

Harbourfront Lunch

Appetizers

MUSSELS 15.75

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

SUSHI SAMPLER 17.75

An assortment of Nigiri, Sashimi and Norimaki from our Sushi Bar
(Please allow time for preparation)

SHRIMP COCKTAIL 16.75

Plump Shrimp with a chiffonade of Mixed Greens and Spicy Cocktail Sauce

SMOKED SALMON 17.75

Oak smoked Scottish Salmon accompanied by horseradish dressing, capers, chopped onions and pumpernickel bread

TUNA CARPACCIO 17.75

Thin slices of sushi grade tuna loin surrounding a mound of arugula salad with a drizzling of fresh lemon juice and extra virgin olive oil

CLAMS 15.75

Simmered in garlic, cherry tomato, herb in a white wine sauce

ESCARGOT 15.75

Garlicky snails served on a cocotte with crushed red chili pepper, and fresh herbs

CALAMARI 13.75

Rings of golden fried Calamari served with a spiced tomato sauce

Bermuda Corner

FAMOUS BERMUDA CHOWDER 8.95

Delicious local fish soup laced with Bermuda Black Rum and "Outerbridges" Sherry peppers

BERMUDA FISH CAKES 16.75

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

Soups and Salads

MISO SOUP 7.50

Served with shrimp tempura

SOUP OF THE DAY 7.95

See your waiter for details

ARUGULA SALAD 13.75

Peppery arugula with red onions and cherry tomatoes in a citronette dressing

CAPRESE AND AVOCADO 15.75

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

RASPBERRY DUCK BREAST SALAD 15.50

Crisp breast of duck atop a baby spinach and fennel salad tossed in a creamy raspberry vinaigrette

CAESAR SALAD 12.95

Crisp Romaine lettuce tossed with our own special dressing sprinkled with parmesan cheese

With Chicken 15.95

With Shrimps 17.95

MESCULIN SALAD 13.75

Mixed field greens in an herb, balsamic vinaigrette

TUNA NICOISE 22.75

Fresh grilled yellowfish tuna served over French beans, black olives, tomatoes, potato and eggs with herb vinaigrette

Side Orders

ONION RINGS 4.50

Large rings of onion dipped in tasty batter, deep fried until golden

FRENCH FRIES 4.50**STEAMED ASPARAGUS 8.75****CREAMED SPINACH 7.95**

Pastas and Omelette

SALMON OMELETTE 19.95

Three eggs with salmon and green vegetables

LINGUINE ARAGOSTA 26.75

Morsels of tender lobster sautéed with sun-dried tomato, crushed red peppers, asparagus and herbs in a tomato cream sauce

RIGATONI AL FUNGHI 19.50

Shitake, Oyster and Porcini mushrooms with a truffle cream sauce

LOBSTER RAVIOLI 19.75

Sautéed with Shrimps and Vegetables in Lobster Bisque

PENNE AMATRICIANA 18.95

Penne rigate with spicy pancetta, sautéed onions, romano cheese in tomato sauce

TAGLIATELLE 19.75

Homemade squid ink pasta with shrimp and roasted sweet pepper sauch

Sandwiches

10oz AMERICAN KOBE BEEF BURGER 17.95

A pan-fried patty on a sesame seed bun, with sautéed mushrooms and onions along steak cut fries

PROVOLONE STEAK SANDWICH 18.75

Herb marinated 7oz aged strip loin steak, on a toasted baguette with melted provolone cheese along sliced tomato and a mixed green salad and French fries

HARBOURFRONT CLUB 15.75

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

SHRIMP AND AVOCADO CROISSANT 16.75

Juicy plump shrimp, with slices of avocado in a light aurora sauce

VEGETABLE WRAP 15.95

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

Main Dishes

SALMON 24.00

Grilled served with Honey Mustard Sauce

ROAST CHICKEN 22.00

Half a spring chicken infused with aromatic fresh herbs

FISH AND CHIPS 16.95

Strips of grouper, dipped in a beer batter, fried golden with French fries and coleslaw

BENTO BOX 29.00

Miso soup to start

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

PORK CHOP MILANESE 25.00

Thinly pound and breaded, served on Arugula, onion, cherry tomato salad, drizzled with citronette dressing

CATCH OF THE DAY \$market price

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

FEGATO ALLA VENEZIANA 20.75

Calf's liver pan-seared with sautéed onions

CHICKEN ROTI 18.50

Chicken curry served with an Indian flat bread with tomato-cucumber yoghurt relish

HARBOURFRONT CIOPPINO 29.75

Shrimp, mussels, clams, calamari and fish fillet, stewed in tomato saffron broth (Pierangelo's recipe)

ROASTED DUCK BREAST 28.50

Roast Duck breast thinly sliced and Duck sausage in Anise Orange sauce served with braised Red Cabbage and Mashed Potatoes

TONKATSU 25.95

Pork cutlets breaded, served on Japanese Potato Salad and shredded cabbage with Tonkatsu sauce

From Our Grill

DRY AGED STRIPLOIN STEAK • 10 oz 29.75

RIB EYE STEAK • 14 oz 29.95

FILLET STEAK • 8 oz 29.95

LAMB CHOPS • 29.95

All the above are grilled and served with vegetables and potatoes

Harbourfront Signature Dishes

Created for our "regulars" over the years by Head Chef Th ong Lee Goh and your Host Pierangelo Lanfr anchi - these dishes come highly recommended!

Togarachi \$12.75

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

Tuna Tartare \$23.00

The New Harbourfront Recipe

Steak Tartare \$25.00

Traditional Condiments

Harbour Special \$18.00

Lobster Tempura, Cucumber with Salmon Roe and Spicy Tuna
Shrimp Tempura wrapped with Eel in Unagi Sauce

I Se Bi \$22.00

Lobster and Crab Meat mixed with Japanese Mayo, wrapped in Cucumber and served with Seaweed Salad and Special Sauce

Yacky Sash \$22.00

The Freshest Fish, Thinly Sliced and Lightly Flamed served with Harbourfront Secret Sauce and Jalapeno

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 and Tomato

Tokio M. \$15.00

Tuna Norimaki In/Out
Tempura served with Harbourfront Special Spicy Sauce

Soba Noodles \$24.00

Green Tea Soba served with Morsels of Fresh Crabmeat with Sea Weed, Ginger, Tobiko and Scallions In a Soya, Mirin and Sesame Sauce

For your convenience a 17% gratuity will be added to your bill,
for a party of 8 or more persons a 20% gratuity will be added