

# 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
SPINACH SALAD <i>baby spinach, fig, blueberry, red onion, almond toasted brie</i>	14
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
ESCARGOT <i>garlic, parmesan, parsley</i>	11
BEEF TARTARE * <i>whole grain mustard, cornichon, shallot, egg yolk, crostini</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	
BERRY BIBB SALAD <i>mixed berries, 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
HARBOUR CLUB MELT <i>turkey bacon swiss melt on sourdough, dijonnaise</i>	16
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
MARINATED CAULIFLOWER STEAK <i>garlic mashed red bliss potato, harcot vert, vegan "demi-glace"</i>	27
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>broccoli puree, crushed fingerling potato, whole grain mustard, pearl onion</i>	MP
SHRIMP & GRITS * <i>local shrimp, tasso cream, Logan Mill grits</i>	28
PAN ROASTED CHARLESTON LAMB CHOP * <i>buttered kale, marble potato, baby carrots, balsamic</i>	34

## ALL DAY MENU

### SNACKS + SIDES

DEVEILED EGGS * <i>roasted piquillo pepper, 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
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
BROCCOLINI WITH GARLIC BUTTER	10

### CAVIAR SERVICE

BOURBON BARREL SMOKED TROUT ROE * <i>Poland</i>	28
SIBERIAN STURGEON * <i>Poland</i>	55
KALUGA * <i>China</i>	53

*\*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

