

Beverages Refreshing vibrant Wine by the Bottle or Glass

Kendall Jackson Chardonnay
A white, crisp, full-flavor wine served chilled. 22.99 B 6.50 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. 19.99 B 5.50 G

Cupcake Prosecco • Light and bubbly prosecco. 5.50 G

Kim Crawford Sauvignon Blanc • Flavors of Meyer lemons and key limes integrate with hints of grapefruit. 22.99 B 6.50 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

Meiomi Pinot Noir • A Sonoma coast smooth red. 26.99 B 7.00 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. 19.99 B 5.50 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

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, Moon Man), Fox River Brewing Blu Bobber, Blue Moon, One Barrel Brewing Door County (Up North)

Bottled Beer 3.00 & up

Domestic

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

Seltzers

Twisted Tea,
High Noon: Peach and Pineapple
White Claw: Mango, Watermelon,
Black Cherry, Raspberry
Vizzy: Strawberry Mimosa
Puntagave: Grapefruit Peach, Lemon Ginger
Carbliss Black Raspberry

Import/Specialty

Corona, Corona Light, Heineken, Guinness, Mudpuppy Porter, Hard Pressed Cider Boys, Peach Cider, Leinenkugel's Honey Weiss, Mango Cart, Pseudo Sue, Blackberry Bramble Hard Cider, New Glarus Totally Naked Michelob Ultra, Point Amber

Nonalcoholic

Busch NA, Heineken 0.0

Bottled Beverages Flavored Teas & Lemonades • Iced Coffees

Local Brewed Point Root Beer 2.50

Peach, Strawberry, Raspberry or Mango Tea • Iced tea with a hint of peach, strawberry, raspberry or mango puree 2.29

Homemade Iced Coffee • 2.00

Peach, Strawberry, Raspberry or Mango Lemonade • Thirst quenching lemonade juiced up with your choice of peach, strawberry, raspberry or mango puree 2.29

Pitchers of Strawberry, Peach, Raspberry 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 • Pepsi, Diet Pepsi, MTN Dew, Diet Dew, Mist and Diet Mist, Dr. Pepper, Lemonade, Iced Tea 2.00, Pitcher 7.00

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

Nonalcoholic Slushie • Peach, Raspberry, Strawberry, Mango, Coconut 3.25

One free refill on soda and tea.

Sales Tax Included on All Drinks

Pay with cash and save – All pricing includes a 4% cash discount.

Appetizers

GF Gluten Free Options Available

Wings

Boneless wings 11.99 or Traditional Wings for 13.99

Sorry no mixed baskets or substitutions.

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

BBQ Wings • Chicken wings with that great barbeque taste.

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. 6.99

NEW! Queso Dip

Blend of Hatch chiles, poblano and jalapeño peppers with white cheddar cheese served with fresh made chips and pico de gallo 8.99

Harbor Fries • Our original straight cut fry 2.99 Or upgrade to Sour Cream and Chive fries or Sweet Potato Waffle fries 4.99

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

Onion Rings • Beer battered and delicious 6.99

Ahi Tuna Nachos • Seared tuna served on crisp chips with seaweed salad, wasabi ranch and teriyaki glaze 14.99

Beach Bread • Hand stretched dough topped with garlic butter and melted mozzarella. Baked to order 8.99
Add crispy jalapenos. .50

Pizza Fries • Garlicky cheese pizza sliced into strips, with marinara dipping sauce, an employee pick! 10" 9.99

Battle of the Wisconsin Cheese Curds

Sorry no mixed baskets

A half pound battered WISCONSIN WHITE cheddar cheese. 8.79

V.S.

