



THE HAROLD

an american bistro

RAW BAR

LITTLE NECK CLAMS 2.5
JUMBO SHRIMP COCKTAIL 18
CHILLED HALF LOBSTER 20

TUNA TARTARE 16
mango-soy gastrique
SALMON TARTARE 14
orange-yuzu, terra chips

SEAFOOD PLATTER ROYALE m/p

EAST COAST OYSTERS • shucked 3 • barbequed 4

STARTERS

FLIGHT OF DIPS 14
roasted eggplant, tzatziki
taramasalata, spicy feta

CRISPY WILD CALAMARI 14
kim chee, sweet chili sauce

GRILLED WILD CALAMARI 15
capers, olives, tunisian harissa

FISH TACOS 15
crispy cod, ancho chili salsa

DOWN-SOUTH CRAB CAKE 16
succotash, creole-mustard
tartar sauce

CHICKEN SKEWERS 13
toasted chickpeas, lemon confit
purple mustard

LOBSTER BISQUE 12

FRENCH ONION SOUP 10
vidalia onions, charred gruyere

CLASSIC MAC & CHEESE 16
aged new york cheddar,
swiss, gruyere

LOBSTER MAC & CHEESE 20
fresh maine lobster,
mornay sauce, chives

BURRATA 14
baby greens, tomato jam
black garlic sauce

ROASTED BEETS 12
goat cheese, wild greens
caramelized walnuts
maple-cherry vinaigrette

KALE SALAD 13
spiced almonds, dried cherries
apple, white balsamic

SPINACH CAESAR 12
grilled lemon
dijon parmesan dressing

ENDIVE SALAD 13
grilled pear, gorgonzola
pumpkin seeds, buttermilk dressing

- SALADS -

+ grilled chicken 4 + shrimp / steak / salmon 6 + chilled lobster 8

HOUSE SALAD 16
apple, fennel, farro, pine nuts, radish
pomegranate, balsamic dressing

HAROLD'S COBB 18
applewood bacon, avocado, quinoa, point Reyes® blue cheese
pete&gerry's® organic egg, blue cheese dressing

CLASSIC CAESAR 16
crispy romaine hearts, garlic croutons
house caesar dressing

MEDITERRANEAN 18
barrel-aged feta, tomatoes, cucumbers, farro
olives, artichokes, haricot verts
red peppers, red wine vinaigrette

TUNA NIÇOISE 22
ahi tuna, haricot verts, roasted peppers
pete&gerry's® organic egg, olives
lemon poppy-seed vinaigrette

STEAK SALAD 22
flat iron steak, baby bok choy, crispy rice noodles
julienne vegetables, thai dressing

- SANDWICHES -

HOUSE BURGER 18
natural angus beef, applewood bacon
maple smoked cheddar, caramelized onions
hand-cut fries

CROQUE MONSIEUR 16
black forest ham, aged NY cheddar
bechamel, hand cut fries
croque madame +2

GRILLED CHICKEN 16
natural chicken, smoked mozzarella
tomato, basil aioli, onion focaccia, field greens

SALMON BURGER 18
atlantic salmon, fire roasted peppers
chipotle aioli, sweet potato fries

GRILLED PORTOBELLO 15
grilled portobello, zucchini & squash
basil puree, brioche

LOBSTER ROLL 20
fresh maine lobster, citrus mayo
brioche bun, old bay seasoned fries

SHORT RIB SANDWICH 17
slow-braised short rib, gruyere
caramelized onions, arugula, onion focaccia

STEAKS & CHOPS

served with organic greens or fries

DENVER STEAK 30
12oz flatiron cut

NEW YORK STRIP 38
14oz center cut

PORK CHOP 26
10oz frenched

VEAL CHOP 42
14oz bone-in

Choice of Sauce:
house-made worcestershire / chimichurri
green peppercorn / red wine shallot

- MAINS -

PISTACHIO CRUSTED CHICKEN 20
frenched natural chicken, whipped potatoes
steamed local vegetables, horseradish mustard

SALMON 24
organic atlantic salmon, togarashi crust
pear, pickled radish, caraway yogurt sauce

FISH & CHIPS 20
crispy boston cod, IPA tempura batter
crushed summer peas, malt vinegar aioli

POT OF MUSSELS MARINIÈRE 18
white wine sauce, shallots, herbs
dashi broth, hand-cut fries

- PASTA -

WILD MUSHROOM PARPADELLE 20
local wild mushrooms, braised kale, broccolini
blistered tomatoes, truffle oil

SEAFOOD FETTUCINI 26
maine lobster, rock shrimp, mussels
clams, sea scallops, fresh tarragon

PACCHERI BOLOGNESE 23
slow-cooked beef & veal ragu
basil, ricotta salata

- SIDES -

CHEDDAR-BACON GRITS 9

STEAMED LOCAL VEGETABLES 8

HARICOT VERTS ALMONDINE 8

GRILLED ASPARAGUS 9
roasted garlic oil, pecorino

HAND CUT FRIES 6
regular or sweet potato

WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

Served Mon-Fri
11am-4pm

LUNCH