

Beverages Refreshing vibrant Wine by the Bottle or Glass

Kendall Jackson Chardonnay
A white, crisp, full-flavor wine served chilled. 22.99 B 6.00 G

Joel Gott Chardonnay
Bright fruit flavors, a crisp and smooth white. 26.99 B 7.00 G

Chateau St. Michelle Riesling
A white, tropical fruit aroma joined by apple and hazelnut. 19.99 B 5.50 G

Cavit Pinot Grigio • A white refreshing wine with fruity undertones, served chilled. 18.99 B 5.25 G

Cupcake Prosecco • Light and bubbly prosecco. 5.50 G

Cupcake Sauvignon Blanc • Flavors of Meyer lemons and key limes integrate with hints of grapefruit. 18.99 B 5.50 G

Oliver Cherry Moscato • Tart cherries from Michigan, a perfect summer drink! 18.99 B 5.25 G

Ménage à Trois • A delightful blend based on three varieties- Zinfandel, Merlot and Cabernet Sauvignon 19.99 B 5.50 G

La Crema Pinot Noir • A Sonoma coast smooth red. 22.99 B 6.00 G

14 Hands Merlot • A red, full-bodied wine served room temperature. 19.99 B 5.50 G

Concannon Cabernet • The king of red wines, full-bodied with rich currant flavors. 18.99 B 5.00 G

Joel Gott 815 Cabernet • Aromatics of mocha, roasted blue fruit, plums and cherry spice. 26.99 B 7.00 G

Fré Nonalcoholic • 13.00 B 3.50 G

Cocktails

3.25 & up

Cold Tap Beer Ask your server about our **Locally Crafted** Seasonal Choices, or select from: Miller Lite, Leinenkugel's (Summer Shandy), Central Waters (Shine On, Honey Blonde, HHG), New Glarus Spotted Cow, New Glarus Totally Naked. O'so Hop Snack, Blue Moon, Karben4 Fantasy Factory

Bottled Beer 3.00 & up

Domestic

Bud, Bud Light, Coors Light, Pabst, MGD, MGD 64, Miller High Life, Miller Lite, Busch Light, Point

Premium

Michelob Ultra, Blu Bobber, Point Amber, Oso Infectious Groove (sour)

Seltzers

Truly Lemonades: Mango, Original, Strawberry, Black Cherry
White Claw: Mango, Tangerine, Watermelon, Lemon
Bud Light Seltzer: Strawberry, Black Cherry
Vizzy: Pineapple Mango

Import/Specialty

Corona, Corona Light, Redd's Apple Ale, Heineken, Guinness, New Glarus Moon Man, Mudpuppy Porter, Hard Pressed Cider Boys, Peach Cider, Pabst Hard Coffee, Leinenkugals Honey Weiss

Nonalcoholic

O'douls Amber, Heineken 0.0

Gluten Free

New Grist

Bottled Beverages

Flavored Teas & Lemonades • Iced Coffees

Local Brewed

Point Root Beer 2.50

Peach, Strawberry, or Mango Tea •

Iced tea with a hint of peach, strawberry, or mango puree 2.29

Homemade Iced Coffee • 2.00

Peach, Strawberry, or Mango Lemonade

• Thirst quenching lemonade juiced up with your choice of peach, strawberry, or mango puree 2.29

Pitchers of Strawberry, Peach, or Mango

Lemonade or Iced Tea • 7.50

Coffee 1.50

Hot Tea 1.50

Hot Chocolate 2.00

Milk 1.25

Bottled Water 1.50

Chocolate Milk 1.25

20 oz. Assorted Sodas and Tea • Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper Mello Yello, Lemonade, Iced Tea 1.75, Pitcher 6.00

Assorted Juices • V-8, Orange, Cranberry, Grapefruit, Pineapple Juice 1.50

Nonalcoholic Slushie • Peach, Banana, Strawberry, Mango, Coconut, Watermelon 3.25

No free refills except on hot coffee and tea

Sales Tax Included on All Drinks

Appetizers

♥ **Healthy Picks**

glf

Gluten Free Options Available

Wings

Boneless wings 9.99 or over 2 lbs of Traditional Wings for 11.99

Served on top of a handful of fries. Sorry no mixed baskets.

