

ASHLEY'S GATE LUNCH

STARTERS

SEARED AHI TUNA 16 *

YELLOW FIN TUNA, BLACK BEAN PUREE,
PICKLED JALAPEÑO, GINGER EMULSION,
SCALLION OIL, FLAXSEED CRACKER, BELUGA
CAVIAR, CHILI OIL

CRISPY BRUSSELS 12

FRIED BRUSSEL SPROUTS, LEMON GASTRIQUE,
PANCETTA LARDON, GRATED PARMESAN

CRAB CAKE ARANCINI 19

BLACK RADISH SLAW, REMOULADE, MASCARPONE

SOUPS & SIDE SALADS

SHE CRAB SOUP 10/12

A Harbour Club Tradition

SOUP DU JOUR 8/10

Made Fresh Daily

SIDE GARDEN SALAD 9

Mixed Greens, Cucumber, Red
Onion, and Cherry Tomatoes

SIDE CAESAR SALAD 9

Chopped Romaine, Caesar
Dressing, Polenta Croutons,
Parmesan Cheese



MAINS

STEAK HUEVOUS RANCHEROS 18

GRILLED FLANK STEAK, AVOCADO,
HIBACHUELAS, TORTILLA, SUNNY SIDE UP EGG

SCALLOP PROSCIUTTO

BUCATINI 22

SEARED U10 DIVER, PROSCIUTTO DI PARMA,
BUCATINI

CARNE ASADA BAGUETTE 20

FLANK STEAK, CHIMICHURI AIOLI, ARUGULA,
COJITA CHEESE, PICO DE GALLO

GRILLED SHRIMP AND BROWN

BUTTER GNOCCHI 24

HANDMADE GNOCCHI, CRISPY SAGE, LEMON
GASTRIQUE

SZECHUAN SPICED CRISPY

CHICKEN 26

SZECHUAN RED CHILI OIL, FRIED EGG,
SCALLIONS

CRISPY WHOLE FLOUNDER 36

CAROLINA WHOLE FLOUNDER, GINGER MISO
BROTH, LUMP CRAB SALAD, BELUGA CAVIAR

SALADS

GRILLED ASPARAGUS SALAD 14

FRISÉE, MUSHROOM PUREE, PARMESAN
REGGIANO, TOASTED ALMONDS, CITRUS
POWDER, SHALLOTS OIL, BALSAMIC GLAZE

HEIRLOOM BURRATA 16

HEIRLOOM TOMATOES, BURRATA CHEESE,
PARMESAN SHAVINGS, CRISPY CAPERS,
BALSAMIC GLAZE, LEMON OIL, BASIL

SALAD PROTEINS

Grilled Chicken 8

Grilled Shrimp 10

Grilled Salmon 10

Rosemary Marinated Steak 11

EXECUTIVE CHEF JUAN ACEVEDO

SOUS CHEF BRIAN HILL

GLUTEN-FREE SUBSTITUTIONS AVAILABLE UPON REQUEST

(*) - CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE

ILLNESSES. ALERT YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS.