

## Appetizers

### Mussels

Steamed in white wine, garlic, herb and spicy tomato broth

\$15.00

### Sushi Sampler

Assortment of Nigiri, Sashimi and Norimaki

\$17.00

### Shrimp Cocktail

Plump shrimp with a chiffonade of mixed greens and spicy cocktail sauce

\$16.00

### Smoked Salmon

Scottish salmon, horseradish dressing, capers, onions and pumpernickel bread

\$17.00

### Tuna Carpaccio

Thinly sliced sushi grade tuna loin, arugula, lemon juice and extra virgin olive oil

\$17.00

### Clams

Simmered in garlic & herbs, cherry tomatoes and white wine sauce

\$15.00

### Escargot

Classic dish with crushed red pepper and fresh herbs

\$15.00

### Calamari

Golden fried with spiced tomato sauce

\$13.00

## Soups and Salads

### Famous Bermuda Chowder

Delicious local fish soup laced with Bermuda black rum and "Outerbridge's" sherry peppers

\$8.00

### Red Miso Soup

\$7.00

### Soup of The Day

Please see your waiter for details

\$7.00

### Arugula Salad

Red onion and cherry tomatoes in citronette dressing

\$13.00

### Raspberry Duck Breast Salad

Crisp duck breast, baby spinach and fennel salad, creamy raspberry vinaigrette

\$15.00

### Mesclun Salad

Radicchio, endive, baby spinach, baby arugula and frisee salad with a tahini, olive oil, lemon juice, soy sauce and sesame oil vinaigrette

\$13.00

### Caprese & Avocado

Fresh mozzarella, cherry tomatoes, avocado, basil and extra virgin olive oil

\$15.00

### Caesar Salad

Crisp romaine lettuce, special dressing and parmesan cheese  
With Chicken:  
With Shrimp:

\$12.00

\$15.00

\$17.00

A 17% service charge will be added to your bill

**Polpette de Vitello****\$16.00**

Veal meatballs made with parmesan and mozzarella cheeses with fresh basil and garlic in a light tomato sauce with your choice of starch

**Tuna Nicoise****\$22.00**

Grilled Yellowfin, french beans, black olives, tomatoes, eggs and extra virgin olive oil

## Sandwiches

### American Kobe Beef Burger

10 oz pan-fried patty on a sesame seed bun with mushrooms, onions and steak fries

\$17.00

### Provolone Steak Sandwich

Herb marinated 7oz striploin steak on a toasted baguette with melted provolone, mixed green salad and french fries

\$18.00

### Harbourfront Club

Triple decker of rustic country bread, layered with smoked turkey breast, cheese, crispy bacon, lettuce & tomato, served with french fries and coleslaw

\$15.00

### Shrimp and Avocado Croissant

Juicy plump shrimp and slices of avocado with a light aurora sauce

\$16.00

### Vegetable Wrap

Grilled fresh vegetables with extra virgin olive oil and balsamic reduction in a spinach wrap

\$15.00

## Main Dishes

### Salmon

Grilled and served with honey mustard sauce

\$24.00

### Bermuda Fish Cakes

Fish cakes served with banana and mango chutney on corn, tomato, onion salsa and coleslaw

\$16.00

### Roast Chicken

Half spring chicken infused with aromatic fresh herbs

\$22.00

### Chicken Roti

Chicken curry served with Indian flat bread with tomato-cucumber yogurt relish

\$18.00

### Fish & Chips

Strips of Grouper, dipped in beer batter fried golden with french fries and coleslaw

\$16.00

### Roasted Duck Breast

Thinly sliced and served with duck sausage in an anise orange sauce with braised red cabbage and mashed potatoes

\$28.00

### Bento Box

Miso soup to start  
An authentic Japanese lunch box  
Spicy tuna maki, eel, salmon, tuna sashimi, shrimp tempura on salad, black cod and stir fried vegetables

\$29.00

### Linguine Aragosta

Morsels of tender lobster sautéed with sun dried tomatoes, crushed red peppers, asparagus & herbs in tomato cream sauce

\$26.00

### Black Cod Fish

Marinated in miso, mirin, sake, sesame oil then pan-fried and served on bok choy with with beansprouts and steamed white rice

\$24.00

### Risotto Porcini

Carnaroli rice with porcini mushrooms and parmigiano reggiano

\$23.00

### Veal Milanese

Thinly pounded and breaded, served on arugula, onion and tomato salad drizzled with citronette dressing

\$29.00

### Polpette de Vitello

Veal meatballs made with parmesan and mozzarella cheeses with fresh basil and garlic in a light tomato sauce with your choice of starch

\$29.00

### Catch of the Day

Fresh Bermuda fish (when available) grilled or pan-fried with lemon butter sauce

(market price)

### Beef Curry

Served with steamed rice

\$25.00

A 17% service charge will be added to your bill

**Fegato Alla Veneziana**

**\$20.00**

Calves liver pan seared with  
sauteed onions

## From the Grill Specials

## Side Orders

<b>*STRIPLOIN STEAK</b>	<b>\$29.00</b>	<b>CREAMED SPINACH</b>	<b>\$7.00</b>
<b>*RIB EYE STEAK</b>	<b>\$29.00</b>	<b>ONION RINGS</b>	<b>\$4.00</b>
<b>*FILLET STEAK</b>	<b>\$29.00</b>	<b>FRENCH FRIES</b>	<b>\$4.00</b>
<b>*LAMB CHOPS</b>	<b>\$29.00</b>		
<b>*CHICKEN BREAST</b>	<b>\$22.00</b>		
<b>*PORTERHOUSE STEAK on the bone</b>	<b>\$99.00</b>		
<b>*GRILLED JUMBO SHRIMP</b>	<b>\$39.00</b>		

