

# HARRIGAN'S

## SOUP

### LOBSTER BISQUE 11.95

Smooth creamy tomato bisque served with homemade croutons and Lobster meat

## SHAREABLE APPETIZERS

### LOBSTER CAKE 15.95

Lobster meat and just enough breading to bind it together served over a lemon and basil scampi sauce

### HOMEMADE FRIED ZUCCHINI STICKS 12.95

Lightly battered and flash fried served with Marinara dipping sauce

## DINNER SALAD SPECIAL

### CAJUN DUSTED SALMON 22.95

A dinner portion of Cajun dusted Chilean, salmon, served over Romain, sliced grapes, diced mango, cucumbers, carrots, walnuts, tomatoes, crumbled, feta cheese, and a side of balsamic dressing

## ENTRÉES

### STEAMED MAINE LOBSTER PLATTER 35.95

1 1/2 pound steamed lobster and prepped served with corn on the cob and red bliss potatoes drawn butter and lemon wedges

### LOBSTER ROLLS 25.95

Served on New England style split top rolls and a side of fresh warm homemade Salt & Vinegar potato chips

### LOBSTER OVER LINGUINE: YOUR CHOICE OF SAUCE 33.95

Fresh Lobster tossed with Linguine pasta

**Pick One Style :**

Vodka pink cream sauce

Lemon Scampi

or

Fra Diavolo (Spicy Tomato Sauce)

## STEAK SPECIAL

### JAMESON'S IRISH WHISKEY STEAK 32.95

Grilled and topped with mushrooms and a Jameson whiskey Demi-glaze served with a side of mashed potatoes and string beans, sautéed in garlic and oil

## DESSERTS

### CARROT CAKE, KEY LIME PIE, CHOCOLATE MOUSSE CAKE

### ICE CREAM FROM LAKE HIAWATHA DAIRY:

Chocolate, Vanilla Bean, Lemon Sorbet, Tartufo & Root Beer Float ( with Saranac Root Beer )

### Summer schedule announcement:

Starting this weekend our summer hours are going to change.

Harrigan's will be **CLOSED** Sundays and **OPEN** Mondays until early September.