



The Mayflower

~ Cocktails ~

White Linen... 12
Hendricks Gin, St. Germaine, White Cranberry,
Sweet & Sour, Mint

Tropical Rum Runner... 12
Papa Pillar Rum, Banana Liquor, Blackberry Brandy, Sour
Mix, Grenadine, Orange Juice, Fresh Lemon Juice

Pineapple Orange Mojito... 12 🇵🇷
Orange Juice, Cruzan Silver Rum, Simple Syrup,
Mint, Fresh Pineapple

Irish Ale Cocktail... 12 🇮🇪
Jameson Irish Whiskey, Ginger Beer,
Fresh Lime Slice

~ Tapas ~

Carnival Cauliflower Tempura... 6
Soy Rice Wine Vinaigrette

Fig Pastry Roll... 4 🇺🇸
Figs, Honey, Pecans, Onion Jam, Puff Pastry

Pork Pot Stickers ... 7 🇨🇳
Pork Wonton, Minced Garlic, Fresh Ginger,
Roasted Red Pepper, Soy Ginger

Scallops & Chorizo... 6 🇪🇸
Pan-Seared Scallops, Chorizo, Chives,
Salsa Romesco

~ Small Plates ~

♥ **Salmon Crudo... 10**
Scottish Salmon, Red Mojo, Aqua Chile,
Avocado, Pickled Radish

Garlic & Chili Flake Seared Calamari... 10
Roasted Tomato Coulis, Lemon Olive Oil,
Baby Arugula

🍷 ♥ **Lamb Medallions ... 14**
Mint Fennel Salad, Dried Chili Coulis

Baked Oyster Rockefeller... 13 🇺🇸
Sautéed Spinach, Shaved Parmesan, Pernod Cream

Migas... 9 🇪🇸
Smoked Bacon, Fried Egg, Ciabatta Croutons,
Garlic, Bell Peppers

Korean Short Rib Steam Bun... 10 🇰🇷
Korean BBQ, Bao Bun, Asian Slaw,
Cucumber, Sriracha

~ Salads ~

🍷 ♥ **Mediterranean Salad... 14**
Spring Mix, Red Onion, Kalamata Olives, Artichoke,
Feta Cheese, Balsamic Vinaigrette

🍷 ♥ **Roasted Mixed Beet Salad... 14**
Artisan Mix, Arugula, Pine Nuts, Mixed Beets, Hickory
Smoked Goat Cheese, Champagne Vinaigrette

♥ **Baked Goat Cheese Salad... 14** 🇺🇸
Panko Crusted Goat Cheese, Spinach, Craisins, Eggs,
Toasted Almonds, Cucumber, Honey Mustard

♥ **Caesar Salad... 14** 🇮🇹
Romaine, Garlic Herb Croutons, Parmesan Crisp,
White Anchovy

🍷 ♥ **Blackened Salmon Salad... 21**
Salmon Belly, Endive, Mixed Greens, Cucumber Ribbons,
Avocado, Red Onion, Tomato Wedges, Lime Vinaigrette

🍷 ♥ **Fig & Date Salad... 14** 🇺🇸
Artisan Mix, Dates, Pumpkin Seeds, Roasted Hazelnuts,
Candied Figs, Goat Cheese, Champagne Vinaigrette

Salad Enhancements: Chicken... 4, Shrimp... 5, Salmon... 7, Steak... 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

♥ Soy Ginger Glazed Halibut ... 30 
Braised Bok Choy, Shiitake Mushrooms,
Mushroom Dashi, Herb Basmati Rice
Pinot Grigio, Barone Fini, Alto Adige, Italy ... \$9

Beef Stroganoff... 28 
Beef Tips, Egg Noodles, Sour Cream, Mushroom Demi
Malbec, Altos de Plata, Mendoza... \$9

♥ Rustic Baked Eggplant Parmesan... 21 
Panko Crusted Eggplant, Garlic Mashed Potatoes,
Haricot Verts
Chianti, Banfi Chianti Classico. Tuscany, Italy... \$8.50

