



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 16
5 pcs, homemade cocktail sauce

OYSTERS ROCKEFELLER 18
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 15
roasted eggplant, tzatziki,
lemon hummus, spicy feta, warm naan

CRISPY WILD CALAMARI 16
kim chee, grilled scallions,
sweet thai chili sauce

FRENCH ONION SOUP 12
homemade with vidalia onion,
charred gruyere

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

- CLASSIC MAC & CHEESE 18

LOBSTER MAC & CHEESE 24

aged NY cheddar, gruyere, bechamel sauce,
crispy panko, fresh thyme, fresh chives

- GUACAMOLE 16

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

■ CHICKEN SKEWERS 15
togarashi rub, black & white sesame,
thai peanut sauce

● CREAM OF ASPARAGUS 11
fresh asparagus, crème fraiche,
sauteed vidalia onions

● BURRATA DI BUFALA 15
heirloom tomato jam, fresh basil,
black garlic sauce, sesame flat 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 27
organic atlantic salmon, kuromame, haricot verts,
snow peas, yellow squash, ginger sauce

FISH & CHIPS 24
tempura beer battered boston cod, crushed peas,
lime tartar sauce, crispy fries, malt vinegar aioli

BRANZINO 28
pan seared branzino filet, mushroom & asparagus risotto,
tomato/avocado salsa

FISH TACOS 24
tempura battered boston cod, upland cress, chili ancho
cream, ranchero salsa, cilantro rice

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

HOUSE BURGER 26
natural angus beef, applewood bacon, maple smoked cheddar,
caramelized onions, lettuce, tomato, hand-cut fries

HAROLD'S COBB 24
applewood bacon, avocado, quinoa, crumbled blue cheese,
hard boiled egg, blue cheese dressing
choice of: chicken/steak/shrimp

STEAKS

FILET MIGNON 29
8oz filet mignon, roasted brussel sprouts,
whipped potatoes, homemade worcestershire sauce

NEW YORK STRIP 34
14oz center cut strip, roasted brussel sprouts,
whipped potatoes, homemade worcestershire sauce

PASTA

- GLUTEN-FREE PASTA AVAILABLE +2

● WILD MUSHROOM PAPPARDELLE 23
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 22
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 6

SWEET POTATO FRIES 6

TRUFFLE FRIES 8

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