

Beverages Refreshing vibrant Wine by the Bottle or Glass

Kendall Jackson Chardonnay

A white, crisp, full-flavor wine served chilled. 25.95 B 7.29 G

Joel Gott Chardonnay

Bright fruit flavors, a crisp and smooth white. 30.27 B 8.33 G

Chateau St. Michelle Riesling

A white, tropical fruit aroma joined by apple and hazelnut. 22.70 B 6.25 G

Cavit Pinot Grigio • A white refreshing wine with fruity undertones, served chilled. 22.70 B 6.25 G

Ménage à Trois Prosecco • Light Italian bubbly. 23.91 B 7.29 G

Yes Way Rosé • Female founded French Rosé. 21.83 B 6.25 G

Kim Crawford Sauvignon Blanc

Flavors of Meyer lemons and key limes integrate with hints of grapefruit. 24.95 B 7.29 G

Oliver Cherry Moscato • Tart cherries from Michigan, a perfect summer drink! 20.79 B 6.25 G

Ménage à Trois • A delightful blend based on three varieties- Zinfandel, Merlot and Cabernet Sauvignon 23.78 B 7.29 G

Meiomi Pinot Noir • A Sonoma coast smooth red. 30.27 B 8.33 G

14 Hands Merlot • A red, full-bodied wine served room temperature. 22.70 B 6.25 G

Concannon Cabernet • The king of red wines, full-bodied with rich currant flavors. 22.70 B 6.51 G

Joel Gott 815 Cabernet

Aromatics of mocha, roasted blue fruit, plums and cherry spice. 30.27 B 8.33 G

Fré Nonalcoholic White

19.47 B 6.25 G

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 and a Rotational), Fox River Brewing Blu Bobber, Blue Moon, Cider Boys Rotational

Cocktails

3.25 & up

Bottled Beer 3.10 & up

Domestic

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

Seltzers

Twisted Tea, Topo Chico: Strawberry Guava High Noon: Peach and Pineapple White Claw: Mango, Black Cherry, Raspberry, Green Apple Carbliss: Black Raspberry, Cranberry, Peach

Ciders

Blackberry Bramble Hard Cider

Import/Specialty

Corona, Corona Light, Heineken, Guinness, Mudpuppy Porter, Leinenkugel's (Honey Weiss, Juicy Peach, Grapefruit Shandy), Mango Cart, Pseudo Sue, New Glarus Totally Naked, Modelo, Michelob Ultra, Point Amber, Fantasy Factory, Central Waters After Slice

Nonalcoholic

Busch NA, Heineken 0.0, Blue Moon NA, White Claw Cherry NA

Peach, Strawberry, Raspberry or Mango Lemonade • Thirst quenching lemonade juiced up with your choice of peach, strawberry, raspberry or mango puree 2.40

Pitchers of Strawberry, Peach, Raspberry or Mango Lemonade or Iced Tea • 7.80

Bottled Beverages Flavored Teas & Lemonades

Local Brewed Point Root Beer, Sun Drop 3.10

Peach, Strawberry, Raspberry or Mango Tea • Iced tea with a hint of peach, strawberry, raspberry or mango puree 2.40

Coffee 1.55
Hot Tea 1.55

Hot Chocolate 2.10
Milk 2.33

Bottled Water 2.10
Chocolate Milk 2.33

20 oz. Assorted Sodas and Tea • Pepsi, Diet Pepsi, MTN Dew, Diet Dew, Mist and Diet Mist, Dr. Pepper, Lemonade, Iced Tea 2.10, Pitcher 7.25

Assorted Juices • V-8, Orange, Cranberry, Grapefruit, Pineapple Juice 1.55

Nonalcoholic Slushie • Peach, Raspberry, Strawberry, Mango, Coconut 3.40

One free refill on soda and tea.

Sales Tax Included on All Drinks

Pay with cash and save 4% – all prices advertised are non-cash prices.

Appetizers GF Gluten Friendly Options Available

Wings

Boneless wings 12.39 or Traditional non breaded wings 14.49
Sorry no mixed baskets or substitutions.

Buffalo Style Hot Wings

Addictive spicy hot chicken wings served with Bleu cheese and celery.

