



Lunch & Dinner

Appetizers

Fried Green Tomatoes 9

Four fried green tomatoes with goat cheese and local honey.

Ahi Tuna 10

Served over mixed greens with mandarin orange segments, and sesame ginger dressing.

Calamari 12

Garnished with sweet pickled peppers, lemon parsley aioli, and served on a bed of mixed greens.

Shrimp Dip 10

Creamy shrimp dip folded with hickory-smoked bacon and scallions with aged cheddar.

Irish Nachos 7

House made potato chips topped with chili, shredded cheese, lettuce and tomato. Served with sour cream and salsa.

Portobello Nuggets 8

Large pieces of portobello dipped in buttermilk then dredged in seasoned breading. Fried golden and served with a horseradish sauce.

Boneless Wings 10

Boneless chicken bites coated in your choice of BBQ, sweet chili, or buffalo sauce.

Salads

Blackened Tuna 11

Blackened Ahi tuna sliced thin served over mixed greens with fried green tomatoes, cucumber, and red onion.

Grilled Caesar 8

Quartered romain lightly chargrilled then topped with caesar dressing, parmesan, and croutons.
Add Chicken 2, Shrimp 3, or Tuna 4

Apple Boursin Salad 10

Mixed greens, pumpkin seeds, sliced apple, boursin cheese, carrots and bacon.
Served with our house vinaigrette.
Chicken 2, Shrimp 3, Tuna 4

Side Dishes

Chips 2

Seasoned Fries 2

Fried Green Tomatoes (2) 2

Coleslaw 2.50

Side Salad 2.50

Choice of dressing

Pork Rinds 3

Onion Rings 3

Drinks

Fountain Soda 2.50

Coke, Diet Coke, Sprite,
Orange Fanta, Dr. Pepper
and Root Beer

Iced Tea 2.50

(unsweet & sweet)

Coffee 1 (Reg or Decaf)

Juice 3 Orange or Apple

Sandwiches and Baskets

Back 9 BBQ Sandwich 9

Slow roasted pulled pork served on brioche bun and topped with our apple brussel slaw.

Harbour Pointe Club 10

Ham, turkey, bacon, lettuce, tomato, swiss, and cheddar all stuffed in three pieces of bread. A clubhouse favorite!

Chicken Salad Wrap 8

Our house made chicken salad served in a wrap with lettuce and tomato. Can also be served as a cold plate.

BLFGT 9

Green leaf lettuce with crispy bacon and our famous fried green tomatoes served on your choice of bread.

Firefly Rueben 9

A classic reuben consisting of corned beef, sauerkraut, swiss cheese and house made 1000 island served on marbled rye.

The Fairway 12

Shaved certified angus beef, warmed in au jus then topped with aged cheddar and horseradish caramelized onions served on a brioche bun with a side of au jus.

Beef and Blue Wrap** 11

Tender grilled skirt steak with lettuce, tomato, fried onion, and blue cheese crumbles stuffed in a 12" flour tortilla.

Turkey Ranch Wrap 9

Shaved turkey breast with lettuce, tomato, bacon, shredded cheddar, and ranch dressing in a flour tortilla wrap.

Barkentine Burger** 10

Certified angus beef patty grilled to temp. Topped with your choice of cheese, lettuce, tomato, and onion. Served on a brioche bun.

Harbour Hot 3

Hot dog pan fried and served on a toasted bun. Topped with your favorites like you want it. Chili .50 Cheese .50 Bacon .50

The Croatan 9

A large portobello cap lightly seasoned and chargrilled. Served on a brioche bun and topped with swiss cheese, and house apple brussel slaw.

The Albatross** 9

Marinated grilled chicken breast topped with bacon, swiss cheese, lettuce, and tomato. Served on a brioche bun. (Fried option available)

Fajita Quesadilla 10

Peppers and onions sauteed with your choice of chicken, beef, or shrimp. Stuffed with aged cheddar in a 12" tortilla.

Shrimp Basket 12

12 large shrimp dredged in buttermilk and breaded then fried to perfection. Served with fries.

Chicken Tender Basket 9

Three chicken tenders breaded and fried just right. Served with fries.

Entrees

Chef's Pork Chop** 18

Bone-in center cut pork chop grilled to perfection. Served over garlic mashed potatoes and topped with our famous apple brussels slaw. A clubhouse favorite!

Whiskey Salmon** 18

Atlantic caught salmon pan seared and finished with a light bourbon cream sauce. Served with rice pilaf and season vegetables.

Ribeye** 23

Hand cut 12-ounce ribeye lightly seasoned and grilled to perfection. Served with two sides.

Ahi Tuna** 18

Tuna steak encrusted with sesame seeds then pan seared and sliced thin. Served with white rice and sauteed vegetables topped with a sesame ginger sauce.

Shrimp and Pancetta Pasta** 20

Sauteed shrimp and pancetta tossed with penne pasta and cream sauce. Garnished with parmesan cheese.

Cajun Chicken Pasta** 16

Tender chunk of chicken sauteed with bell pepper, celery and onion tossed in a Cajun cream sauce. Served over penne pasta.

Shrimp and Grits** 16

12 large shrimp sauteed with andouille sausage, portobello, tomato, and scallions served over creamy grits topped with aged cheddar.

Hot Hamburger Plate** 11

Grilled hamburger patty on white bread topped with french fries and smothered in gravy.