*\* All grilled items are served with potato and vegetable of the day*

## Robata Menu Orders

### Fish and Seafood

<b>Large Shrimp</b>	<b>\$19.00</b>
<b>Salmon</b>	<b>\$17.00</b>
<b>Grilled Vegetables</b>	<b>\$14.00</b>

### Meats

<b>Beef Tenderloin</b>	<b>\$19.00</b>
<b>Beef Striploin</b>	<b>\$17.00</b>
<b>Chicken Breast</b>	<b>\$15.00</b>

**The Robata Menu is served with Chili Hoisin Sauce and Harbourfront Robata Sauce  
In Japanese, Robata means, "by the fireside", and refers to the centuries-old,  
country style cooking of northern Japanese fishermen.**

**Evenings, in coastal villages, found fishermen cooking their catch over an open fire,  
then sharing among themselves, by passing food on oars from boat to boat.**

**Our menu honors the Robata tradition of sharing and sampling.**

**Appetizer-size portions allow you to feast on a variety of authentic Robata dishes.**

**Delicious possibilities are limited only by the whims of you palate and the size of your appetite.**

**We hope you'll enjoy this unique, free-style dining at Robata Grill.**

**The warm, friendly atmosphere of open flame cooking adds to any meal, anywhere in the world.**

## Sushi

**Red Miso Soup** \$7.00

**Edamame** \$7.00

Boiled soy beans

**Maguro Tataki** \$15.00

Pan seared tuna, spicy vinegar sauce

**Tuna Tartare** \$14.00

With sweet sauce, scallions and sesame seeds

**Scallops** \$14.00

Grilled, marinated with sliced cucumbers

**Sunomono** \$12.00

Octopus, clams, crab and shrimp

**Mixed Salad** \$9.00

Sesame dressing

**Spicy Seaweed Salad** \$9.00

Sesame seeds, seasoned soy sauce

## Vegetarian Sushi

**Futomaki** \$8.00

Cucumber, kampyo, shiitake mushrooms, pickled radish and avocado roll

**Asparagus Tempura Roll**

**Kiyuri Maki**

Cucumber and avocado roll

**Inari Sushi**

Fried bean curd pockets (2 pieces)

**Grilled Vegetable Roll**

## Osaka Box

(6 pieces)

**Tuna and Salmon** \$14.00

**Shrimp and Smoked Eel** \$14.00

## Tempura

**Soft Shell Crab** \$15.00

**Shrimp** \$14.00

5 pieces

**Assorted** \$13.00

2 pieces shrimp, 3 pieces vegetables

**Crab Stick** \$9.00

With asparagus

**Vegetable** \$9.00

Chef's selection

## Side Orders

A 17% service charge will be added to your bill

**Sashimi** (3 pieces) \$9.00

**Nigiri** (2 pieces) \$8.00

(Served on hand pressed rice)

**Tuna Yellowtail**

**Salmon Wahoo**

**Red Snapper Octopus**

**Squid Smoked Eel**

**Salmon Roe (nigiri only)**  
**Egg (nigiri only)**

**Clams**

**Mackerel**

**Cooked Shrimp (nigiri only)**  
**Sweet Shrimp**

**Crab Meat**

**Maki Mono Roll** (6 pieces) \$9.00

**Temaki** (cone shape) \$9.00 ea

**Salmon Salmon Skin California Shrimp Tempura Spicy Tuna**

**Hamachi Smoked Eel Tuna Spicy Salmon Shrimp Crab Meat**

**Bermuda Smoked Salmon**

## Maki Specials

6 pieces (in/out rolls)

**Godzilla** \$12.00  
California roll wrapped with smoked eel 0

**Rainbow Roll** \$12.00  
Tuna, salmon, wahoo, avocado, cucumber and crab 0

**Spider Roll** \$12.00  
Soft shell crab tempura with sesame seeds 0

**Dragon Roll** \$12.00  
Shrimp tempura, smoked eel, scallion and sesame seeds 0

**Philly Roll** \$9.00  
Cream cheese, avocado wrapped with smoked salmon

**Bermuda Triangle** \$12.00  
Spicy yellowtail and scallions wrapped 0

**Steamed White Rice** \$4.00  
**Vegetarian Fried Rice** \$8.00  
**Stir Fried Vegetables** \$7.00

with salmon, tuna and wahoo

**Challenger Roll** \$12.00  
Salmon skin & avocado wrapped with  
shrimp

**King of the Sea**  
Lobster with a special sauce

# Harbourfront Signature Dishes

Created for our “regulars” over the years by your Host Pierangelo Lanfranchi - these dishes come highly recommended!

**Togarachi** **\$12.00**

Spicy Tuna, Japanese Mayo, Tobiko,  
Scallions, Tempura Bits

**Tuna Tartare** **\$23.00**

Goat's Cheese, Scallions, Garlic, Ginger,  
Olive Oil, Soy Sauce and Chili

**Steak Tartare** **\$25.00**

Traditional Condiments

**Yuzu** **\$23.00**

Thin Slices of Hamachi (Yellowtail) Drizzled  
with Yuzu Sauce, Sesame Oil, Soy Sauce  
and Garlic and Topped with Spring Onions

**Shiro** **\$25.00**

A Beautiful Layered Creation Consisting of  
Tuna, Salmon, Yellowtail and Wahoo  
Each with a Different Special Sauce

**Buffalo Mozzarella** **\$24.00**

Served with Different Toppings:  
Shrimp, Lobster, Scallops, Ham, Tomato,  
Extra Virgin Olive Oil and Fresh Basil

**Soba Noodles** **\$24.00**

Green Tea Soba served with Morsels of  
Fresh Crabmeat with Seaweed, Ginger,  
Tobiko and Scallions in a Soya, Mirin and  
Sesame Sauce