



## THE HARBOUR GRILL SPECIAL 9 DAY MENU

### APPETIZER

<b>FISH TACOS</b>	19	<b>SEAFOOD FLATBREAD</b>	24
Hard shell tacos, blackened snapper, sweet pico de gallo, served with a mango salsa		Fresh tomato paste, caramelized onions, and mock seafood	
<b>FISH GYOZAS</b>	19	<b>SALMON CARPACCIO</b>	22
Serving of 3 potsicker fish dumplings		Thin sliced salmon, capers, arugula, drizzled with olive oil and fresh lemon juice, served with crostinis	
<b>CRISPY FISH BAOS</b>	24		
Breaded snapper, pickled vegetables, sweet chili sauce			

### MAIN COURSE

<b>SALMON A LA PLANCHA</b>	39	<b>CRISPY THAI DORADE</b>	60
Grilled salmon filet served with rice and sautéed vegetables		Deep fried sea bream served with sautéed vegetables, roasted potatoes and a ponzu dipping sauce	
<b>BRANZINO PROVENÇALE</b>	48	<b>BRANZINO EN CROUTE DE SEL</b>	62
Branzino filet served with sautéed green beans and a potato purée		Whole branzino baked in a salt crust, served with roasted potatoes and sautéed vegetables	
<b>HONEY MUSTARD SEABASS</b>	62	<b>CATCH OF THE DAY</b>	MP
Chilean Seabass served with truffle purée and sautéed vegetables		Ask your server about today's fresh catch	
<b>DOVER SOLE</b>	79		
Pan seared, served with green beans and a potato purée			

*For your convenience an 18% service charge, has been added to your check. Thank You*



## THE HARBOUR GRILL

### SUSHI CHEF SPECIAL ROLLS

<b>CRUNCHY SPICY TUNA ROLL</b>	<b>22</b>	<b>TRUFFLE ROLL</b>	<b>25</b>
Spicy tuna, avocado, cucumber, scallions topped with tuna, mango and crunchy onions.		Hamachi, avocado, and Japanese pear, topped with Hamachi, black truffle carpaccio, masago, microgreens and a yuzu soy sauce	
<b>SEA BASS ROLL</b>	<b>25</b>	<b>FIREHOUSE ROLL</b>	<b>23</b>
Lightly fried tempura roll, salmon, shitake mushrooms, scallions, topped with faux krab salad, baked chilean seabass and a su miso dressing		Spicy tuna, cucumber, avocado, topped with sriracha and jalapenos	
<b>SUMMER ROLL</b>	<b>22</b>	<b>HAMACHI ROLL</b>	<b>23</b>
Salmon, avocado, vegan cream cheese, strawberries, topped with a honey balsamic aioli		Yellowtail, scallions, avocado topped with jalapeno	
<b>TANGO ROLL</b>	<b>23</b>	<b>GODZILLA ROLL</b>	<b>21</b>
Tuna, avocado, cucumber, topped with salmon, candied lemon, and a mint & cilantro aioli		Oversized tempura roll with tuna, salmon, faux krab, avocado, cucumber, and crunchy katsu	
<b>DRAGON ROLL</b>	<b>23</b>	<b>CARRIBEAN ROLL</b>	<b>23</b>
Fried mock shrimp, avocado, shitake mushroom, topped with seared salmon and crispy onions		Baked salmon, cream cheese, avocado, topped with fried plantain, mango, coconut flakes, and eel sauce	

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*\*WARNING: CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS IF YOU HAVE CERTAIN ILLNESS AND MEDICAL CONDITIONS*

@theharbourgrill



THE HARBOUR GRILL

## SUSHI KITCHEN

### CRISPY ONIGIRI BITES 23

Fried salmon and avocado onigiri topped with eel sauce

### NITRO SCALLOPS 19

Lightly fried mock scallops tempura, nitro sauce, and sesame seeds

### CRISPY RICE

Spicy tuna & Jalapeño 24

Salmon & Ikura 25

Truffle Hamachi 27

### POPCORN SHRIMP 19

Tempura faux shrimp bites tossed in nitro sauce

### TRUFFLE KRUDO 36

Thin layers of cured salmon served in a light ponzu sauce and topped with shaved fresh black truffles and a herbed seasalt

### TUNA TOWER 24

Layers of spicy tuna, avocado, masago, crispy onions, shitake mushrooms topped with spicy mayo, sweet sauce, and sesame seeds

### PIZZA SUSHI 20

Sushi rice tempura, layers of fresh Saku tuna or salmon, avocado, tomatoes, topped with spicy mayo, sesame seeds and eel sauce

### HAMACHI KRUDO 23

Thin sliced yellowtail in a yuzu ponzu sauce topped with jalapeños and sesame seeds

### WAKAME SALAD 18

Mix green lettuce topped with seaweed salad, shredded mock crab, carrots and daikon. Served with a ginger dressing

### EDAMAME 9

### MAKIMONO

Inside Out, 8 Pieces Traditional Rolls

Avocado	10	Salmon Avocado	12
Cucumber	9	Tuna Avocado	16
Avocado Cucumber	12	Spicy Tuna	15
Salmon	11	California	12
Tuna	15	Kani	12
Hamachi	14		

### NIGIRI/SASHIMI

1 Piece per Order

Salmon	4
Tuna	5
Hamachi	5

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