Buffalo Style Hot Wings
Addictive spicy hot chicken wings served with Bleu cheese and celery.

BBQ Wings • Chicken wings with that great barbeque taste.

NEW!
Jamaican Jerks Wings • Coated in our Jamaican jerk sauce.

Garlic Parmesan Wings • Wings covered in our homemade garlic parmesan sauce.

Guacamole & Chips

Homemade guacamole served with freshly made tortilla chips. 5.99

Supreme Nachos • NEW!

Melted nacho cheese ladled over fresh chips. Topped with smoked pulled chicken, black olives, lettuce, sour cream and salsa. Jalapenos on the side 11.49

Beach Bread • Hand stretched dough topped with garlic butter, melted mozzarella and crunchy jalapenos. Baked to order 7.99

Harbor Fries • Our original straight cut fry 2.99 Or upgrade to sour cream and chive fries, criss cut fries, or sweet potato fries for 4.49

Mini Tacos • Flavor-filled, served with salsa and garlic sour cream dippers 6.99

Pizza Fries • Garlicky cheese pizza sliced into strips, with marinara dipping sauce, an employee pick! 10" - 8.99

Onion Rings • Golden battered and delicious 5.99

Battle of the Wisconsin Cheese Curds

A half pound battered **WISCONSIN WHITE cheddar cheese.** 7.99

V.S.

Half pound breaded **WISCONSIN YELLOW cheddar cheese.** 7.99
Add Bleu Cheese or Ranch .50

Fresh Veggie & Toasted Pita Platter • Toasted naan with fresh veggies, red pepper hummus, creamy cucumber, and vegetable cream cheese. 9.99

Cheddar Breaded Cauliflower • Served with Ranch sauce 5.99

♥ glf **Grilled Garlic Lime Shrimp Skewers** • Two shrimp skewers with lemon 7.99

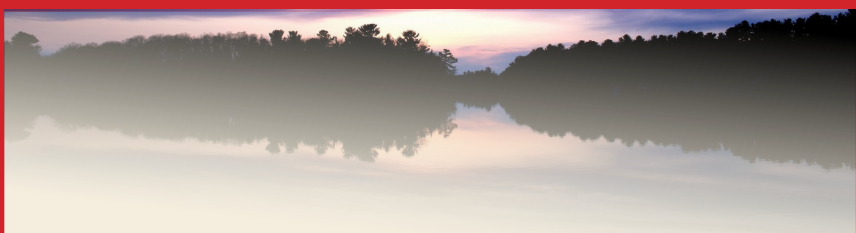
Ahi Tuna Nachos • Seared ahi tuna served on crisp chips with seaweed salad, wasabi and teriyaki glaze - 12.99

Flatbreads

Margherita Flatbread Pizza • A thin flatbread crust topped with fresh mozzarella, tomato, garlic and basil. Drizzled with balsamic glaze. 9.99

Pesto Chicken Flatbread
Thin flatbread crust topped with pesto, grilled chicken, tomatoes, onions, artichokes and mozzarella cheese. 9.99

For your health, we fry with corn and canola oil, low in saturated fat and no cholesterol.



Gourmet 1/3 lb. Burgers

Our 1/3 lb. fresh ground steak burgers are 100% lean ground beef, char-grilled, served with a Wisconsin pickle spear.

GF Chipotle Burger* • 1/3 lb. steak burger with chipotle BBQ, cheddar cheese and jalapeno bacon 7.99

GF Island Burger* • Char-grilled with Thousand Island dressing, lettuce and a few raw onions. Simply paradise! 6.99

GF Olive Burger* • Parmesan Pepper sauce and green olives sandwiched between slices of American and Swiss cheese, with lettuce. 7.49

'Shroom Burger* • Covered with mushrooms with a slice of melted Swiss cheese, truly the favorite. 7.99

GF Cheeseburger* • The Harbor's famous burger topped off with your choice of melted Cheddar, Swiss, American or Pepper Jack. 6.49 Add Blue Cheese .25

GF Harburger* • The Harbor Bar's char-grilled patty on a toasted bun 5.99

GF Avocado Burger* • Topped with guacamole, pepper jack cheese and smoky chipotle sauce, served with lettuce, tomato and onions. 7.99

GF Beyond Burger™ • Gourmet plant based patty with lettuce and tomato. A healthy alternative 7.49 Add cheese 7.99

Hickory Burger* • Topped with cheddar cheese, BBQ sauce and two battered onion rings. Mouth-watering! 6.99 Add bacon 1.50

Extras: Cheese: American, Swiss, Cheddar, Pepper Jack .50. Bleu Cheese .75 extra.

