



Inspired by safari legends and adventure lore, the exotic Explorers Restaurant & Lounge is lavishly decorated with hand-painted murals, adventure memorabilia and fine antiques. Overlooking Baltimore Harbor, Explorers is an oasis where one can enjoy seasonal menu offerings accompanied by well-crafted wines and sturdy cognacs.

Small Bites

½ priced during happy hour 4pm-7pm~Monday thru Friday noted by ☺

- ½ Dozen Oysters on the Half Shell—18** *Cocktail Sauce, Lemon Wedges*
- Crab Mac & Cheese—17** *Lump Crab Meat, White American, Pasta Shells, Toasted Bread Crumbs*
- Thai Fried Calamari—12☺** *Grilled Pineapple, Sweet Chili Sauce, Crispy Parsley*
- Crayfish and Grits—16** *Pepper Jack Cheese, Tomatoes, Tasso Ham Gravy*
- Harbor Court Honey Wings—14☺** *Crispy Wings Tossed in Honey, White Sesame Seeds, Red Pepper Flakes*
- Pulled Pork Potato Skins—12 ☺***Smokey BBQ Sauce, Pepper Jack, Sour Cream, Green Onions*
- Baked Spinach & Brie Dip—14☺** *Artichoke Chips, Toasted Baguette*
- Fish Tacos Two—14, Three—18** *Flour Tortilla, Pickled Red Onion, Cilantro, Old Bay Sour Cream*



For each oyster order sold, a donation of \$1 is made to the Chesapeake Bay Oyster Recovery Program.

From the Kettle

- Kitchen's Daily Creation—8**
- Cream of Crab —12** *Old Bay, Sherry, Lump Crab Meat*
- French Onion Soup—9** *Gruyere Cheese, Caramelized Onions, Brioche*
- Chicken Noodle Soup—8** *Roasted Chicken, Vegetables, Chicken Broth,*

From the Garden

- Organic Mesclun Mix—9** *Red Apples, Pomegranate Seeds, Toasted Walnuts, Balsamic Dressing*
- Harbor Court Cobb Salad—18** *Mesclun Greens, Pear Tomatoes, Crumbled Blue Cheese, Hard Boiled Eggs, Chopped Bacon, Avocado, Lump Crab Meat*
- Caesar Salad—9** *Chopped Romaine, Caesar Dressing, Garlic Butter-Gruyere Toast*
- Quinoa & Kale Salad—12** *Blue Berries, Bean Sprouts, Sunflower Seeds, Artichoke Chips, Lemon-Herb Vinaigrette*



With The Hands

All are served with Choice of Side Salad, Fruit Salad, or Fries



Crab Cakes Sliders—26 *Two 2oz Crab Cakes Seasoned with Old Bay, Chipotle Aioli*

Kobe Beef Sliders—12 *Sautéed Spinach, Sharp White Cheddar*

Pulled Pork Sandwich—14 *BBQ Sauce, White Sharp Cheddar, Tabasco Onions, Sweet Potato Bun*

Meatloaf Grilled Cheese—16 *Asiago Bread, Fontina Cheese, Bacon Jam Ketchup*

Moroccan Veggie Sandwich—12 *Chickpea, Bulgur, Carrot, Spicy Harissa, Whole Wheat Ciabatta with Flax Seed*

Explorer's Burger—14 *8oz. Certified Black Angus Burger with Caramelized Onions, Bacon, Cheddar*

Harbor Court Burger—14 *8oz. Certified Black Angus Burger with Mushrooms, Spinach, Swiss*

Federal Hill Chicken Burger—14 *8oz Seasoned Ground Chicken Breast and Thighs, Fennel Slaw, Dill Havarti, Green Tomato Jam, Wheat Bun*

Fries: *Sweet Potato, Truffle-Thyme Shoestrings, Tater Tots*

All available as oversized side dish for \$6

With the Fork & Knife

Maryland Broiled Crab Cake 5oz.— Market Price

Jumbo Lump Crab Meat Seasoned with Old Bay, Cole Slaw, Truffle Pommes Frites

Pan Roasted Halibut—35 *Wilted Swiss Chard, Dirty Rice, Crayfish & Tasso Ham Ragout*

Quinoa Crusted Salmon—28 *Stir Fried Kale, Bean Sprouts, Shitake, Carrots, Dried Blueberries -Tamari-Honey Jus*

Beef Short Ribs—32 *Mashed Potatoes, Tomatoes, Onions, Mushrooms, Braising Jus*

Beef Tenderloin—36 *Creamed Spinach, Potato Puree, Asparagus, Demi Glace*

Honey BBQ Baked Half Chicken—28 *Butter Toasted Corn Bread, Mac & Cheese, Collard Greens*

Meat Bolognese Lasagna—24 *Tomato Sauce, Ricotta, Mozzarella, Parmesan, Garlic Toast*

Cauliflower "Alfredo"—21 *Roasted Cauliflower, Wild Mushrooms, Brussels Sprouts, Pasta Shells*



Accompaniments—6

Mashed Potatoes

Dirty Rice

Creamed Spinach

Mac & Cheese

Wild Mushrooms

Collard Greens

Desserts—9

Sweet Potato Pie

Burnt Marshmallow

Warm Apple Pie

Brown Sugar Streusel, Eggnog Crème Anglaise

Nutella Bread Pudding

Hazelnuts, Chocolate Shavings, Vanilla Ice Cream

Crème Brulee

Harney & Sons Apricot Tea Essence

Taharka Brothers Ice Cream *Vanilla, Chocolate, Strawberry; Seasonal...ask your server.*