



ANCHORAGE AT SUNAPEE HARBOR

Appetizers

Firecracker Shrimp \$17

Large shrimp battered and deep fried, drizzled in a mildly spicy sauce, topped with green onions and served on a bed of shredded lettuce

Chicken Tenders \$15

Hand-cut chicken tenders, lightly breaded and deep fried, served with honey mustard

Cheeto's Firecracker Strips \$16

Deep-fried clam strips drizzled in a mildly spicy sauce, topped with green onions and served on a bed of shredded lettuce

Gorgonzola Chips \$16

Freshly cooked kettle chips drizzled with house-made gorgonzola cheese sauce topped with mojo pork and gorgonzola crumbles, finished with balsamic glaze

Basket of Sweet Potato Fries (GF) \$13

Served with chipotle aioli

Murphy's All-In Fries \$14

Plate of fries topped with applewood bacon, firecracker sauce, ranch and melted shredded cheese
Add homemade chili +\$3

Harbor Fried Cheese \$14

Italian breaded, deep fried and served with marinara sauce

Lola's Egg Rolls \$15

Stuffed with spicy chicken, red bell peppers, black beans, corn and spinach, deep fried and served with our signature avocado ranch sauce

Grilled Chicken Quesadilla \$17

Flour Tortilla stuffed with grilled chicken and cheese blend, served with salsa and sour cream
Sub Mojo Pork | Shrimp +\$8 | Steak +\$10

Basket of Zesty Honey Sriracha Cheese Bites \$13

Drizzled with mildly spice sauce and served with homemade honey butter

Anchorage Steak Tips \$18

Tenderloin steak tips grilled to perfection, drizzled with our house made gorgonzola cheese sauce and finished with balsamic glaze

Tucker's Spinach Dip \$15

Spinach, artichoke and melted cheese blend served with seasoned kettle chips

Basket of Onion Rings \$15

Served with horseradish sauce

Basket of Fried Green Tomatoes \$15

Served with our signature chipotle aioli dip

Wings \$15

Bone-in wings (10) served with celery and your choice of bleu cheese or ranch

Sauces: Hot, Medium, Mild, Teriyaki, Garlic Parmesan, BBQ, Sweet Chili, Spicy Honey Garlic, Harbor Sauce, Umami (all sauces GF except Teriyaki and Umami)

Dry Rubs: Caribbean Jerk & Lemon Pepper

Anchorage Sampler Platter \$17

A combination of Korean BBQ spring rolls, deep fried corn masa breaded avocado slices and Italian asiago fried stuffed gnocchi served with umami sauce, homemade Tuscan sauce and our signature avocado ranch

Soups & Salads

New England Clam Chowder Cup \$8 | Bowl \$10

Served with oyster crackers

Homemade Chili \$9

Angus beef chili topped with melted cheese and red onion

Soup du Jour Cup \$8 | Bowl \$10

Always changing, always tasty!

House Salad (GF) Small \$7 | Large \$12

Medley of garden greens topped with tomatoes, red onions and shredded cheese

Caesar Salad Small \$7 | Large \$13

Crisp romaine tossed in a homemade Caesar dressing with homemade croutons and finished with parmesan cheese

Wedge Salad (GF) \$15

Iceberg wedge finished with diced tomatoes, red onions, applewood bacon, bleu cheese crumbles, bleu cheese dressing and balsamic glaze

Salad Add-Ons:

Chicken +\$7

Shrimp +\$10

Salmon +\$18

Tenderloin Steak +\$10

Dressings:

Thousand Island | Oil-based Italian | Honey Mustard
Buttermilk Ranch | Bleu Cheese | Balsamic Vinaigrette
Oil & Vinegar | Sesame Ginger

(All GF except Sesame Ginger)

Follow us for live entertainment
schedules and daily specials!