Mushrooms .99 Lettuce and Tomato .50
Raw or Sautéed Onions .25 Niemuth's Bacon 1.50

MAKE IT A DOUBLE: Add another patty for 2.50

VEGAN BEYOND BURGER MAY BE SUBSTITUTED for any great specialty burger. Add 2.50 per patty.

For Your Health: We use lowfat mayonnaise

GF All of these items are cooked in a kitchen that contains gluten. We do our best to not cross contaminate. If you have questions about how we are preparing your gluten free food please ask. *Please tell your server that you need everything prepared Gluten Free*

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.

Nightly Features

Happy Hour
Monday - Thursday 9 PM - 11 PM

Monday Features (5 PM - 9 PM) or While Supplies Last

Grilled Fish Tacos • With citrus slaw and chipotle sauce, served with rice and chips & salsa. 11.99

Trivia Night! • (Early June-Sept) Bring your group and sign in at 7:00 pm. The games begin at 8!

Tuesday Evening Features (5 PM - 9 PM) or While Supplies Last

Tiki Tuesday on the Deck Listen to acoustic music by candlelight at sunset all summer long!

GF Tequila Lime Chicken Rice Bowl • Grilled chicken skewers marinated with fresh lime cilantro marinade, drizzled with chipotle ranch served with homemade corn salsa and spicy rice quinoa blend. 12.99

Live music on the deck every Tuesday & Wednesday evening in the summer.

Wednesday Evening Features (5 PM - 9 PM) or While Supplies Last

Live Music on the Deck

Brining Back O'le Wednesday • 2.00 chips and salsa and \$1 off Margaritas and Coronas. Add Guacamole for 1.99

Steak Night
5:00 PM - 9:00 PM

Thursday Features

GF 8 oz Fresh Cut Niemuth's Tenderloin

Served with a garden salad, onion strips and your choice of criss cut fries or baked potato. 16.99

For an additional cost customize your steak with grilled shrimp, Bleu cheese or mushrooms!

Friday Night Dinner Specials

4 pm - 10pm or While Supplies Last

Friday Night Baked Haddock • Baked haddock fillet ladled with our freshly made Key Lime sauce, served with coleslaw, marbled-rye bread and a baked potato 13.99

Friday Night Fish Fry • Lightly breaded fish fillets served with coleslaw, marble-rye bread, tartar sauce and your choice of potato salad, fries or baked potato 10.99

GF Friday Night Grilled Fish Plate • Grilled tuna, salmon or mahi mahi plate served with coleslaw, marbled-rye bread, tartar sauce and your choice of potato salad, fries or baked potato. 14.99

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Freshly Made Desserts

GF Death by Chocolate
Rich and decadent cake with layers of chocolate mousse and dark chocolate ganache. 5.99

Mimi's Homemade Key Lime Pie • A mouth-watering, sweet and tart Key West favorite. 4.99

Bread Pudding • With warmed Bourbon sauce. Better than Grandma's! 4.99

GF Salted Caramel Cheesecake
Made from salted, crushed pecans, topped with creamy cheesecake and covered in caramel. 4.99

GF Frozen Chocolate Dipped Key Lime Pie
What could make our homemade key lime pie better? Crustless, frozen and dipped in chocolate! 4.99

Moo's Ice Cream Shoppe

Genuine, award-winning, farm-fresh, super premium ice cream from Wisconsin. Located next to the playground for your ice cream fixations! Enjoy our Famous Lake Shakes, Malts, Sundaes, Cones and more!

The Harbor's Kid's Korner

For children 8 and under.

