



Lunch

~ Appetizers ~

Shrimp Cocktail	24.00
<i>Colossal shrimp with a chiffonade of mixed greens and spicy cocktail sauce</i>	
Smoked Salmon	22.00
<i>Scottish salmon, horseradish dressing, capers, onions and pumpernickel bread</i>	
Charcuterie and Cheese	24.00
<i>Served with olives and marinated vegetables</i>	
Calamari	16.00
<i>Golden fried with spiced tomato sauce</i>	
Octopus Carpaccio	22.00
<i>Thinly sliced octopus served with citronette dressing and jalapenos</i>	
Escargot (hot)	17.00
<i>Classic dish with crushed red pepper and fresh herbs</i>	
Dim Sum (hot)	19.00
<i>Shrimp dumplings served on a spicy hoisin chili sauce</i>	

~ Soups and Salads ~

Famous Bermuda Chowder	13.00
<i>Delicious local fish soup laced with Bermuda black rum and "Outerbridge's" sherry peppers</i>	
Tom Yam "Guy" Soup	Appetizer 18.00
<i>With shrimps</i>	Main Course 35.00
Red Miso Soup	9.00
Caesar Salad	16.00
<i>With shaved parmigiano reggiano and herb croutons</i>	
With Chicken:	22.00
With Shrimp:	24.00
Arugula Salad	18.00
<i>With a citronette dressing and shaved parmesan</i>	
Crispy Kale Salad	22.00
<i>With chick peas, onions, tomatoes, olives, garlic, fresh basil, feta cheese, lemon and olive oil</i>	

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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~ Sandwiches and Wraps ~

Harbourfront Club	16.00
<i>Triple decker of rustic country bread, layered with smoked turkey breast, cheese, crispy bacon lettuce & tomato served with french fries and coleslaw</i>	
Chicken Caesar Wrap	19.00
<i>Chicken Caesar Salad in a spinach wrap with Side salad and balsamic vinigraitte</i>	
Tuna Wrap	19.00
<i>Tuna Salad in garlic wrap with lettuce and avocado with side salad and balsamic vinigraitte</i>	
Shrimp and Avocado Croissant	19.00
<i>Juicy plump shrimp and slices of avocado with a light aurora sauce</i>	
Vegetable Wrap	19.00
<i>Grilled fresh vegetables with extra virgin olive oil and balsamic reduction in a spinach wrap</i>	
Parma Ham Sandwich	19.00
<i>Parma Ham, Tallegio Cheese and Arugula Salad</i>	
Beef Wrap	19.00
<i>Beef and Salad wrapped with Sesame dressing Side salad with balsamic vinigraitte</i>	
Smoked Salmon Wrap	19.00
<i>Smoked Salmon with Cucumber, Tomato, capers, onions and horseradish mayonnaise in tomato wrap Side salad with balsamic vinigraitte</i>	

~ Pasta and Risotto ~

Linguine Aragosta	33.00
<i>Morsels of tender lobster sautéed with sun dried tomatoes, crushed red peppers, asparagus & herbs in tomato cream sauce</i>	
Penne Vegetarian	19.00
<i>Penne Pasta in a light Cream Sauce with Spinach and Broccoli</i>	
with Chicken	25.00
Venison Ravioli	29.00
<i>Homemade Ravioli filled with "Dog Leg Ranch" Venison and served on a porcini tomato sauce with parmesan cheese and black summer trufflee</i>	
Risotto Porcini	29.00
<i>Carnaroli rice with porcini mushrooms, onions, cream and parmigiano reggiano</i>	
Risotto Gamberetto	29.00
<i>Carnaroli rice with Shrimps, Coconut milk, Parsley and green curry topped with saffron sauce</i>	

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~ Main ~

Salmon 33.00

Grilled and served with honey mustard sauce served With vegetables and potatoes

Black Cod Fish (market price)

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

Catch of the Day (market price)