Sweet Chili Wings

Tossed in our chili sauce.

NEW! Cajun Dry Rub

With blue cheese dressing.

BBQ Wings

Chicken wings with that great barbeque taste.

Garlic Parmesan Wings

Wings covered in our homemade garlic parmesan sauce.

Guacamole & Chips

Homemade guacamole served with freshly made tortilla chips. 7.29

Queso Dip

Blend of Hatch chiles, poblano and jalapeño peppers with white cheddar cheese served with fresh made chips and pico de gallo. 9.29

Harbor Fries

Our original straight cut fry. 3.09 Or upgrade to Sour Cream and Chive fries or Sweet Potato Waffle fries. 5.19

Mini Tacos

Flavor-filled, served with salsa and garlic sour cream dippers. 8.29

Onion Ring Petals

Sweet onion petals battered and delicious served with chipotle ranch. 7.79

NEW! Cocktail de Camarones

Cold jumbo shrimp with Bloody Mary marinade, avocado, cucumbers, jalapeños and tortilla chips. 12.49

Beach Bread

Hand stretched dough topped with garlic butter and melted mozzarella. Baked to order and served with marinara. 10.29 Add crispy jalapeños 50¢

Flatbreads

Margherita Flatbread Pizza

A thin flatbread crust topped with fresh mozzarella, tomato, garlic and basil. Drizzled with balsamic glaze. 10.39

NEW! Birria Flatbread

Oven seared and slow braised Beef Birria, crumbled feta, mozzarella and cilantro cream sauce. 10.39

Battle of the Wisconsin Cheese Curds

Sorry no mixed baskets

A half pound battered WISCONSIN WHITE cheddar cheese. 9.14

V.S.

Half pound breaded WISCONSIN YELLOW cheddar cheese. 9.14

Add Bleu Cheese or Ranch 50¢

Grazing Plate

A trio of house made dips: Olive & Feta Tapenade, Creamy Cucumber and Vegetable Cream Cheese. Served with naan bread and fresh veggies. 13.49

Kickin' Shrimp

A bowl full of breaded popcorn shrimp served with a side of Sweet Heat Glaze. 10.89

GF Grilled Garlic Lime Shrimp Skewers

Two shrimp skewers with lemon. 11.49

GF Baked Homemade Jalapeño Poppers

Filled with bacon, cheddar cheese and seasoned cream cheese. 10.39

Pay with cash and save 4% – all prices advertised are non-cash prices.



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.

Add Harbor Fries for 3.09

Add a Fresh Garden Salad to any Burger 5.19

EXTRAS

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

Mushrooms 99¢ **Lettuce and Tomato** 50¢

Raw or Sautéed Onions 25¢ **Bacon** 2.00

MAKE IT A DOUBLE: Add another patty for 2.50

VEGAN BEYOND SMASH BURGER MAY BE SUBSTITUTED
for any great specialty burger. Add 3.00 per patty

GF Olive Burger*

Parmesan Pepper sauce and green olives sandwiched between slices of American and Swiss cheese, with lettuce. 8.29

GF Cheeseburger*

The Harbor's famous burger topped off with your choice of melted Cheddar, Swiss, American or Pepper Jack. 7.29

GF Guacamole Burger*

Topped with guacamole, pepper jack cheese and smoky chipotle sauce, served with lettuce, tomato and onions. 8.85

Hickory Burger*

Topped with cheddar cheese, BBQ sauce and battered onions. Mouth-watering! 7.79 Add bacon 2.00

'Shroom Burger*

Covered with marinated mushrooms with a slice of melted Swiss cheese, truly the favorite. 8.85

GF Harburger*

The Harbor Bar's char-grilled patty on a toasted bun. 6.75

GF Jalapeño Jam Burger*

Blackened burger with jalapeño bacon jam, bleu cheese, fried onions and jalapeños. 8.85

NEW! Sourdough Patty Melt

Melted cheddar, bacon, fried onions and mayo on the side. 8.85

Wisco Burger*

Topped with melty Wisconsin beer cheese dip, cheddar cheese, sliced pickles, crispy fried onions on a pretzel bun. 9.35

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 friendly.*

*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 (no substitutions on specials)

Monday Features

(5 PM - 9 PM) or While Supplies Last

Grilled Mahi Fish Tacos

with citrus slaw and chipotle sauce served with rice. 16.64

Monday Night Trivia - Every Monday Mid June - September

Bring your group and get a table early.

