

Harbour Pointe Bar & Grille Menu

Wed—Sun 11-2:30

Thurs—Saturday 5—9 Reservation Only

252.638.5338 x 4

Appetizers

Cheese Curds \$5

Generous portion of fried Wisconsin cheese

Mushroom Bites \$7

Golden fried button mushrooms served on a bed of lettuce and accompanied with horseradish sauce.

Pork Rinds \$3

Blanched, dried and fried pork skins hand tossed in our house-special seasoning and served fresh to you piping hot.

Soup and Salads

Soup du jour Cup \$4 Bowl \$5

House Salad \$5

Mixed greens, tomato, cucumber, onion, and house made croutons, and choice of dressing

Club House Salad \$8

Fried green tomatoes, fresh greens, bacon, cucumber and house-made croutons. Choice of dressing.

Dressing choices: ranch, blue cheese, honey mustard, and house vinaigrette.

Protein add on:

Ham or Turkey \$2

Grilled or Fried Chicken \$3

Fried Green Tomato \$3

Grilled or Fried Shrimp \$4

Chicken Salad \$4

**consuming raw or under cooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness.

Sandwiches and Baskets

Sides: Homemade Chips, Seasoned Fries, or Cole Slaw

****Cheeseburger \$11**

1/3 pound certified angus beef patty. Grilled to your liking topped with American cheese served on brioche with lettuce, tomato, and onion

Firefly Reuben \$9

Certified angus corned beef hand trimmed and sliced tender thin. Matched with swiss and house made 1000 island served on Rye

Tuna Melt \$7

White albacore tuna made into our delicious tuna salad on your choice of bread and cheese, then grilled to perfection

Turkey Bacon Cheddar Ranch Wrap \$7

Turkey, classic hickory smoked bacon, aged cheddar, ranch, lettuce and tomato rolled into a flour tortilla

Southern Fried Chicken Wrap \$7

Fried or grilled chicken tenders and cheddar with lettuce, tomato, and onion in a flour tortilla

The Fairway \$11

Top round roast beef on a brioche bun with horseradish, caramelized onions and aged cheddar with side of Au jus

All Beef Hot Dog \$4

All-beef frank served on a roll with choice of onion, relish, ketchup, and mustard

Add on: Chili, Coleslaw, and Cheese \$.50

B.L.F.G.T \$8

Classic hickory smoked bacon, house-made fried green tomatoes, lettuce on choice of bread and mayo on the side.

Homemade Chicken Salad \$7

Chicken with celery, onion, seasoning and grapes served on your choice of bread, toast or wrap

Chicken Finger Basket \$8

Fresh chicken tenders dipped in buttermilk and dusted in tobacco flour, then fried until golden brown served with fries and dipping sauce

Dinner Entrees

Available after 5pm Thursday — Saturday

Fish Fry \$12

8 oz catfish filet dipped in buttermilk and dredged in seasoned breading fried golden brown. Served with fries and coleslaw

Fried Chicken \$10

Two pieces of homemade, buttermilk-soaked chicken fried traditionally for that homestyle taste you have been craving. Served with fries and coleslaw

Baked Salmon \$16

Lightly seasoned salmon oven roasted then topped with a Chesapeake Beurre Blanc sauce paired with rice pilaf and a vegetable medley.

Shrimp and Grits \$15

Sautéed shrimp and sausage tossed with portobello mushrooms, tomatoes, and spring onion served over creamy stone ground grits

Dessert

Bread Pudding \$5

Hearty portion of our home style pudding with golden raisins and smothered with a cream anglaise sauce

Key Lime Pie \$5

Chef Tank's home made recipe. Not too sweet, not too tart just right balance of both to set this beautiful custard pie apart from the rest.

Cheesecakes \$5

Assorted Flavors.

Donuts

Single \$1, Half Dozen \$5, Dozen \$9

Drinks

Fountain Soda \$2

Coke, Diet Coke, Sprite, Root Beer, Orange, Dr. Pepper

Tea \$2

Sweet or Unsweet

Domestic Bottled Beer \$3

Bud Light, Budweiser, Coors Light, Natural Light, Pabst Blue Ribbon, Michelob Ultra, Miller Lite

Domestic Draft \$3.50

Yuengling, Michelob Ultra

Premium Draft \$4.50

Blue Moon

Bold Rock Hard Cider \$5

Premium Beer

Corona and Guinness \$4

Bud Light Seltzer \$4

Mango, Strawberry, Lemon Lime, and Black Cherry

House Wine: Glass \$5 Bottle \$15