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

Fish & Chips 22.00

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

Branzino 42.00

Panfried on a truffled white bean puree with market vegetables

Bermuda Fish Cakes 22.00

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

Bento Box 44.00

Miso soup to start

An authentic Japanese lunch box with spicy tuna maki, eel, salmon, tuna sashimi, shrimp tempura on salad with miso marinated black cod and stir fried vegetables

Roast Chicken 27.00

Half spring chicken infused with aromatic fresh herbs served with vegetables and potatoes

Chicken Roti 27.00

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

Beef "a la Silvo" 33.00

Pan seared beef with red and green peppers, unagi sauce, jalapeno and sesame seeds served on a sizzling stone

Lamb Milanese 35.00

Thinly pounded and breaded Lamb Rack served with Linguini al olio and asparagus

Veal Milanese 32.00

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

Veal Piccata "a la Jed 'O" 32.00

Pan-fried veal scallopini served with fried zucchini

Veal Marsala 32.00

Veal scaloppini sauteed with champignon mushrooms and marsala wine

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~ 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 <i>42 oz on the bone (can be shared for 3 people), (USDA Prime)</i> <i>Served on a hot sizzling stone (rare)</i>	Market Price
Fillet Steak 10oz <i>(USDA Choice)</i>	44.00
New Zealand Rack of Lamb	44.00
Burger 10 oz. <i>Organic, grassfed, USDA choice beef served with steak cut fries and your choice of toppings</i> <i>- bacon, cheddar, Brie or Gorgonzola</i>	24.00

The grilled items are served with your choice of sauce:

Gravy (Demiglace) Sauce Bernaise Mushroom Cream Sauce
Peppercorn Sauce

~ Side Orders ~

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

Your server will mention our daily specials: Soup of the day and special appetizer
Meat or Fish Trio option Pasta Special

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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
Sweet Shrimp	Crab Meat

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 22.00

Pan seared tuna, spicy vinegar sauce

Tuna Tartare 19.00

With sweet sauce, scallions and sesame seeds

Salad "Dr. Spence" 19.00

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 18.00

Shrimp 22.00

5 pieces

Assorted 16.00

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 12.00

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) or	
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>	28.00
Tokio M <i>Tuna wrapped with Nori fried in tempura batter Then thinly sliced and served with chili sauce and spring onions</i>	22.00
Steak Tartare <i>"Harbourfront Style"</i>	35.00
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>	33.00
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>	22.00
Crudo <i>Chef's choice of freshest fish, carpaccio style, 4 different fishes</i>	28.00

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~ Our Wine Selection by the Glass ~

~ White Wine ~

Sauvignon Blanc
Chardonnay
Pinot Grigio
Riesling
Chablis
Sancerre
Moscato
White Zinfandel
Prosecco

~ Red Wine ~

Cabernet Sauvignon
Merlot
Pinot Noir
Chianti Classico
Malbec
Shiraz
Barbera d'Alba

~ Harbourfront Cocktails ~

007 Martini

Vodka, Vermouth, Lemon Peel, shaken
not stirred

Cosmopolitan

Vodka, Cranberry Juice, Cointreau, Lime

Mojito

White Rum, Mint, Lime, Sugar, Soda water

Planters Punch

Dark Rum, Lemon, Orange and
Pineapple Juice, Angostura Bitters,
Grenadine

Dark N' Stormy

Gosling's Black Seal and Gingerbeer

Bermuda Rum Swizzle

Secret Recipe

Mango Moon (NON-ALCOHOLIC)

Mango juice, Ginger Ale, Lime and Lemon Juice

~ Beers ~

Heineken, Peroni, Asahi, Kirin Ichiban, Corona, Coors Light, Amstel Light

Please ask your server about our selection of local beers

Non Alcoholic Beer



HARBOURFRONT
RESTAURANT
& TERRACE DINING

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Website: www.harbourfront.bm <<http://www.harbourfront.bm/>>

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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.