

HARRIGAN'S

SOUP

 **LOBSTER BISQUE CUP 6.95 BOWL 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

CAULIFLOWER BITES 12.95

Lightly tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

DINNER SALAD SPECIAL

CAJUN DUSTED SWORDFISH 22.95

A dinner portion of swordfish served over hearts of Romaine, strawberries, apples, oranges, cucumbers, diced tomatoes, carrots, diced fresh mozzarella cheese, and a side of homemade 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)

CHICKEN GIAMBOTTA 23.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

FISH & CHIPS 25.95

Battered Cod and served with steak fries and a side of tartar sauce and coleslaw

DESSERTS

 **CARROT CAKE, CREME BRÛLÉE STYLE CHEESE CAKE, KEY LIME PIE** 

 **ICE CREAM FROM LAKE HIAWATHA DAIRY:** 

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

 Summer schedule announcement: 

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