



Lunch Menu

Appetizers

MITCH'S MUSSELS MADEIRA | \$21.75

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

FRESH OYSTERS | \$6.00 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 | \$19.75

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 | \$14.75

Sautéed Lobster, Cognac

SOUP OF THE DAY | \$12.75

Chef's daily creation

INSALATA DI MARE | \$25.75 / \$38.75 **(n)**

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

CHICKEN CEASAR SALAD | \$18.75 / \$25.75

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 | \$24.75

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 | \$42.75

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 | \$39.75

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

SEAFOOD PAELLA | \$37.75

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

CHICKEN SUPREME | \$32.75

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