Half pound breaded WISCONSIN YELLOW cheddar cheese. 8.79
Add Bleu Cheese or Ranch .50

Fresh Veggie & Toasted Pita Platter • Toasted naan with fresh veggies, olive and feta tapenade, creamy cucumber, and vegetable cream cheese. 9.99

Kickin' Shrimp • A bowl full of breaded popcorn shrimp tossed in a sweet heat glaze. 10.49

GF Grilled Garlic Lime Shrimp Skewers • Two shrimp skewers with lemon 10.99

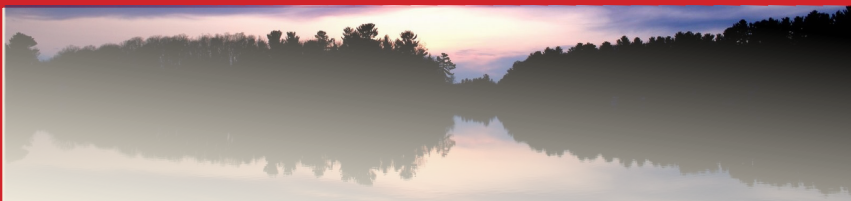
NEW! GF Homemade Jalapeño Poppers • (when available) filled with bacon, cheddar cheese and seasoned cream cheese 9.99

Flatbreads

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

NEW! Mushroom Truffle Flatbread • Flatbread crust topped with creamy alfredo sauce, thin sliced mushrooms, spinach, mozzarella cheese and balsamic truffle glaze 9.99

Pay with cash and save – All pricing includes a 4% cash discount.



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 2.99

Add a Fresh Garden Salad to any Burger for 4.99

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

GF Olive Burger* • Parmesan Pepper sauce and green olives sandwiched between slices of American and Swiss cheese, with lettuce. 7.99

GF Cheeseburger* • The Harbor's famous burger topped off with your choice of melted Cheddar, Swiss, American or Pepper Jack. 6.99

GF Guacamole Burger* • Topped with guacamole, pepper jack cheese and smoky chipotle sauce, served with lettuce, tomato and onions. 8.49

Hickory Burger* • Topped with cheddar cheese, BBQ sauce and two battered onion rings. Mouth-watering! 7.49 Add bacon 2.00

'Shroom Burger* • Covered with mushrooms with a slice of melted Swiss cheese, truly the favorite. 8.49

GF Harburger* • The Harbor Bar's char-grilled patty on a toasted bun 6.49

NEW! GF Jalapeño Jam Burger* • Blackened burger with jalapeño bacon jam, bleu cheese, fried onions and jalapeños. 8.49

Wisco Burger* • Topped with melty Wisconsin beer cheese dip, cheddar cheese and crispy onion rings. 8.49

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

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

Grilled Mahi Fish Tacos • with citrus slaw and chipotle sauce served with rice 14.99

Monday Night Trivia

Every Monday Mid June through September • Bring your group and get a table early.

The games start at 8!

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

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. 15.99

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

Live Music on the Deck

Walleye Dinner • Freshly breaded walleye, french fries, coleslaw, and marble-rye bread. 16.99

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

GF 8 oz Fresh Cut Niemuth's Tenderloin

Served with a garden salad, onion strips and baked potato. 18.99

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

Friday Night Dinner Specials

4 pm - 9:30pm 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 15.99

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 12.99

GF Friday Night Grilled Fish Plate • Salmon or mahi mahi plate served with coleslaw, marbled-rye bread, tartar sauce and your choice of potato salad, fries or baked potato. 16.99

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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 (no free refills) (Root Beer 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. 7.99

Kraft Macaroni and Cheese • Everyone's favorite! 7.99

Hot Dog • A grilled, all natural, no nitrate hot dog on a bun. 7.99

Grilled Cheese • A generous portion of American cheese, toasted and halved. 7.99

Peanut Butter and Jelly • Creamy peanut butter and jelly spread generously on crustless bread, just like Mommy does! 7.99

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. 5.99

NEW! Homemade Key Lime Cake • a delicious family recipe- this light and airy sponge cake with Key Lime glaze will become a favorite. 4.99

Bread Pudding • With warmed Bourbon sauce. Better than Grandma's! 5.99

GF Salted Caramel Cheesecake Made from salted, crushed pecans, topped with creamy cheesecake and covered in caramel. 5.99

Whole Key Lime Pie

Purchase a whole pie to take to your next event, we just need 24 hours notice. 24.99

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!

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 – All pricing includes a 4% cash discount.

From the Waters

Seafood subject to availability.

