



# 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 17  
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

LOBSTER BISQUE 12  
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 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

■ GRILLED JERK SHRIMP 28  
jerk marinated shrimp over a bed of quinoa-farro mix  
with a lime/cilantro sauce

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

## 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