



THE HAROLD

an american bistro

RAW BAR

- EAST COAST OYSTERS 15
5 pcs, shucked to order
- LITTLE NECK CLAMS 13
8 pcs, shucked to order
- JUMBO SHRIMP COCKTAIL 16
5 pcs, homemade cocktail sauce

- OYSTERS ROCKEFELLER 20
parmigian cheese, herbed butter
- HAROLD'S SEAFOOD PLATTER MP
8 shucked oysters, 8 shucked clams,
6 poached white shrimp,

STARTERS

- GLUTEN-FREE
- VEGETARIAN

FLIGHT OF DIPS 17
roasted eggplant, tzatziki,
lemon hummus, spicy feta, warm naan

CRISPY WILD CALAMARI 21
kim chee, grilled scallions,
sweet thai chili sauce

FRENCH ONION SOUP 15
homemade with vidalia onion,
charred gruyere

ARTISANAL CHEESE PLATTER 22
FOR TWO, machengo, gruyere, blue cheese, walnuts
fig jam, dried apricots, freshly baked filoni

- CLASSIC MAC & CHEESE 19

LOBSTER MAC & CHEESE 26
aged NY cheddar, gruyere, bechamel sauce,
crispy panko, fresh thyme, fresh chives

- GUACAMOLE 18

ripe avocado, chopped jalapeno,
red onion, cilantro, fresh lime juice,
crispy homemade tortilla chips

■ CHICKEN SKEWERS 18
togarashi rub, black & white sesame,
thai peanut sauce

LOBSTER BISQUE 17
creamy homemade bisque
made from freshly roasted lobster

● BURRATA DI BUFALA 15
heirloom tomato jam, fresh basil,
black garlic sauce, toasted filoni bread

● MIXED GREENS SALAD 10
baby greens, cucumbers, tomatoes,
carrots, granny smith apple vinaigrette

MAINS

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

■ PAN SEARED SALMON 28
organic atlantic salmon, kuromame, haricot verts,
snow peas, yellow squash, ginger sauce

FISH & CHIPS 26
tempura beer battered boston cod, crushed peas,
lime tartar sauce, crispy fries, malt vinegar aioli

■ GRILLED JERK SHRIMP 28
jerk marinated shrimp, quinoa-chickpea mix,
diced tomatoes, shallots, lime/cilantro sauce

FISH TACOS 25
tempura battered boston cod, upland cress, chili ancho
cream, ranchero salsa, spanish rice

■ BRICK CHICKEN 26
fresh herb and lemon zest marinated half chicken,
grilled asparagus, whipped potatoes

HOUSE BURGER 28
natural angus beef, applewood bacon, maple smoked cheddar,
caramelized onions, lettuce, tomato, hand-cut fries

STEAKS

FILET MIGNON 37
8oz filet mignon, roasted brussel sprouts,
whipped potatoes, homemade worcestershire sauce

NEW YORK STRIP 42
14oz center cut strip, roasted brussel sprouts,
whipped potatoes, homemade worcestershire sauce

PASTA

- GLUTEN-FREE PASTA AVAILABLE +2

● WILD MUSHROOM PAPPARDELLE 25
fresh shiitake & oyster mushrooms, oven-dried tomatoes,
kale, asparagus, parmigiano, fresh sage, truffle oil

SEAFOOD FETTUCINI 29
sea scallops, rock shrimp, mussels, clams,
bouillabaisse sauce, fresh tarragon

CHICKEN SPAGHETTINI 24
choice of sauce: fresh tomato & basil
or pinenut pesto

SIDES

APPLEWOOD SMOKED BACON 8

ROASTED BRUSSEL SPROUTS 8

GRILLED ASPARAGUS 10

HAND CUT FRENCH FRIES 7

SWEET POTATO FRIES 7

TRUFFLE FRIES 9

WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE • Please let your server know of any allergies as not all ingredients are listed on the menu •
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.

DINNER