



# THE HAROLD

an american bistro

## RAW BAR

- EAST COAST OYSTERS 14  
5 pcs, shucked to order
- LITTLE NECK CLAMS 13  
8 pcs, shucked to order
- JUMBO SHRIMP COCKTAIL 18
- CHILLED SEAFOOD PLATTER MP  
6 shucked oysters, 6 shucked clams, 6 poached white shrimp,  
1/2 chilled lobster, 4 sliced pan-seared tuna
- TUNA TARTARE 18  
yuzu-crème fraîche, tobiko soy glaze
- OYSTERS ROCKEFELLER 18  
gruyere cheese, herbed butter
- CHILLED HALF LOBSTER 20

## STARTERS

- FLIGHT OF DIPS 15  
roasted eggplant, tzatziki, taramasalata, spicy feta
- CRISPY WILD CALAMARI 16  
kim chee, grilled scallions, sweet thai chili sauce
- GRILLED WILD CALAMARI 16  
blistered cherry tomatoes, olives, pea tendrils, hanout aioli
- CRAB CAKE 18  
kale slaw, grilled fresno chillies, lobster remoulade
- LOBSTER BISQUE 12  
gluten-free
- FRENCH ONION SOUP 12  
vidalia onions, charred gruyere
- CLASSIC MAC & CHEESE 17
- LOBSTER MAC & CHEESE 27  
aged NY cheddar, gruyere, bechamel sauce, crispy panko, fresh thyme, fresh chives
- CHICKEN SKEWERS 15  
togarashi rub, black & white sesame, thai peanut sauce
- FISH TACOS 16  
tempura boston cod, chili ancho cream, rancho salsa
- BURRATA DI BUFALA 16  
heirloom tomato jam, fresh basil, black garlic sauce, sesame flat bread
- ROASTED BEETS 15  
drunken goat cheese, kishu mandarin, pickled radish, kale, pistachios

■ GLUTEN-FREE ● VEGETARIAN

## MAINS

- POT OF MUSSELS MARINIERE 24  
white wine sauce, shallots, herbs, dashi broth
- SALMON KUROMAME 29  
organic atlantic salmon, kuromame, haricot verts, snow peas, green beans, ginger sauce
- FISH & CHIPS 25  
crispy boston cod, IPA tempura batter, crushed peas, omani-lime tartar sauce, malt vinegar aioli
- BRANZINO 28  
grilled asparagus, rosemary mash, jerk spice, lemon oil
- BBQ TUNA STEAK 30  
fried oysters, okra, local corn, bourbon bbq sauce
- BRICK CHICKEN 26  
rainbow swiss chard, whipped potatoes
- JERK DUCK MAGRET 29  
pomegranate & grilled pear spaetzle, frisée, mandarin segments, dark rum demi-glace
- HOUSE BURGER 22  
natural angus beef, applewood bacon, maple smoked cheddar, caramelized onions hand-cut fries
- BRAISED SHORT RIBS 30  
pancetta, champignons, pearl onions, baby carrots, burgundy wine sauce
- THAI SALAD 26  
baby bok choy, snow peas, julienne vegetables, thai dressing  
choice of: chicken/steak/shrimp

## STEAKS & CHOPS

USDA PRIME, 100% VEGETARIAN FED, NO ANTIBIOTICS, NO HORMONES  
served with organic greens, french fries, or whipped potatoes

- NEW YORK STRIP 39  
14oz center cut
- DENVER STEAK 32  
12oz flatiron cut
- SKIRT STEAK 32  
10oz cut
- PORK CHOP 26  
10oz frenched

Choice of Sauce:

house-made worcestershire / green peppercorn / red wine shallot

## PASTA

■ GLUTEN-FREE PASTA AVAILABLE +2

- SHIITAKE PARPADELLE 26  
fresh shiitake mushrooms, oven-dried tomatoes, asparagus, kale, fresh sage, truffle oil

## SEAFOOD FETTUCINI 32

maine lobster, rock shrimp, mussels, clams, sea scallops, bouillabaisse sauce, fresh tarragon

## CHICKEN SPAGHETTINI 24

choice of sauce: fresh tomato & basil or pinenut pesto

## LOBSTER RISOTTO 34

fresh peas, roasted squash, truffle oil, romano cheese

## SIDES

- APPLEWOOD SMOKED BACON 8
- CHEDDAR-BACON GRITS 9
- ROASTED BRUSSEL SPROUTS 8
- ASPARAGUS ALMONIDE 10
- HAND CUT FRENCH FRIES 6
- SWEET POTATO FRIES 6
- TRUFFLE FRIES 8
- WILTED GREENS 8  
rainbow swiss chard, kale, spinach
- WHIPPED POTATOES 8



WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

18% Gratuity will be added to any parties of 5 or more. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses.  
• Please let your server know of any allergies as not all ingredients are listed on the menu •

# DINNER