



## *Lunch Menu*

### *Appetizers*

**MITCH'S MUSSELS MADEIRA** | \$26.75

Fresh Prince Edward Island Mussels, Madeira Wine,  
Shallots, Garlic, Butter, Parsley, Clementine

**FRESH OYSTERS** | \$7.00 p/piece

Served with a Pink Peppercorn & Prosecco Mignonette  
ask your server for today's Selection

**TUNA TARTARE** | \$26.00 / \$38.00

Local Yellowfin Tuna, Scallions, Bell Peppers, Ginger,  
Avocado Mousse, Sesame Lavash

**SOFT SHELL CRAB** | \$21.75

Cornmeal Crusted, Red Cabbage & Apple Slaw  
served with Harissa Mayo

**PASSION FRUIT CEVICHE** | \$22.00

Thinly Sliced Local Fish, Passion Fruit  
"Leche de Tigre" Bermuda Red Onions,  
Avocado, Toasted Corn, Cilantro

**BLACK GULF BASS** | \$21.75

Miso Glaze, Kakiage



## ***Soups & Salads***

**CLASSIC LOBSTER BISQUE** | \$16.00

Sautéed Lobster, Cognac

**SOUP OF THE DAY** | \$14.00

Chef's daily creation

**INSALATA DI MARE** | \$25.75 / \$41.75 **(n)**

Mussels, Clams, Scallops, Squid,  
Wild Rice, Rehydrated Hibiscus, Flaked Almonds

**CHICKEN CEASAR SALAD** | \$21.75 / \$29.75

Pan Roasted Chicken Breast, Garlic Croutons,  
Chopped Romaine Lettuce, Shaved Parmesan Cheese,  
House Made Aioli Dressing

**SEAFOOD COBB SALAD** | \$23.75 / \$35.75

Shrimp & Lobster Salad, Crisp Organic Romaine Hearts,  
Smoked Bacon, Tomatoes, Egg, Avocado, Goats Cheese, Raspberry Vinaigrette

## ***Sandwiches***

Served with French Fries or Salad

**SEAFOOD CROISSANT** | \$35.75

Fresh Poached Shrimp & Maine Lobster Salad, Shredded Romaine, Red Onions,  
Old Bay Aioli, Toasted Croissant

**HARBOUR ROAD FISH SANDWICH** | \$29.00

Grilled Bermuda Fish, Seared Banana, Lettuce, Tomato, Tartare Sauce on Raisin Bread

**CLASSIC CHEESEBURGER** | \$23.75

Custom Blend of fresh-ground Angus Beef Chuck, Smoked Cheddar, Pickled Cucumbers,  
Onions, Tomato & Mayonnaise on Toasted Brioche

**CLUB SANDWICH** | \$22.75

Toasted Whole Wheat, Applewood Smoked Ham, Bacon, Swiss Cheese, Lettuce, Tomato

**TARRAGON & TUNA TORTILLA** | \$21.75

Albacore Tuna, Roast Bell Peppers, Kalamata Olives, Arugula, Mustard Mayo



## ***Main Courses***

### **MAINE LOBSTER LINGUINE | \$54.75**

½ Main Lobster, Confit Cherry Tomatoes, Zucchini, Basil

### **GRILLED FISH | \$39.75**

Ask your server for today's selection, served with Piperrada, Baby Potatoes, Salsa Verde

### **SPAGHETTI VONGOLE | \$28.75**

Manila Clams, Toy Tomatoes, Chili, Garlic, Vermouth, Fresh Herbs

### **STUFFED SHRIMP | \$37.00**

Lump Jonah Crab Meat, Wilted Baby Spinach, Grain Mustard Cream, Truffle Parmesan Fries

### **SEAFOOD PAELLA | \$36.75**

Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

### **CHICKEN SUPREME | \$34.00**

Pan Seared Chicken Breast, Butternut & Broad Bean Risotto, Dried Cranberries

### **DRY AGED 12oz RIBEYE | MKT PRICE**

Patatas Brava's, Forage Mushrooms, Sundried Tomatoes, Malbec Jus

**N = nuts**

17% Service charge will be added to your bill  
For parties of 8 or more, an additional 3% will be added