



Lunch Menu

Appetizers

MITCH'S MUSSELS MADEIRA | \$26.75
Fresh Prince Edward Island Mussels, Madeira Wine,
Shallots, Garlic, Butter, Parsley, Clementine

FRESH OYSTERS | \$7.00 p/piece
Served with a Pink Peppercorn & Prosecco Mignonette
ask your server for today's Selection

TUNA TARTARE | \$26.00
Local Yellowfin Tuna, Scallions, Bell Peppers, Capers,
Avocado Mousse, Sesame Lavash,

ANDREW'S SOFT SHELL CRAB | \$21.75
Cornmeal Crusted, Red Cabbage & Apple Slaw
served with Harissa Mayo

MEZA PLATTER | \$22.00 **(v) (n)**
Chestnut Hummus, Red Pepper Pesto, Olive Tapenade, Pimento Cheese Dip, House Baked Pita Chips

PICKLED HERRING CROSTINI | \$22.00
Toasted Rye, Sour Cream, Red Onion, Capers,
Beet Purée, Hackleback Caviar

TOMMY'S BLACK GULF BASS | \$21.75
Miso Glaze, Onion Tempura



Soups & Salads

CLASSIC LOBSTER BISQUE | \$16.00
Sautéed Lobster, Cognac

SOUP OF THE DAY | \$14.00
Chefs daily creation

ROAST CAULIFLOWER | \$17.75/ \$25.75 **(vg)**
Cumin Crusted Cauliflower, Arugula, Chickpeas, Pickled Celery,
Pomegranate, Turmeric - Tahini Dressing

VEGAN SUSHI | \$19.00/ \$27.75 **(vg)**
Heirloom Tomatoes, Salted Mango, Avocado, Pickled Red Onion & Ginger, Sushi Rice,
Local Shoots, Blood Orange Aioli

POACHED PEAR AND SPINACH SALAD | \$18.75/ \$26.75 **(n)**
Chopped Baby Spinach, Cardamom Poached Pears, Candied Pecans
Gorgonzola, Fennel Fronds & Curried Crème Fresh Dressing

POWER BOWL | \$17.75/ \$27.75 **(v)**
Local Artisanal Lettuce, Rainbow Quinoa, Pickled Beets, Roast Pumpkin
Tuckers Farm Goats Cheese, Raspberry Vinaigrette, Pumpkin Seeds

Sandwiches

Served with French Fries or Salad

SEAFOOD CROISSANT | \$35.75
Fresh Poached Shrimp & Maine Lobster Salad, Shredded Romaine, Red Onions, Old Bay Aioli, Toasted Croissant

HARBOR ROAD FISH SANDWICH | \$29.00
Grilled Bermuda Fish, Seared Banana, Lettuce, Tomato, Tartare Sauce on Raisin Bread

CLASSIC CHEESEBURGER | \$23.75
Custom Blend of fresh-ground Angus Beef Chuck, Smoked Cheddar, Pickled Cucumbers,
Onions, Tomato & Mayonnaise on Toasted Brioche

SPICED CHICKPEA SABIH | \$22.75 **(vg) (n)**
Grilled Flatbread, Charred Eggplant, Sautéed Mushrooms, Chestnut Hummus,
Coconut Raita, Pickled Chili

AVOCADO TOAST | \$25.75 **(v)**
Fava Bean & Avocado Guacamole, Arugula, Heirloom Tomatoes,
Bermuda Onion, Coconut Oil, Toasted Sesame Bagel



Main Courses

MAINE LOBSTER LINGUINE | \$54.75

½ Main Lobster, Confit Cherry Tomatoes, Zucchini, Basil

GRILLED FISH | \$49.00

Ask your server for today's selection, served with Piperrada, Baby Potatoes, Salsa Verde

SPAGHETTI VONGOLE | \$28.75

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

STUFFED TWIN JUMBO SHRIMP | \$63.00

Lump Jonah Crab Meat, Wilted Baby Spinach, Grain Mustard Cream, Truffle Parmesan Fries

VENERE RISOTTO | \$32.75

Black Rice, Prince Edward Island Mussels, Crispy Squid, Snow Peas

SEAFOOD PAELLA | \$36.75

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

CHICKEN SUPREME | \$34.00

Pan Seared Chicken Breast, Butternut & Broad Bean Risotto, Dried Cranberries

De BRAGGA 10oz RIBEYE | MKT PRICE

Patatas Brava's, Forage Mushrooms, Sundried Tomatoes, Malbec Jus

FORBIDDEN RISOTTO | \$25.75 (vg) (n)

Black Rice, Chestnut Hummus, Smoked Root Vegetables

SPINACH AND ARTICHOKE TART | \$26.75 (v)

Orange, Fennel & Arugula Salad, Red Pepper Pesto

V = Vegetarian | VG = Vegan | N = nuts

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