

Dinner

~ Our Wine Selection by the Glass ~

~ White Wine ~

Sauvignon Blanc	\$ 12.00
Seresin Sauvignon Blanc	\$ 16.00
Chardonnay	\$ 12.00
Chablis	\$ 16.00
Pinot Grigio, Italy	\$ 12.00
Riesling, Kung Fu Girl, California	\$ 13.00
Moscato , Italy	\$ 12.00
White Zinfandel, Beringer, California (Rose)	\$ 10.00
Prosecco, Canel, Italy	\$ 10.00

~ Red Wine ~

Cabernet Sauvignon, Chateau St.Michelle	\$ 16.00
Cabernet Sauvignon	\$ 12.00
Merlot	\$ 12.00
Pinot Noir	\$ 12.00
Chianti Classico, Italy	\$ 13.00
Malbec	\$ 12.00
Shiraz, Nottage Hill	\$ 12.00
Barbera d'Alba	\$ 12.00

~ Harbourfront Cocktails - \$14 ~

Stoli Rose

Stoli Vodka, Lime Juice, Cointreau,
Mango, Mint, Rosemary

Fing Fing Sling

Apricot Brandy, Midori, Creame de
Banana, Cranberry and Pineapple juice.

007 Martini

Vodka, Vermouth, Lemon Peel, shaken
not stirred

Sweet Caroline

Ketel One vodka, Soda, Splash of
lemonade.

Cosmopolitan

Vodka, Cranberry Juice, Cointreau, Lime

Richards Absolut Surprise

Absolut Vodka, Fresh Mango and
Watermelon, Apple Sour, Lime, Mint
Malibu and Cointreau

Bermly Orchid

Gin, Peach, Orange juice, Mango juice
Lime juice Grenadine

Summer Breeze

Sparkling Wine, Lemon Cello, Sugar and
Mint Leaves.

Dark N' Stormy \$9.50

Goslings Black Seal and Gingerbeer

Bermuda Rum Swizzle \$9.50

Secret Recipe

Mango Moon (NON-ALCOHOLIC) \$7.00

Mango juice, Ginger Ale, Lime and Lemon Juice.

~ Beers ~

Heineken, Peroni, Stella Artois, Asahi, Kirin Ichiban, Coors Light, Amstel Light

Vienna Lager (Devils Backbone Brewery), Eight Point I.P.A (Devils Backbone Brewery)
\$9.50

Coors (Non Alcoholic) ~ \$7.00

A 17% service charge will be added to your Bill. An additional 3% service charge will be added for parties of 8 or more. An additional surcharge will be added for our Dine Around customers for appetizers exceeding \$19 and main courses exceeding \$38

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~ Appetizers ~

*Lobster Salad	23.00
<i>Lobster morsels, avocado and mango with a citronette dressing, Bermuda onions and arugula salad</i>	
Tuna Carpaccio	19.00
<i>With a soy and ginger dressing topped with black and white sesame seed</i>	
*Shrimp Cocktail	22.00
<i>Colossal shrimp with a chiffonade of mixed greens and spicy cocktail sauce</i>	
*Beef Carpaccio	22.00
<i>Thin slices of raw beef tenderloin with arugula and shaved parmesan</i>	
*Appetizer Quattro	22.00
<i>Sampling of meat, fish & salad. Please ask your server</i>	
Octopus Carpaccio	19.00
<i>Thinly sliced octopus served with citronette dressing and jalapenos</i>	
Tuna Tartare "Pierangelo Style"	19.00
<i>Tuna with Chiracha sauce, olive oil, sherry vinegar, fresh mint, cherry tomatoes, watermelon and blue cheese</i>	
Escargot (hot)	16.00
<i>Classic dish with crushed red pepper and fresh herbs</i>	
Dim Sum (hot)	17.00
<i>Shrimp dumplings served on a spicy hoisin chili sauce</i>	
Charcuterie and Cheese	22.00

~ Soups and Salads ~

Famous Bermuda Chowder	11.00
<i>Delicious local fish soup laced with Bermuda black rum and "Outerbridge's" sherry peppers</i>	
Soup of The Day	10.00
<i>Please see your waiter for details</i>	
Tom Yam "Guy" Soup	18.00
<i>With shrimps</i>	34.00
	Appetizer
	Main Course
Red Miso Soup	7.00
Caesar Salad	16.00
<i>With shaved parmigiano reggiano and herb croutons</i>	
Arugula Salad	16.00
<i>With a citronette dressing and shaved parmesan</i>	
Spinach Salad	18.00
<i>With Dijon Mustard Dressing and Gorgonzola Cheese</i>	
Crispy Kale Salad	18.00
<i>With chick peas, onions, tomatoes, olives, garlic, fresh basil, feta cheese, lemon and olive oil</i>	

