

HARBOUR BAR

- SCRATCH KITCHEN -

STARTERS + SMALL SALADS

SOUP DU JOUR <i>daily selection</i>	9
SHE CRAB SOUP <i>chive, sherry, lump crab</i>	11
SUITE 700 CAESAR <i>romaine heart, parmesan, anchovy, focaccia crouton</i>	12
TRADITIONAL FRISEE LARDON <i>hard boiled egg, white balsamic, chive, radish</i>	11
GARDEN SALAD <i>mixed greens, grape tomato, red onion, benton's bacon, cucumber, choice of dressing: ranch, blue cheese, greek dressing, balsamic, honey mustard</i>	9
OYSTERS ON THE HALF SHELL * <i>chef selected rotation</i>	18/34/50
CLASSIC OYSTERS ROCKEFELLER * <i>Benton's bacon, spinach, parmesan, lemon</i>	20/38/56
CLASSIC SHRIMP COCKTAIL <i>lemon, romaine, cocktail sauce</i>	13
FILET MIGNON CARPACCIO * <i>caper, creme fraiche, chive, baguette crisp</i>	17

LARGE PLATES

KILLER WEDGE <i>iceberg, hot house tomato, egg, lardon, crispy onion, maytag blue</i>	12
4 oz FILET* 10 GRILLED SALMON* 9 MARINATED CHICKEN BREAST* 7 LOCAL SHRIMP* 9	
CITRUS BIBB SALAD <i>pomegranate, pine nut, Manchego, lemon-soy vinaigrette</i>	14
4 oz FILET* 10 GRILLED SALMON* 9 MARINATED CHICKEN BREAST* 7 LOCAL SHRIMP* 9	
HARBOUR BURGER * <i>our custom blend of short rib, chuck and brisket, skinny fries, brioche bun</i>	17
PAN SEARED IPSWICH SCALLOPS * <i>parsnip-ginger puree, pea shoots, pineapple gastrique</i>	25
HARBOUR CLUB MELT <i>turkey bacon swiss melt on sourdough, dijonnaise</i>	16
BUTTERNUT SQUASH "CARBONARA" <i>orecchiette, burrata, egg yolk, Alabama bacon</i>	27
FRENCH DIP * <i>prime rib, aged white cheddar, provolone, parmesan, toasted hoagie, au jus</i>	17
POKE * (SALMON OR TUNA) <i>choice of fish, soybean, cucumber, kimchi, avocado, jasmine rice, napa cabbage, teriyaki, spicy mayo</i>	19
MUSSELS MEUNIERE & FRITES * <i>shallot, herbs, butter, white wine</i>	22
TOASTED FARRO & MUSHROOM HOT POT <i>local mushrooms, baby spinach, roasted cherry tomato, asparagus, chimichurri</i>	29
JOYCE FARMS CHICKEN BREAST * <i>fresh pappardelle, Mycopia mushrooms, baby spinach, parmesan cream</i>	24
STEAK FRITES * <i>8 oz Prime NY strip, skinny fries, dijon, sea salt</i>	27
CATCH OF THE DAY * <i>celery root veloute, swiss chard, pearl onion, chili oil</i>	MP
SHRIMP & GRITS * <i>local shrimp, tasso cream, Logan Mill grits</i>	28

ALL DAY MENU

SNACKS + SIDES

DEVEILED EGGS * <i>kimchi with smoked trout roe, southern classic</i>	9
FRIED OYSTERS * <i>lemon, cocktail sauce, paprika aioli</i>	18
CHICKEN LEMONGRASS DUMPLING <i>scallion oil, chili oil, fresh scallion, dark soy ponzu</i>	9
FRIED LOCAL SHRIMP * <i>arugula, togarashi mayo</i>	13
BACON WRAPPED DUCK POPPERS * <i>arugula, molasses paint</i>	11
CHICKEN LIVER MOUSSE <i>crostini, whole grain mustard, maldon salt</i>	11
HUMMUS PLATTER <i>pickled vegetables, toasted pita, tabbouleh, olive oil</i>	9
CHARCUTERIE & CHEESE <i>housemade sourdough, local honey, fresh fruit, candied pecans</i>	18
SMOKED SALMON TOAST POINTS <i>yuzu creme fraiche, pickled shallot, dill</i>	16
TRUFFLE PARMESAN FRITES	10
BLISTERED TOMATO & SHALLOT	8
ROASTED MARBLE POTATOES	8
GARLIC BUTTER GREEN BEANS	9
BABY SPINACH & MUSHROOM	10
GRILLED ASPARAGUS	10

CAVIAR SERVICE

BOURBON BARREL SMOKED TROUT ROE * <i>Poland</i>	28
SIBERIAN STURGEON * <i>Poland</i>	55
AMBER OSETRA * <i>France</i>	72

served with house made blinis, egg white, egg yolk, chive, creme fraiche, crispy caper, pickled shallot

* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness