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

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. 10.49 Try it with blackened seasoning. 10.74

GF Grilled Shrimp Grain Bowl

Mixed greens and quinoa salad topped with citrus bruschetta and grilled shrimp. Served with our house-made balsamic dressing. 14.99

NEW! GF Mediterranean Salmon Bowl

Grilled Norwegian salmon on mixed greens, quinoa, Kalamata olives and feta cheese served with our homemade Greek dressing. 16.99

Cod Sandwich

A lightly breaded fillet of wild caught cod served on a toasted bun, with lettuce, tartar and lemon. 9.99

Blackened Mahi Bowl

Grilled blackened seasoned Mahi on top of crisp lettuce, mixed grains, corn and black beans served with a cilantro cream sauce. 16.99



Fish & Chips

Batter-fried pieces of wild caught cod, generous portion of fries and coleslaw. Malt vinegar available. 14.99

Shrimp Basket

Delicious shrimp, breaded and deep-fried, fries, coleslaw, shrimp sauce and lemon. Tasty! 12.99

Perch Basket

Lightly battered pieces of lake perch served with fries and homemade slaw. 15.49

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 4.99
or Harbor Fries for 2.99

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. 11.99
Smothered in mushrooms .99 extra

'Shroom Bird • Char-grilled chicken breast with melted Swiss cheese, slathered in mushrooms. An experience! 8.49

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! 8.49

GF Grilled Chicken Chipotle Sandwich • Grilled chicken served with lettuce, bacon, cheddar cheese with chipotle ranch dressing. 8.49

GF Grilled Chicken Breast Sandwich • A tender chicken breast fillet, char-grilled, with lettuce and tomato. Mayo served on the side. 8.29

GF Cranberry Almond Chicken Salad Sandwich • Served with lettuce on light multigrain bread. Mmmm. 7.99

GF B.L.T. • Bacon, lettuce, tomato and mayo on toast- that's right, the original. 7.99

NEW! GF Tuna Melt • Seasoned tuna salad toasted with tomato and melted cheese. 7.99

Chicken Basket

Tender, boneless fried chicken strips, honey mustard sauce and fries. 10.99

Soup

Freshly Made Soup 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

All salads served with warm naan bread.

*All dressings served on the side. Dressings include:
Homemade Ranch • Homemade Balsamic Vinaigrette • Homemade Green Goddess
Homemade Oriental Sesame • Homemade Greek Vinaigrette
French • Parmesan Pepper • Blue Cheese • Raspberry 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. 13.99

GF Greek Salad • Crisp lettuces, tomatoes, kalamata olives, cucumbers, onion and fresh feta! Served with our freshly made lemon red wine vinaigrette. 14.99
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. 13.99
Substitute Grilled Shrimp Skewer, add 2.50 Substitute Char-grilled Salmon, add 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! 14.99

GF Southwestern Salad Fresh spring greens, grilled corn, black beans, Southwestern spiced chicken, and purple onions. Served with chipotle ranch dressing. 14.99 **Substitute Grilled Garlic Lime Shrimp Skewer, add 2.50**

GF 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. 14.99

Grilled Garlic Lime Shrimp Skewer
may be added to any salad 5.00
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" - 14.99
14" - 21.99

The Supreme • Fully loaded - pepperoni, sausage, bacon, onions, cheese, black olives and fresh mushrooms. 10" - 14.99 14" - 21.99

Buffalo Chicken • Spicy blue cheese base with grilled chicken and Frank's Red Hot sauce topped with mozzarella. 10" - 14.99
14" - 21.99

Cilantro Corn Pizza • Our cauliflower crust topped with cilantro, lime sauce, grilled corn, shredded mozzarella and a drizzle of hot sauce. 12" - 15.99

Build Your Own

Small Cheese 10" - 8.99 Large Cheese 14" - 11.99

Extra Toppings: Sausage, chicken, pepperoni, bacon, mushrooms, onions, black olives, green olives, tomatoes, green peppers, jalapeno peppers, pineapple, fresh spinach and extra cheese. Each Topping: Small - 1.00 Large - 1.75

*Substitute out 12" Gluten Free Cauliflower Crust for - 5.00