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~ Main ~

Salmon		35.00
<i>Honey-mustard salmon served with market vegetables and the Chef's potato of the day</i>		
Black Cod Fish		Market Price
<i>Marinated in miso, mirin, sake, sesame oil then pan-fried and served on bok choy with bean sprouts and steamed white rice</i>		
Local Catch		Market Price
<i>Catch of the day with lemon butter sauce served with market vegetables and the Chef's potato of the day</i>		
Branzino		39.00
<i>Panfried on a truffled white bean puree with market vegetables</i>		
Bento Box		44.00
<i>Miso soup to start Spicy tuna maki, eel, salmon, tuna sashimi and shrimp tempura on salad with miso marinated black cod and stir fried vegetables</i>		
Roast Chicken		29.00
<i>Half spring chicken infused with aromatic fresh herbs served with market vegetables and the Chef's potato of the day</i>		
Chicken Roti		25.00
<i>Chicken curry served with Indian flat bread with tomato-cucumber yogurt relish</i>		
Beef "a la Silvo"		35.00
<i>Pan seared beef with red and green peppers, unagi sauce, jalapeno and sesame seeds served on a sizzling stone</i>		
Lamb Milanese		33.00
<i>Thinly pounded and breaded Lamb Rack served with Linguini al olio and asparagus</i>		
Veal Milanese (original recipe)		39.00
<i>Thinly pounded and breaded served on arugula, onion and tomato salad drizzled with citronette dressing</i>		
Veal Piccata "a la Jed 'O"		35.00
<i>Pan-fried veal scallopini served with baked tomato, eggplant and Peccorino</i>		
Phad Thai (Gluten free)	With Shrimps	38.00
<i>Rice noodles served in a sweet peanut sauce</i>		With Chicken 32.00
	Vegetarian	28.00

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~ Pasta and Risotto ~

Linguine Aragosta		35.00
<i>Morsels of tender lobster sautéed with sun dried tomatoes, crushed red peppers, asparagus & herbs in tomato cream sauce</i>		
Venison Ravioli	(Appetizer)	18.00
<i>Homemade Ravioli filled with "Dog Leg Ranch" Venison and served on a porcini tomato sauce with parmesan cheese and black summer truffle</i>	(Main)	34.00
Risotto Porcini		33.00
<i>Carnaroli rice with porcini mushrooms, onions, cream and parmigiano reggiano</i>		
Risotto Gamberetto		32.00
<i>Carnaroli rice with Shrimps, Coconut milk, Parsley and green curry topped with saffron sauce</i>		
Rice Noodles (thai style)gluten free		32.00
<i>With shrimps or beef, thai red curry, coconut milk, Broccoli and shitake mushrooms, flavored with Kaffir Lime Leaves</i>		

~ From the Grill ~

All Beef is Organic, USDA Choice, Grass fed only, No Antibiotics

Striploin Steak <i>(Organic USDA Choice) 10oz</i>		42.00
Tony's T-Bone Porterhouse Steak	Market Price	
<i>42 oz on the bone (can be shared for 3 people), (USDA Prime) Served on a hot sizzling stone (rare)</i>		
Fillet Steak 10oz <i>(USDA Choice)</i>		42.00
New Zealand Rack of Lamb		44.00
Burger 10 oz.		19.00
<i>Organic, grassfed, USDA choice beef served with steak cut fries and your choice of toppings - bacon, cheddar, Brie or Gorgonzola</i>		

The grilled items are served with your choice of sauce:

*Gravy (Demiglace) Sauce Bernaise Mushroom Cream Sauce
Peppercorn Sauce*

~ Side Orders ~

Asparagus	11.00	French Fries	6.00
Creamed/Sauteed Spinach	11.00	Sauteed Kale	11.00
Onion Rings	6.00	Baked Potato (with sour cream)	6.00

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~ Sushi ~

Sashimi or Nigiri 9.00
(3 pieces) (2 pieces)
(Served on hand pressed rice)

Tuna	Salmon
Yellowtail	Wahoo
Red Snapper	Squid
Octopus	Smoked Eel
Clams	Crab Meat
Sweet Shrimp	
Egg (nigiri only)	
Cooked Shrimp (nigiri only)	

Edamame 7.00
Steamed soy beans

Spicy Seaweed Salad 9.00
Sesame seeds, seasoned soy sauce

Maguro Tataki 19.00
Pan seared tuna, spicy vinegar sauce

Tuna Tartare 19.00
With sweet sauce, scallions and sesame seeds

Scallops 14.00
Grilled, marinated with sliced cucumbers

Salad "Dr. Spence" 18.00
Lobster and Crabmeat Salad (spicy)

~ Vegetarian Sushi ~

Futomaki 8.50
*Cucumber, kampyo, shiitake mushrooms,
 pickled radish and avocado roll*

