

# Harborview

ITALIAN CUISINE & SEAFOOD SPECIALTIES

## WINES BY THE GLASS

BRUT, TAITTINGER .....	12
FRANCE	
BRUT ROEDERER ESTATES .....	9
MENDONCINO	
CHARDONNAY, GREG NORMAN .....	10
SANTA BARBARA COUNTY	
CABERNET SAUVIGNON, GREG NORMAN .....	10
NORTH COAST	
ZINFADEL, GREG NORMAN .....	9
LAKE COUNTY	
MERLOT, FRANCIS COPPOLA "DIAMOND COLLECTION" .....	11
CALIFORNIA	
COPPOLA DIRECTORS CUT, CABERNET SAUVIGNON .....	14
ALEXANDER VALLEY	
COPPOLA DIRECTORS CUT, CHARDONNAY .....	11
RUSSIAN RIVER	
COPPOLA DIRECTORS CUT, PINOT NOIR .....	14
ALEXANDER VALLEY	
WHITE ZINFADEL, BUEHLER .....	9
CALIFORNIA	
PINOT GRIGIO, BANFI SAN ANGELO .....	14
TUSCANY	
SAUVIGNON BLANC, CAKEBREAD .....	14
NAPA	

## COCKTAIL SUGGESTIONS

POMEGRANATE LEMON DROP .....	9
ABSOLUT CITRON AND STIRRINGS LEMON DROP SHAKEN WITH A DASH OF STIRRINGS POMEGRANATE GRENADINE AND GARNISHED WITH A POMEGRANATE SUGAR RIM	
VENETIAN COFFEE MARTINI .....	9
ABSOLUT VANILLA AND STIRRINGS ESPRESSO GARNISHED WITH AN ESPRESSO SUGAR RIM	
POMEGRANATE MARTINI .....	10
TRUMP VODKA AND PAMA POMEGRANATE LIQUEUR	
RASPBERRY COSMOPOLITAN .....	9
ABSOLUT RASPBERRY VODKA AND STIRRINGS COSMOPOLITAN GARNISHED WITH A CRANBERRY SUGAR RIM AND FRESH RASPBERRIES	
SEXY REDHEAD .....	9
A BLEND OF TRUMP VODKA, BLOOD ORANGE, ORANGE JUICE AND FULL THROTTLE	
RASPBERRY TRUMP FIZZ .....	9
TRUMP VODKA AND CHAMBORD, GARNISHED WITH FRESH RASPBERRIES	
WHITE PEACH BELLINI .....	11
ALL NATURAL PEACH STIRRINGS TOPPED WITH TAITTINGER BRUT CHAMPAGNE	
LADY BLEU .....	11
ALL NATURAL WILD BLUEBERRY AND LAVENDER STIRRINGS TOPPED WITH TAITTINGER BRUT CHAMPAGNE	
STRAWBERRY BLONDE .....	11
ABSOLUT VANILLA TOPPED WITH TAITTINGER BRUT CHAMPAGNE, GARNISHED WITH A FRESH STRAWBERRY	

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## ANTIPASTA COLD

MARINATED SICILIAN SEAFOOD .....18

SHRIMP, SCALLOPS, CRAB MEAT, SICILIAN OLIVES, SUNDRIED TOMATOES, BARBARA OLIVE OIL

ANTIPASTA FOR TWO .....18

CURED MEATS, ARTISINAL CHEESES, CAPONATO, ROASTED PEPPERS,  
TOMATOES, HARD COOKED EGGS

JUMBO SHRIMP COCKTAIL .....18

SHAVED FENNEL SALAD, COCKTAIL SAUCE

CHILLED CRAB CLAWS .....19

FENNEL AND ORANGE SLAW, DIJON DIPPING SAUCE

THE MARINA SEAFOOD TOWER .....65

LOBSTER MEDALLIONS, 4 SHRIMP COCKTAIL, ALASKAN KING CRAB LEGS,  
4 OYSTERS, 4 CLAMS ON THE HALF, COCKTAIL SAUCE, LEMON, CHIVE MIGNONETTE

HALF DOZEN FRESH CLAMS OR OYSTERS ON THE HALF SHELL .....14 / 18

COCKTAIL SAUCE, LEMON, CHIVE MIGNONETTE

## ANTIPASTA HOT

CLAMS AND BROCCOLI RABE .....16

STEAMED IN A GARLIC WHITE WINE AND RED CHILI BROTH

BAKED CLAMS WITH JUMBO LUMP CRAB MEAT .....16

CHEF'S ORIGINAL RECIPE

CALAMARI FRITTI .....14

CRISPY CALAMARI, BROCCOLI RABE, GARLIC AIOLI, FRESH POMODORO,  
LONG HOT PEPPERS

EGGPLANT ROLLATINI .....16

PROSCIUTTO, RICOTTA CHEESE, BAKED IN A POMODORO SAUCE

PAN SEARED SCALLOPS .....16

LEMON GREMOLADA, PORTOBELLO MUSHROOM

BAKED SHRIMP .....16

OREGANATO CRUMBS, GARLIC BUTTER