



**harborside grill**  
**prix fixe dinner menu**  
**for parties up to thirty guests**

**menu one**  
**\$35 per person**

**first course**

**soup of the day**

*made with our freshest ingredients daily*

**new england clam chowder**

*our award winning recipe with oyster crackers*

**\*caesar salad**

*crisp hearts of romaine, herbed focaccia croutons, fresh grated parmigiano-reggiano and our signature caesar dressing*

**second course**

**\*sesame tuna**

*seared ahi tuna over somen noodles with shiitake mushrooms, scallions and cilantro, ginger-miso broth and wasabi oil*

**statler chicken breast**

*marinated with herbs and lemon and served with garlic studded potatoes, broccoli rabe and a tomato-thyme jus*

**portobello mushroom agnolotti**

*exotic mushrooms, sun dried tomatoes, pine nuts and parmesan fricco enhanced with marsala reduction*

**the Massachusetts health code requires the following consumer advisory on all menus:**

**“\*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.”**

*an 18% service charge and 5% Massachusetts tax will be added to all parties*