

Lunch Menu

Appetizers

STEAMED MUSSELS | \$23.75
Prince Edward Island Mussels, Saffron and
Confit Garlic Sauce, Dijon Mustard, Fresh Herbs

TUNA TARTARE | \$26.75/ \$42.00
Local Yellowfin Tuna, Scallions, Bell Peppers, Capers, Ginger,
Avocado Mousse, Sesame Lavash

PRICKLY PEAR CEVICHE | \$24.75
Thinly Sliced Local Fish, Prickly Pear "Leche De Tigre"
Bermuda Red Onion, Avocado, Shaved Coconut, Crispy Noodles

SOFT SHELL CRAB | \$21.75
Cornmeal Crust, Red Cabbage & Apple Slaw, Harissa Mayo

PORK GYOZA | \$21.75
House-Made Pork Gyozas, Dried Shitake, Scallions, Ponzu Dressing

HALF DOZEN BLUE POINT OYSTERS | \$35.00
Served with a Pink Peppercorn and Prosecco Mignonette

Soups & Salads

SOUP OF THE DAY | \$14.75
Chef's Daily Creation

CLASSIC LOBSTER BISQUE | \$16.00
Sautéed Lobster, Cognac

SALMON POKE BOWL | \$22.75/ \$34.75
Faroe Island Salmon, Sushi Rice, Pineapple, Avocado, Edamame,
Wakame, Red Chili, Crispy Quinoa, Scallions, Saikyo Miso Dressing

CHICKEN CAESAR SALAD | \$21.75/ \$29.75
Pan Roasted Chicken Breast, Garlic Croutons,
Chopped Romaine, Shaved Parmesan Cheese, House Made Aioli Dressing

SEAFOOD COBB SALAD | \$23.75 / \$31.75
Shrimp & Lobster Salad, Crisp Organic Romaine Hearts, Smoked Bacon,
Tomatoes, Egg, Avocado, Goats Cheese, Raspberry Vinaigrette

Sandwiches

Served with French Fries or Salad

SEAFOOD CROISSANT | \$32.75
Fresh Poached Shrimp & Maine Lobster Salad, Chopped Romaine, Red Onions,
Old Bay Aioli, Toasted Croissant

HARBOR ROAD FISH SANDWICH | \$23.75
Grilled Bermuda Fish, Seared Banana, Lettuce, Tomato,
Tartare Sauce, Raisin Bread

Sandwiches Cont'd

CLASSIC CHEESEBURGER | \$24.75

Custom blend of fresh-ground Angus Beef Chuck, Smoked Cheddar, Pickled Cucumbers, Romaine Lettuce, Sliced Tomato, Toasted Brioche Bun

CLUB SANDWICH | \$24.75

Toasted Whole Wheat, Applewood Smoked Ham, Turkey Breast, Bacon, Swiss Cheese, Lettuce, Tomato.

JAPANESE KAKI-FRY | \$26.75

Brioche Roll Filled with Tempura Blue Point Oysters, Pickled Cucumber, Shredded Cabbage, Wasabi Remoulade

Pasta

PAPPARDELLE AGNELLO | \$36.75

Slow Braised Lamb Shoulder Ragu, Rosemary, Fresh Peas

ZITI ALL' AMATRICIANA | \$29.75

Tomato and Pancetta Ragu, Fresh Herbs, Shaved Pecorino

MAINE LOBSTER LINGUINE | MKT PRICE

Grilled ½ Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini, Basil

OCEAN PACCHERI | \$43.75

Calamari, Clams, Mussels, Shrimp, Local Fish, Fresh Herbs

Main Courses

CATCH OF THE DAY | \$46.75

Ask your server for today's selection of Local Fish, served with Baby Potatoes, French Beans and Grilled Pineapple Salsa

CHEF SHIVA'S MONKFISH CURRY | \$43.75

Red Thai Chili, Coconut Jasmine Rice, Seasonal Vegetables

STUFFED SHRIMP | \$42.75

Lump Jonah Crab Meat, Spinach and Green Pea Risotto, Grain Mustard Cream

SEAFOOD PAELLA | \$43.75

Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish rice, Saffron

CHICKEN SUPREME | \$34.00

Pan Seared Chicken Breast, Bermuda Corn and Mushroom Risotto, Natural Jus

SPECIAL BUTCHER CUT | MKT PRICE

Fingerling potatoes, Forage Mushrooms, Blistered Tomatoes, Malbec Jus