



# 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

- TUNA TARTARE 18  
yuzu-crème fraîche, tobiko soy glaze
- OYSTERS ROCKEFELLER 18  
gruyere cheese, herbed butter
- HAROLD'S SEAFOOD PLATTER MP  
8 shucked oysters, 8 shucked clams,  
6 poached white shrimp,

## STARTERS

FLIGHT OF DIPS 15  
roasted eggplant, tzatziki,  
lemon hummus, 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 chilies,  
lobster remoulade

ARTISANAL CHEESE PLATTER 19  
machengo, gruyere, blue cheese, walnuts  
fig jam, dried apricots, freshly baked filoni

■ LOBSTER BISQUE 12  
gluten-free

FRENCH ONION SOUP 12  
vidalia onions, charred gruyere

● CLASSIC MAC & CHEESE 17

LOBSTER MAC & CHEESE 24

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,  
ranchero salsa

● BURRATA DI BUFALA 16  
heirloom tomato jam, fresh basil,  
black garlic sauce, sesame flat bread

■ ● ROASTED BEETS 13  
drunken goat cheese, kishu mandarin,  
pickled radish, kale, pistachios

● MIXED GREENS SALAD 8  
baby greens, cucumbers, tomatoes  
carrots, granny smith apple vinaigrette

■ GLUTEN-FREE

● VEGETARIAN

## MAINS

POT OF MUSSELS MARINIERE 24  
white wine sauce, shallots, herbs,  
dashi broth

■ PAN SEARED SALMON 29  
organic atlantic salmon, kuromame, haricot verts,  
snow peas, yellow squash, ginger sauce

FISH & CHIPS 26  
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  
grilled asparagus, whipped potatoes

JERK DUCK MAGRET 29  
pomegranate & grilled pear spaetzle, frisée,  
mandarin segments, dark rum demi-glace

HOUSE BURGER 24  
natural angus beef, applewood bacon,  
maple smoked cheddar, caramelized onions  
hand-cut fries

BRAISED SHORT RIBS 28  
pancetta, champignons, pearl onions,  
baby carrots, burgundy wine sauce

■ THAI SALAD 25  
baby bok choy, snow peas, julienne vegetables,  
thai dressing  
choice of:chicken/steak/shrimp

HAROLD'S COBB 26  
applewood bacon, avocado, quinoa, point Reyes® blue cheese,  
pete&gerry's® organic egg, blue cheese 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

● WILD MUSHROOM PAPPARDELLE 24  
fresh shiitake & oyster mushrooms, oven-dried tomatoes,  
kale, asparagus, parmigiano, 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 32  
fresh peas, roasted squash, truffle oil,  
romano cheese

## SIDES

APPLEWOOD SMOKED BACON 8

CHEDDAR & BACON GRITS 9

ROASTED BRUSSEL SPROUTS 8

GRILLED ASPARAGUS 10

HAND CUT FRENCH FRIES 6

SWEET POTATO FRIES 6

TRUFFLE FRIES 8

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