♥ Peruvian Marinated Pork Chop... 24 
Farro Turmeric Pottage, Roasted Asparagus, Chimichurri
Pinot Noir, Meiomí, California... \$8.50

GF ♥ Lemon Pepper Airline Chicken Breast... 22
Steamed Broccolini, Roasted Potatoes, Chimichurri
Pinot Gris, Robert Mondavi, "Private Selection", California... \$7

Pan-Seared Seasonal Cauliflower... 17
Sweet Potato Puree, Candied Walnuts, Craisins, Roasted
Brussel Sprout Leaves, Garlic Herb Gremolata
Riesling, Château St. Michelle, Washington... \$7

Lobster & Cheese Ravioli ... 30
Maine Lobster Ragout, Cheese Ravioli, Julienne Vegetables
Chardonnay, La Crema, Sonoma, California... \$8

Pan Seared Duck ... 30
Dry Brined Duck Breast, Spätzle,
Braised Red Cabbage, Cherry Port Reduction
Pinot Noir, Kendall Jackson, Petaluma Gap, California... \$10

GF ♥ Seafood en Papillote... 29 
Shrimp, Fresh Catch, Middle Neck Clams, Leeks, Carrots,
Garlic, Shallots, Herb Basmati Rice
Chardonnay, Simi, Sonoma, California... \$9

Roasted Herb Crusted Lamb Loin... 42
Seared Loin of Lamb, Dijon, Herb Crust,
Sautéed Spinach, Ouzo & Oregano Potatoes
Cabernet, Kendall Jackson, Alexander Valley, California... \$8.50

Fresh Catch

Served with Choice of Two Sides

Choice of:

Chilean Seabass ... 28 Halibut... 30
Rainbow Trout... 24 Mahi-Mahi... 22

Preparation:

GF Grilled, Blackened,
Macadamia Crusted, Pan Seared, Fried

Sauce:

Nantua, Champagne Beurre Blanc,
GF Roasted Tomato & Kalamata Relish, GF ♥ Mango Salsa

Butcher Block

Served with Choice of Two Sides

GF ♥ Choice of:

6oz Filet of Beef... 34
6oz Flank Steak... 24
10oz Pork Chop... 22
6oz Lamb Loin... 42

Sauce:


Au Poivre, Mushroom Demi, Béarnaise
♥ Chimichurri

Fresh Made Pasta... 18


Choice of:

Linguini, Spaghetti, Whole Wheat, Vegetable Pasta

Sauce:

♥ Marinara, ♥ Fra Diavolo 
Alfredo, Vodka

Enhancements:

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

Plymouth Harbor Favorites

Served with Choice of Two Sides

GF ♥ Grilled Chicken Breast... 16

GF ♥ Cedar Plank Scottish Salmon... 23

Corn Relish, Bourbon Glaze

Plymouth Harbor Meatloaf... 18

Sirloin Burger ... 14

Sides

♥ Caesar Salad... 5

GF ♥ Artisan Salad... 5

GF White Truffle Fries... 5

Sweet Potato Fries... 3

Spätzle... 4

Fruit Cup... 4

Coleslaw... 4

GF ♥ Broccolini... 5

GF Red Cabbage... 4

GF ♥ Carrots Batonnet... 3

GF ♥ Grilled Asparagus... 5

♥ Vegetable of the Day... 4

GF ♥ Sautéed Spinach... 4

GF ♥ Haricot Verts... 4

Baked Potato... 2

Mashed Potatoes ... 3

Ouzo & Oregano Potatoes... 4

♥ Healthy Choice Soup of the Day... 5

GF Rosemary Roasted Potatoes... 5

Baked Sweet Potato... 2

Soup of the Day... 5

♥ Healthy Choice

GF Gluten Free

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

DiningSuggestions@plymouthharbor.org

Orders & Reservations:

Call Ext. 258