



The Mayflower

~ Cocktails ~

White Linen... 12

Hendricks Gin, St. Germaine, White Cranberry,
Sweet & Sour, Mint

Pineapple Orange Mojito... 12

White Cruzan Rum, Simple Syrup, Orange Juice,
Fresh Pineapple

Lynchburg Lemonade... 12

Jack Daniel's, Cointreau Liqueur, Lemon Juice,
Lemon-Lime Soda

Irish Cold Brew... 12

Jameson Cold Brew, Tonic Water,
Fresh Orange Slice

~ Small Plates ~

Spinach & Artichoke Dip... 15

Paprika Dusted House made Tortilla Chips

Tomato Stack... 14

Heirloom Tomato, Roasted Eggplant, Olive Tapenade,
Fresh Mozzarella, Pesto Vinaigrette

Deviled Egg Duo... 9

Bánh Mì & Cordon Blue

Salmon Poke... 14

Sushi Rice, Cucumber, Japanese Ketchup,
Eel Sauce, Seaweed Salad

Steamed Mussels... 15

Pancetta, Artichoke, Fire Roasted Tomatoes, Garlic,
White Wine, Focaccia Crouton

Tuna Taco Trio... 16

Ahi Tuna, Napa Cabbage, Wonton Shell,
Green Onion Curls, Soy & Sesame Oil

Artisan Small Salad... 6

Spring Mix, Cucumber, Carrots, Tomatoes
Choice of Dressing

Caesar Small Salad... 6

Romaine, Garlic Herb Croutons, Parmesan Crisp,
White Anchovy, Caesar Dressing

~ Entrée Salads ~

Manchego Salad... 15

Arugula, Shaved Manchego Cheese, Toasted Almonds,
Figs, Blueberries, Fresh Orange, Lemon Vinaigrette

Greek Salad... 14

Arugula, Red Onions, Kalamata Olives, Feta Cheese,
Heirloom Grape Tomatoes, Pepperoncini,
Cucumber, Greek Dressing

Pear & Blue Cheese Salad... 15

Spring Mix, Asian Baby Pears, Cranberries,
Blue Cheese, Candied Walnuts, Red Onions,
White Balsamic Vinaigrette

Luau Salad... 16

Mixed Greens, Macadamia Nuts, Crispy Wontons,
Seasonal Peppers, Carrots, Red Onion, Sesame Seeds,
Mango Vinaigrette

Arugula Salad... 15

Toasted Pine Nuts, Shaved Pecorino Cheese,
Strawberries, Creamy Peppercorn Dressing

Spinach Salad... 14

Spinach, Strawberries, Goat Cheese, Wild Mushrooms,
Smoked Egg, Crispy Onions, Mango Vinaigrette

Entrée Salad Enhancements: Chicken (6oz) ... 5, Shrimp (4oz) ... 6, Salmon (4oz) ... 7, Steak (6oz) ... 10

Twilight Dining (Mayflower Dining Room Only): 5:00pm-5:45pm \$5.00 off each Entrée

Note: All highlighted items are new to the menu.

**Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies.

Chef's Creations

Macadamia Crusted Snapper... 40

Coconut Rice, Garlic Haricot Verts, Pomegranate Pineapple Relish
Sauvignon Blanc, Wairau River, Marlborough, New Zealand... \$11

Shrimp Scampi... 31

Clams, White Wine, Lemon, Garlic, Shallots, Capers, Capellini Pasta
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand... \$9

Romesco Pappardelle... 22

Tomato Confit, Arugula, Roasted Garlic, Pappardelle Pasta,
Romesco Sauce, Pecorino Cheese
Garnacha, Tres Picos, Bodega Borsao, Spain... \$10

Roasted Lamb Chops... 38

Baked Potato, Grilled Balsamic Squash and Zucchini,
Peach Chimichurri
Pinot Noir, Ken Wright Cellars, Willamette Valley, Oregon... \$12

Cauliflower Steak... 22

Charred Cauliflower, Yellow Rice, House Made Cilantro Sauce
Sauvignon Blanc, Ponga, Marlborough, New Zealand... \$8

Sesame Crusted Ahi Tuna... 33

Carrots, Edamame, Broccoli, Mushrooms, Fried Rice,
Cucumber Salad
Chianti, Tiamo, Chianti, Italy... \$10

Drunken Scallops... 40

18 Scallops, IPA Bacon Cream Sauce, Baby Carrots
Roasted Corn Risotto
Chardonnay, Rutherford Ranch, Napa Valley, California... \$13

Chicken Piccata... 25

Pan-Seared Chicken Breast, Mashed Potatoes,
Steamed Broccoli, Lemon Caper Mushroom Sauce
Chardonnay, Annabella, Napa Valley, California... \$11

Clyde's Chicken Pot Pie... 25

Pastry Crust, Celery, Carrots, Peas, Collard Greens
Stella Artois Beer... \$6

Fresh Catch

Ask your server for today's fresh catch selections

Served with Choice of Two Sides

Preparation:

Ⓞ Grilled, Blackened,
Herb Crusted, Pan Seared,
Fried

Sauce:

Grilled Peach Salsa, Orange Beurre Blanc,
Southwest Chipotle Pesto

Butcher Block

Served with Choice of Two Sides

Ⓞ♥ Choice of:

12oz Black Angus New York Strip... 33
6oz Filet Mignon... 39
Seared Pork Medallions... 33

Sauce:

Onion Jam, Mushroom Demi, Béarnaise

Fresh Made Pasta... 18

Choice of:

Linguine, Spaghetti, Whole Wheat, Vegetable Pasta

Sauce:

♥ Marinara, ♥ Fra Diavolo
Alfredo, Vodka Sauce

Enhancements:

House made Meatballs... 6 Bolognese... 8
♥ Chicken (6oz) ... 5 ♥ Shrimp (4oz) ... 6
♥ Salmon (4oz) ... 7 ♥ Steak (6oz) ... 10

Plymouth Harbor Favorites

Served with Choice of Two Sides

Ⓞ♥ Grilled Chicken Breast... 16

Ⓞ♥ Cedar Plank Salmon... 23

Corn Relish, Bourbon Glaze

Plymouth Harbor Meatloaf... 18

8oz Black Angus Short Rib Burger... 16

Eggplant Parmesan... 20

Omelet... 14

Sides

Soup of the Day... 5

Healthy Choice Soup of the Day... 5

White Truffle Fries... 5

Fruit Cup... 4

♥ Vegetable of the Day... 4

Balsamic Squash and Zucchini... 5

Ⓞ♥ Haricot Verts... 4

Ⓞ♥ Broccoli... 5

Baked Potato... 2

Baked Sweet Potato... 2

Garlic Mashed Potatoes... 5

Jasmine Rice... 4

♥ Healthy Choice

Ⓞ Gluten Free

Your experience means the world to us, please email comments to:

DiningSuggestions@plymouthharbor.org

Orders & Reservations:

Call Ext. 258