Asparagus Tempura Roll 8.50

Kiyuri Maki 8.50
Cucumber and avocado roll

Inari Sushi 8.50
Fried bean curd pockets (2 pieces)

Grilled Vegetable Roll 8.50

~ Tempura ~

***Oyster Tempura** 22.00
*Fried Oyster in Japanese batter in half shell
 with a spicy soy sauce*

Soft Shell Crab 15.00

Shrimp 16.00
5 pieces

Assorted 15.00
2 pieces shrimp, 3 pieces vegetables

Crab Stick 10.00
With asparagus

Vegetable 10.00
Chef's selection

~ Our Newest Sushi Rolls ~

Nilo Roll 19.00
*Spicy Tuna, Eel, Crabstick and Shrimp Tempura
 inside And wrapped with fresh Tuna, Scallions
 and Tobiko*

Bamboo Roll 19.00
*Main Lobster and Blue swimming Crabmeat
 inside Wrapped with Avocado outside and
 topped with Caviar*

Ronaldo Roll 22.00
*Crabstick, Shrimps, Cream Cheese, Seaweed
 and Spicy Yellowtail Fried Tempura and topped
 with Main Lobster and Blue Swimming Crabmeat*

Sepi Roll 19.00
*Spicy Salmon and Avocado inside
 Wrapped with fresh Salmon and topped with
 Premium Salmon Roe*

Izzy Roll (no Rice) 22.00
*Lobster and fresh Crabmeat rolled in thinly sliced
 cucumber*

~ Side Orders ~

Steamed White Rice 5.00

Vegetarian Fried Rice 8.50

Stir Fried Vegetables 8.00

*Sushi is made to order. Nothing is prepared in advance.
 Please allow extra time for preparation of large orders.*

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~ Maki Specials ~
8 pieces (in/out rolls)

Godzilla <i>California roll wrapped with smoked eel</i>	18.00	Maki Mono Roll (8 pieces) <i>OR</i>	
Rainbow Roll <i>Tuna, salmon, wahoo, avocado, cucumber and crab</i>	18.00	Temaki (cone shape)	9.00
Spider Roll <i>Soft shell crab tempura with sesame seeds</i>	18.00	Salmon	
Dragon Roll <i>Shrimp tempura, smoked eel, scallion and sesame seeds</i>	18.00	Hamachi	
Philly Roll <i>Cream cheese, avocado wrapped with smoked salmon</i>	18.00	Salmon Skin	
Bermuda Triangle <i>Spicy yellowtail and scallions wrapped with salmon, tuna and wahoo</i>	18.00	Smoked Eel	
Challenger Roll <i>Salmon skin & avocado wrapped with shrimp</i>	18.00	California	
King of the Sea <i>Lobster with a special sauce</i>	18.00	Tuna	
		Shrimp Tempura	
		Spicy Salmon	
		Spicy Tuna	
		Shrimp	
		Bermuda	
		Smoked Salmon	
		Crab Meat	

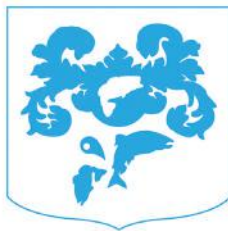
~ Harbourfront Signature Dishes ~

*Created for our "regulars" over the years by your Host Pierangelo Lanfranchi
these dishes come highly recommended!*

Togarachi <i>Spicy Tuna, Japanese Mayo, Tobiko, Scallions, Tempura Bits</i>	18.00
Tuna Tartare <i>With Avocado and Soy Ginger Dressing</i>	25.00
Tokio M <i>Tuna wrapped with Nori fried in tempura batter Then thinly sliced and served with chilli sauce and spring onions</i>	18.00
Steak Tartare <i>"Harbourfront Style"</i>	33.00
Yuzu <i>Thin Slices of Hamachi (Yellowtail) Drizzled with Yuzu Sauce, Sesame Oil, Soy Sauce and Garlic and Topped with Spring Onion</i>	22.00
Shiro <i>A Beautiful Layered Creation Consisting of Tuna, Salmon, Yellowtail and Wahoo each with a Different Special Sauce</i>	30.00
Buffalo Mozzarella "Pierangelo" <i>Buffalo Mozzarella served with slightly seared cherry tomatoes Fresh Basil, Thyme, Oregano, Avocado and extra virgin olive oil</i>	24.00
Shrimp Tempura "Malaysian Style" <i>Shrimp Tempura served with an Asian Coconut Curry Sauce</i>	18.00
Crudo <i>Chef's choice of freshest fish, carpaccio style</i>	25.00

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HARBOURFRONT
RESTAURANT
& TERRACE DINING

CONTACT INFO:

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Dining with Children: Due to our close proximity to the water, children must be supervised by parents or guardians at all times. Thank you for your cooperation.