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Sandwiches

Anchorage Burger* \$15

8oz. Angus burger topped with lettuce, tomato, onion and pickles served with french fries

Bacon Jam Burger* \$18

8oz. Angus burger topped with homemade bacon jam, lettuce, tomato, onion, pickle and a jalapeño cream cheese spread served with french fries

The Beyond Burger* \$16

A beet-based burger topped with lettuce, tomato, onion and pickles, finished with a balsamic glaze and our signature avocado ranch sauce served with sweet potato fries

Add deep fried corn masa breaded avocado slices +\$3

Reuben \$17

Thinly sliced corned beef piled high on grilled marble rye with Thousand Island, sauerkraut and Swiss cheese served with french fries

The Ferris \$16

Grilled, blackened, or fried chicken breast served on a brioche bun with lettuce, tomato, onion and pickle served with french fries

The Soonipi \$15

Grilled, blackened, or fried haddock filet topped with lettuce, tomato, and onion served with french fries, tartar sauce and lemon

Finny's French Dip \$16

Thinly sliced beef slow roasted with au jus, topped with melted Swiss cheese and horseradish sauce, served with au jus for dipping and french fries

Mama's Open-Faced Turkey Dinner \$17

Hand-carved turkey served on your choice of white, wheat, or marble rye bread, accompanied by our homemade stuffing, creamy mashed potatoes, savory gravy, and vegetable du jour

Jumbo Beef Chili Dog \$14

A jumbo beef hot dog topped with our homemade angus beef chili, cheese and red onion served with french fries

Barnacle's Deep-Fried Ham Sandwich \$16

Choose between cheddar or Swiss cheese to pair with ham on white bread, deep-fried to a crispy perfection served with a creamy Dijon peppercorn sauce and french fries

Auggie's Spicy BLT \$15

Your choice of white, wheat, rye toast topped with chipotle aioli, Lettuce, bacon and fried green tomatoes served with fries

Entrees

Molly's Pot Roast Dinner \$18

Slow roasted with potatoes, carrots, special seasoning and beef gravy served with a garlic loaf

Luna's Seafood Platter \$36

Clam strips, fried shrimp and a filet of haddock lightly battered and deep fried, served with cocktail sauce, tartar sauce, lemon and french fries

Lily's Shepherd's Pie \$17

Vegetable and angus beef mixed with beef gravy, topped with homemade mashed potatoes and served with a garlic loaf

Leo's Chicken Bake \$18

Seasoned chicken served in chicken gravy, layered with homemade stuffing and mashed potatoes, baked to perfection and served with a garlic loaf

Louie's Medallion Platter* \$30

Six steak tenderloin medallions grilled your way and topped with caramelized onions and served with gourmet mac and cheese and vegetables

Lulu's Chicken Mac \$26

Gourmet mac and cheese topped with grilled or blackened chicken served with a side salad and garlic loaf

Frankie's Fried Chicken Platter \$19

Four pieces of seasoned, breaded and deep fried chicken served with hush puppies and honey butter, homemade mashed potatoes and chicken gravy

Stella's Lasagna \$25

Layers of pasta with seasoned ground beef and sausage with nine different cheeses served with a side salad and garlic loaf

Boomer's Black & Bleu Pasta* \$25

Linguine tossed in our homemade gorgonzola cheese sauce topped with tenderloin steak medallions and freshly grated parmesan served with a side salad and garlic loaf

Mrs. Pitkin's Tuscan Seafood Linguine \$36

Sautéed shrimp, scallops and haddock served in our homemade baby spinach and sun-dried tomato Tuscan sauce, tossed with linguine, topped with parmesan cheese and served with a side salad and a garlic loaf

Blue's Tuscan Salmon \$29

Grilled salmon served on a bed of homemade Tuscan sauce, served with our gourmet mac and cheese and vegetables

The New England Favorite \$25

Filet of haddock lightly battered and fried, served with tartar sauce, fresh lemon and french fries

Please note a \$5 split plate fee

Ask your server about our daily dessert specials