



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
- CHICKEN SKEWERS 15
togarashi rub, black & white sesame,
thai peanut sauce
- FISH TACOS 16
tempura boston cod, chili ancho cream,
ranchero salsa
- CLASSIC MAC & CHEESE 17
- LOBSTER MAC & CHEESE 24
aged NY cheddar, gruyere, bechamel sauce,
crispy panko, fresh thyme, fresh chives
- 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 •