The games start at 8!

Tuesday Evening Features

(5 PM - 9 PM) or While Supplies Last

Live Music on the Deck

GF Tequila Lime Chicken Rice Bowl

2 Pieces of grilled chicken marinated with fresh lime cilantro marinade, drizzled with chipotle ranch served with homemade corn salsa and spicy rice quinoa blend. 16.64

Wednesday Evening Features

(5 PM - 9 PM) or While Supplies Last

Live Music on the Deck

Walleye Dinner • Freshly breaded Great Lakes Walleye served with fries, fresh coleslaw and marble rye bread. 19.75

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

GF 8 oz Fresh Cut Tenderloin

Served with a garden salad, battered onions and baked potato. 23.89

For an additional cost customize your steak with grilled shrimp, Bleu cheese, mushrooms, New! Black Garlic compote!

Friday Night Dinner Specials

4 pm - 9:30pm or While Supplies Last

Live Music on the Deck

Friday Night Baked Haddock • Panko breaded Haddock fillet ladled with our freshly made Key Lime sauce, served with coleslaw, marbled-rye bread and a baked potato. 16.64

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. 13.49

GF Friday Night Grilled Fish Plate • Wild Caught fish of choice served with coleslaw, marbled-rye bread, tartar sauce and your choice of potato salad, fries or baked potato. Mahi Mahi 17.67 Atlantic Salmon 18.67 Grouper 20.79

*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.

The Harbor's Kid's Korner

For children 8 and under.

All meals served with choice of fries, carrots with ranch, or apple slices and a small drink (no free refills) (Root Beer, Sun Drop, and Slush Drinks \$1 more)

Substitute a cup of our homemade soup of the day for just 50¢ more

Chicken Basket • Lightly breaded fried chicken. 8.29

Kraft Macaroni & Cheese • Everyone's favorite! 8.29

Hot Dog • Grilled hot dog on a bun. 8.29

Peanut Butter & Jelly • Creamy peanut butter and jelly spread generously on crustless bread, just like Mommy does! 8.29

Freshly Made Desserts

GF Death by Chocolate

Rich and decadent cake with layers of chocolate mousse and dark chocolate ganache. 6.24

Mimi's Homemade Key Lime Pie

A mouth-watering, sweet and tart Key West favorite. 6.24

Bread Pudding

With warmed Bourbon sauce. Better than Grandma's! 6.24

GF Salted Caramel Cheesecake

Made from salted, crushed pecans, topped with creamy cheesecake and covered in caramel. 6.24

Whole Key Lime Pie

Purchase a whole pie to take to your next event, we just need 24 hours notice. 25.99

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 Shakes, Malts, Sundaes, Cones and more!

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

Pay with cash and save 4% – all prices advertised are non-cash prices.

From the Waters

Seafood subject to availability. Try your favorite sandwich on our multigrain bread for 50¢ or sourdough bread 1.50.

GF NEW! Grilled Grouper or Mahi Mahi Sandwich

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

Mahi Mahi 10.89 Grouper 14.55

Try it with blackened seasoning add 50¢

NEW!

Tuna Poke Platter

Avocado, cucumbers, artisan romaine, soy pearls, purple rice and quinoa blend, served with teriyaki, wasabi, and roasted shishito pepper sauce. 15.59



GF NEW! Tropical Blackened Atlantic Salmon

Fresh pineapple, pico de gallo, artisan romaine, and feta. 18.69

GF Blackened Mahi Bowl

Grilled blackened seasoned Mahi on top of crisp lettuce, mixed grains, corn and black beans served with a Southwest sauce. 17.96

Shrimp Basket

Delicious shrimp, breaded and deep-fried, fries, coleslaw, shrimp sauce and lemon. Tasty! 15.59

Perch Basket

Lightly battered pieces of lake perch served with fries and homemade slaw. 17.69

Great Friday Fish Fry

Every Friday 4:00 pm - 9:30 pm or While Supply Lasts

Sandwiches Plus...