All meals served with choice of fries, carrots with ranch, or applesauce and a small drink (Root Beer and Slush Drinks \$1 more)
Substitute a cup of our homemade soup of the day for just 50 cents (no free refills)

Chicken Basket • Lightly breaded fried chicken. 5.99

Grilled Chicken Strips • 5.99

Macaroni and Cheese • Everyone's favorite! 5.99

Hot Dog • A grilled, all natural, no nitrate hot dog on a bun. 5.99

Grilled Cheese • A generous portion of American cheese, toasted and halved. 5.99

Peanut Butter and Jelly • Creamy peanut butter and jelly spread generously on crustless bread, just like Mommy does! 5.99

Featuring bands on Tuesday, Wednesday, Friday and Saturday evenings and Sunday afternoons.

Drinks slightly higher during live entertainment. No Cover Charge

Serving Food Daily

By Land or by Sea Call Ahead for Carry-Outs 715-258-9912



Waupaca Checks Only

ATM Located in Game Room • \$10 Minimum on Credit Cards

From the Waters

Seafood subject to availability.

Try your favorite sandwich on our multigrain bread for 50 cents.

GF Catch of the Day Platter • Your choice of the Mahi Mahi or Tuna grilled to your liking and lightly brushed with Key West seasonings and olive oil. Served with coleslaw, potato salad, rye bread, tartar and lemon. 14.99

GF Grilled "Wild" Sockeye Salmon Plate • Grilled wild salmon served with homemade dill sauce on a bed of greens. Delicious healthy choice 13.99

GF Jamaican Grilled Yellowfin Tuna

Yellowfin tuna fillet seasoned with jerk seasoning, served on a bed of spring greens with wasabi ranch dressing on the side. 13.99

GF Grilled Mahi Mahi Sandwich

Mahi Mahi lightly brushed with Key West seasonings and olive oil. Served with lettuce and tomato on a toasted bun, tartar on the side. 9.99

GF Grilled Tuna Steak Sandwich

Tuna steak char-grilled on a toasted bun and served with lettuce, tomato and tartar sauce 9.99

Walleye Sandwich

A lightly breaded fillet served on a toasted bun, with lettuce, tartar and lemon 8.99

Fish & Chicken Basket Entrees

Fish & Chips

Batter-fried pieces of cod, generous portion of fries and coleslaw. Malt vinegar available. 10.99

Walleye Basket

Lightly breaded fillets of walleye served with fries, coleslaw, tartar sauce, and a pickle spear. 11.99

Shrimp Basket

Delicious shrimp, breaded and deep-fried, fries, coleslaw, shrimp sauce and lemon. Tasty! 10.99

Perch Basket

Lightly breaded pieces of lake perch served with fries and homemade slaw. 11.99

Chicken Basket



Tender, boneless fried chicken strips, honey mustard sauce and fries. 8.99

Great Friday Fish Fry

Every Friday 4:00 pm - 10:00 pm or While Supply Lasts

Sandwiches Plus...

We use only free range antibiotic free chicken breasts.

Enjoy a cup of our freshly made Soup of the Day with your sandwich for only 2.99 extra, some specialty soups additional.
Or add on a fresh garden salad for 3.99

GF **Niemuth's Tenderloin Steak Sandwich*** Treat yourself to a fresh 6 oz. cut of tenderloin grilled to your liking and topped with onion rings 9.99 Smothered in mushrooms .99 extra

GF **Texas BBQ Chicken Breast • A big flavor sandwich.** Grilled chicken slathered with tangy BBQ and topped with melted cheddar and crispy bacon 7.49

'Shroom Bird • Char-grilled chicken breast with melted Swiss cheese, slathered in mushrooms. An experience! 7.49

GF **Grilled Chicken Caesar Sandwich •** Char-grilled chicken breast nestled on lettuce with shredded Parmesan cheese and our great Caesar dressing. It's to die for! 7.49

GF **Grilled Chicken Chipotle Sandwich •** Grilled chicken served with lettuce, jalapeno bacon, cheddar cheese with chipotle ranch dressing. 7.49

GF **Grilled Chicken Breast Sandwich •** A tender chicken breast fillet, char-grilled, with lettuce and tomato. Mayo served on the side. 6.99

Chicken Salad Sandwich • Served with lettuce and tomato on light multigrain bread. Mmmm. 6.99

B.L.T. • Niemuth's bacon, lettuce, tomato and mayo on toast-that's right, the original 6.99

GF **Veggie Wrap •** Tomatoes, cukes, lettuce, onion, pepper jack cheese in a wrap make it a refreshing garden of delights. Served with our freshly made creamy cucumber sauce on the side 7.99

Soups

Soup & Salad Combo
What could be better than a bowl of our freshly made soup with a side salad 7.99

Freshly Made Soups of the Day
Truly hearty and satisfying
Cup 2.99 Bowl 4.49

Please ask your server for today's selections.
Seafood and some specialty soups .50 more.

