

Lunch Menu

Appetizers

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

TUNA TARTARE | \$26.75/ \$38.00
Local Yellowfin Tuna, Scallions, Bell Peppers, Capers, Ginger,
Avocado Mousse, Sesame Lavash

PASSION FRUIT CEVICHE | \$24.75
Thinly Sliced Local Fish, Passion Fruit "Leche De Tigre"
Bermuda Red Onion, Avocado, Toasted Corn, Cilantro

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 CEASAR SALAD | \$21.75/ \$29.75
Pan Roast 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 | \$35.75
Fresh Poached Shrimp & Maine Lobster Salad, Shredded Romaine,
Lettuce, Red Onions, Old Bay Aioli, Toasted Croissant

HARBOUR ROAD FISH SANDWICH | \$24.75
Grilled Bermuda Fish, Seared Banana, Lettuce, Tomato,
Tartar Sauce on Raisin Bread

Sandwiches Cont'd

CLASSIC CHEESEBURGER | \$23.75

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

CLUB SANDWICH | \$22.75

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

JAPANESE KAKI-FRY | \$26.75

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

Pasta

ZITI ALL'AMATRICIANA | \$29.75

Tomato & Pancetta Ragu, Fresh Herbs, Shaved Pecorino

SPAGHETTI VONGOLE | \$33.75

Manila Clams, Toy Tomatoes, Chili, Garlic, Vermouth, Fresh Herbs

MAINE LOBSTER LINGUINE | MKT PRICE

Grilled ½ Maine Lobster, Confit Cherry Tomatoes, Zucchini, Basil.

OCEAN PAPPARDELLE | \$43.75

Calamari, Clams, Mussels, Shrimp, Local Fish, Green Peas

Main Courses

CATCH OF THE DAY | \$46.75

Ask your server for today's selection of Local Fish
Served with Baby Potatoes, French Beans & 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 & Green Pea Risotto,
Grain Mustard Cream

SEAFOOD PAELLA | \$43.75

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

CHICKEN SUPREME | \$36.75

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

SPECIAL BUTCHER CUT | MKT PRICE

Fingerling potatoes, Forage Mushrooms, Blistered Tomatoes,
Malbec Jus



17% Service charge will be added to your bill
For parties of 8 or more, an additional 3% will be added