

<b>Salad Bar</b>	18
Unlimited Salad served w/ Garlic Pizza	
<b>Caesar Salad</b>	14
Crisp Romaine, Croutons, Parmesan w/ House Caesar Dressing	

## House Dressings

1000 Island: Creamy Blue Cheese: Italian: Caesar: Ranch  
Crumble Bleu Extra: 2

## Beverages 3

Bottled Water 16oz  
Pepsi: Diet Pepsi: Sierra Mist: Ginger Ale: Ice Tea  
Coffee: Tea: Decaf

## Bottled Beer \$5 per bottle

Coors Light: Yuengling: Blue Light: Labatt's  
Bud Light: Michelob Ultra: Samuel Adams

## **White Claw Raspberry- 5**

## **Proteins Add-Ons**

Grilled Chicken 6 Sauté Shrimp 8 Meatball 8 Sausage 6  
Plate Entrees Include Salad Bar and Garlic Pizza

**Service Fee of 20% is Additional to All Checks with Parties over 6 Guest  
NO Separate Checks Please**

## Chef Eric's Plates

<b>Pork Osso Bucco</b>	<b>30</b>
Braised in Wine & Herbs served over Whipped Potato w/ Natural Au Jus	
<b>NY Strip Gorgonzola</b>	<b>31</b>
12oz Hand Cut Steak Char Grilled	
Topped in Marinated Peppers & Melted Gorgonzola Cheese w/ Cottage Fry	
<b>Cedar Plank Trout</b>	<b>30</b>
Roasted on a Cedar Plank Glazed in a Maple & Balsamic Reduction	
Paired w/ Baby Green Salad Dressed in Citrus Vinaigrette	
<b>Fish &amp; Chips</b>	<b>27</b>
Haddock Fillet Beer Battered, Breaded, or broiled w/ Fries, Coleslaw	
<b>Encrusted Haddock</b>	<b>29</b>
Haddock topped w/ seasoned bread crumb baked in Butter lemon chardonnay sauce	
<b>Seared Scallops &amp; Champagne</b>	<b>36</b>
Scallops Seared in Brown Butter	
Served over Almond Risotto Plated w/ Delicate Champagne Cream	
<b>1 Lb Snow Crab Legs</b>	<b>40</b>
Steamed in Lemon & Old Bay Served along w/ Spring Mix & Drawn Butter	
<b>Crab &amp; Asparagus Crepe</b>	<b>30</b>
Snow Crab Stuffed Crepe w/ Asparagus	
Dressed in a Vodka Sauce & Baked w/ Provolone	
<b>Chicken &amp; Leek Pie</b>	<b>28</b>
A Puffed Dough Pie Filled w/ Traditional Vegetables & Leeks	
Served on a Bed of Silky Brown Gravy	
<b>Prime Rib</b>	<b>42</b>
Garlic Encrusted Slow Roasted Served w/ Au jus Baked Potato & Vegetable (Week Ends Only)	

## Traditional Italian Fare

<b>Pasta and Marinara Sauce</b>	<b>15</b>
Traditional Italian Family Recipe	
Linguine: Rigatoni: Fettuccini: Angel Hair	
<b>Eggplant Parmesan</b>	<b>23</b>
Breaded Fresh Eggplant Layered w/Cheese & Marinara Sauce	
<b>Fettuccini Alfredo</b>	<b>25</b>
Homemade White Cheese Cream Sauce over a bed of Fettuccini	
<b>Chicken Parmesan</b>	<b>24</b>
Pan Seared Chicken Cutlet Smothered w/ Provolone on a Bed of Angel Hair Pasta	
<b>Chicken Riggies</b>	<b>25</b>
Classic Utica Dish w/ Spicy Vodka Sauce Medallions of Seared Chicken	
<b>Chicken Marsala</b>	<b>25</b>
Garlic & Herbs Chicken Cutlet in a Rich Marsala Wine Demi-Glace over Pasta	