Book your next event with us aboard one of our cruise boats or rent out the Boathouse.

Weddings • Anniversaries • Corporate Functions
We have event planners to help you plan your next event.

715-258-2866
www.clearwaterharbor.com

Greener Pastures

We use only free range antibiotic free chicken breasts.

All salads served with warm naan bread.

*All dressings served on the side. Dressings Include: Lite Ranch • Fat Free Italian • French • French Roquefort • Thousand Island • Parmesan Pepper • Bleu Cheese • Raspberry Vinaigrette • Homemade Balsamic Vinaigrette

Oriental • Simply delicious; touch of onion, diced celery, chow mein noodles, sliced grilled chicken and crisp lettuces. Served with our freshly made dressing for an Oriental touch 9.99

GF **Greek Salad •** Crisp lettuces, tomatoes, kalamata olives, cucumbers, onion and fresh feta! Served with our freshly made lemon red wine vinaigrette 9.99
Add grilled salmon for 5.00

GF **Grilled Chicken Caesar**
Perfectly tossed blend of Romaine lettuce, Parmesan cheese, croutons and grilled chicken served with creamy Caesar dressing 9.99
Substitute Grilled Shrimp Skewer, add 2.50 Substitute Char-grilled Salmon or Grilled Tuna Steak 4.00

GF **Cranberry Walnut Salad**
Fresh spring greens, grilled chicken, sweetened dried cranberries, toasted walnuts, Bleu cheese, and purple onions. Served with a honey raspberry vinaigrette dressing. A twist on flavor! 10.99

GF **Southwestern Salad** Fresh spring greens, grilled corn, black beans, Southwestern spiced chicken, and purple onions. Served with chipotle ranch dressing 10.99
Substitute Grilled Garlic Lime Shrimp Skewer add 2.50

GF **Chipotle Lime Mahi Salad**
Citrus cilantro cabbage salad topped with grilled mahi mahi and chipotle sauce. 13.99

Grain Bowls NEW!

Green Goddess Grain Bowl
Mixed greens and quinoa loaded with bacon, hard-boiled eggs, purple onion, tomatoes, cucumbers, guacamole and our homemade Green Goddess dressing. 12.99

Grilled Shrimp Grain Bowl NEW!
Mixed greens and quinoa salad topped with marinated balsamic grilled shrimp 12.99

Grilled Garlic Lime Shrimp Skewer may be added to any salad 4.00
Extra Dressing .50 • Quinoa 1.75

Homemade Pizzas

All pizzas served with garlic dipping sauce to dunk our hand tossed style crust.

Harbor Special • Grilled chicken Alfredo pizza with fresh spinach, red onion and bacon. Topped with fresh made bruschetta. 10" - 13.99
14" - 21.99

Macaroni & Cheese •
Creamy macaroni and cheese with hickory smoked bacon on a fresh crust.
10" - 12.99 14" - 19.99

The Chief • A meat lovers pizza - pepperoni, sausage, bacon, onions, cheese, black olives and fresh mushrooms.
10" - 13.99 14" - 21.99

Buffalo Chicken • NEW!
Spicy blue cheese base with grilled chicken and Frank's Red Hot sauce topped with mozzarella. 10" - 13.99
14" - 21.99

Build Your Own •
Small Cheese 10" - 7.99 Large Cheese 14" - 11.99

Extra Toppings: Sausage, chicken, pepperoni, bacon, mushrooms, onions, black olives, green olives, tomatoes, green peppers, jalapeno peppers, pineapple, artichokes, fresh spinach and extra cheese.

Each Topping: Small - 1.00 Large - 1.75

*Ask about our Gluten-Free Cauliflower Crust