



HAPPY HOUR

Sunday–Thursday from 4–6 pm

APPETIZERS

Bacon — \$10

Applewood smoked slab bacon with bourbon maple glaze.

Salmon Nachos* — \$12

Wonton chips topped with diced salmon poke, edamame, wakame, cilantro, and sriracha cream.

French Onion Dip — \$9

Caramelized onion, cream cheese, veal demi-glace served with toasted garlic ciabatta bread.

Loaded Chunks — \$13

Buffalo chicken chunks on top of french fries, topped with cheddar cheese and HTT coleslaw.

Just Chunks — \$8

Choice of BBQ or buffalo served with ranch.

Deviled Eggs — \$7

Topped with spicy pepper jam and candied bacon.

Spinach & Artichoke Dip — \$10

Served with tortilla chips and vegetables.

Vegan Vegetable Spring Rolls — \$8

Served with Thai peanut sauce.

Buffalo Style Brussels Sprouts — \$9

Flash fried brussels sprouts tossed in buffalo sauce and topped with ranch dressing.

SIDES

- French Fries
- Steamed Broccoli
- Roasted Potatoes
- Green Beans
- Brussels Sprouts
- House Made Coleslaw

\$5



TREATS

- Ice Cream — \$4
- Ice Cream Sammies — \$5
- Fresh Baked Cookies — \$2

HARBOR TOWN TAVERN

SALADS

House Salad — \$8

Mixed lettuce, bacon, cheddar cheese, cucumber, and red onion tossed in ranch dressing.

Steak Salad - \$16

Arugula, cherry tomatoes, cucumber, feta cheese, and mustard balsamic vinaigrette dressing.

Shrimp Salad* - \$16

Blackened shrimp, avocado, cucumber, corn, tortilla strips, and chipotle ranch dressing.

Chicken Salad - \$14

Grilled chicken, cucumber, red onion, olives, feta cheese, avocado, crispy pita chips, and red wine vinaigrette dressing.

ENTREES

Fish & Chips — \$16

Beer battered cod served with french fries and malt vinegar aioli.

Grilled Salmon* — \$18

Hoisin glazed salmon drizzled with sriracha mayo served with green beans and roasted potatoes.

Jerk Chicken Platter — \$16

Leg and thigh marinated in traditional Jamaican scotch bonnet sauce served with brussels sprouts and cilantro rice.

Blackened Shrimp — \$18

Blackened and grilled shrimp with chimichurri served with roasted potatoes and green beans.

BURGERS

Harbor Town Burger — \$13

Cheddar cheese, pickle, onion, Comeback sauce.

BBQ Burger — \$14

Pepper Jack cheese, BBQ sauce, fried onion straws, bacon, and pickle.

Buffalo Burger — \$14

Blue cheese dressing, buffalo sauce, iceberg lettuce, and tomato.

Mushroom Burger — \$14

Sauteed mushrooms, caramelized onions, creamy horseradish sauce, and swiss cheese.

REVERSE HAPPY HOUR

Friday & Saturday from 8–10 pm

TAVERN TO GO

419.874.8590



SANDWICHES

All sandwiches served with house made chips.

Prime Rib Dip — \$15

Shaved prime rib, gruyere cheese, onion, garlic aioli, and au jus for dipping.

Chicken Parm — \$13

Fried chicken breast, pepperoni, giardiniera, mozzarella, and marinara sauce.

That Nashville Hot — \$13

Marinated chicken thigh hand breaded and fried topped with sriracha mayo, creamy coleslaw and sliced pickles.

Fish Tacos — \$13

Beer battered cod with creamy coleslaw and chipotle aioli.

Grilled Chicken Wrap — \$12

Grilled chicken breast, pico, lettuce, bacon, cheddar cheese, avocado cream sauce.

Pork Belly Cuban — \$12

Roasted pork belly, smoke pit ham, pickles, mojo mayonnaise and Swiss cheese.

Sliced Turkey — \$12

Ciabatta bread, bacon, avocado, Italian dressing, Swiss cheese, and tomato.

Reuben — \$13

Corned beef, Thousand Island dressing, swiss cheese, and sauerkraut on marble rye bread.

LUNCH SPECIAL

Half Sandwich & Half Salad

\$12

FOR THE LIL'S

10 and under please. Includes drink and choice of side.

Grilled Cheese
Chicken Chunks
Lil' Salad

Grilled Chicken
Lil' HTT Burger
Lil' Fish & Chips

\$8