Add on a fresh garden salad for 5.19
or Harbor Fries for 3.09

GF Tenderloin Steak Sandwich*

Treat yourself to a fresh 6 oz. cut of tenderloin grilled to your liking and topped with onion rings. 13.99
Smothered in mushrooms 99¢ extra

'Shroom Bird

Char-grilled chicken breast with melted Swiss cheese, slathered in marinated mushrooms. An experience! 9.35

GF Grilled Chicken Caesar Sandwich

Char-grilled chicken breast, lettuce, shredded Parmesan cheese and our great Caesar dressing on a bun. It's to die for! 9.35

GF Grilled Chicken Chipotle Sandwich

Grilled chicken served with lettuce, bacon, cheddar cheese with chipotle ranch dressing. 9.35

GF Grilled Chicken Breast Sandwich

A tender chicken breast fillet, char-grilled, with lettuce and tomato. Mayo served on the side. 8.89

Crispy Chicken Sandwich

Coated in our zesty breading topped with pickle slices and spicy mayo. 9.35

GF Cranberry Almond Chicken Salad Sandwich

Served with lettuce on light multigrain bread. Mmmm. 9.35

GF B.L.T.

Bacon, lettuce, tomato and mayo on toast—that's right, the original. 9.35

GF NEW! Cali Club

Turkey, bacon, lettuce, tomato, pepper jack cheese, smashed avocado and garlic aioli on toasted sourdough. 13.49

Chicken Basket

Tender, boneless fried chicken strips, honey mustard sauce and fries. 11.49

Soup

Freshly Made Soup of the Day Truly hearty and satisfying. Cup 3.09 Bowl 4.67 **NEW!** Bread Bowl 8.17

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

All salads served with warm bread.

*All dressings served on the side.

Dressings include: Homemade Ranch • Homemade Balsamic Vinaigrette
Caesar • Southwest Ranch • Homemade Oriental Sesame
Homemade Greek Vinaigrette • French • Parmesan Pepper
Blue Cheese • Raspberry Vinaigrette

GF **Greek Salad** • Crisp lettuce, tomatoes, kalamata olives, cucumbers, onion and fresh feta! Served with our freshly made lemon red wine vinaigrette. 16.65

Add Char-grilled Salmon, add 6.49 or Grilled Chicken, add 3.00

GF **Grilled Chicken Caesar** • Perfectly tossed blend of Romaine lettuce, Parmesan cheese, croutons and grilled chicken served with creamy Caesar dressing. 17.67

Substitute Grilled Shrimp Skewer, add 3.00 or Char-grilled Salmon, add 5.00

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! 17.67

GF **Southwestern Salad** • Fresh spring greens, grilled corn, black beans, chicken, and purple onions. Served with chipotle ranch dressing. 17.67

Substitute Grilled Garlic Lime Shrimp Skewer, add 3.00

Garden Salad • A generous side salad with tomatoes, cucumbers, purple onions, croutons, and choice of dressing 5.19

**Grilled Garlic Lime Shrimp Skewer may be added to any salad 5.49
Extra Dressing 50¢**

Homemade Pizzas

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

*Substitute out 12" Gluten Free Cauliflower Crust - 5.20

Harbor Special

Grilled chicken Alfredo pizza with fresh spinach, red onion and bacon. Topped with fresh made bruschetta. 10" - 15.59 • 14" - 22.89

GF The Supreme

Fully loaded - pepperoni, sausage, bacon, onions, cheese, black olives and fresh mushrooms. 10" - 15.59 • 14" - 22.89

GF Buffalo Chicken

Spicy ranch base with grilled chicken and Frank's Red Hot sauce topped with mozzarella. 10" - 15.59 • 14" - 22.89

GF Cilantro Corn Pizza

Our cauliflower crust topped with cilantro lime sauce, grilled corn, shredded mozzarella and a drizzle of hot sauce. 12" - 16.59

Build Your Own

Small Cheese 10" - 9.35 Large Cheese 14" - 12.49

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

Each Topping: Small - 1.00 Large - 1.75