



THE HAROLD

an american bistro

RAW BAR

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

TUNA TARTARE 18
mango-soy gastrique
SALMON TARTARE 15
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 15
kim chee, sweet chili sauce

GRILLED WILD CALAMARI 16
capers, olives, tunisian harissa

FISH TACOS 15
crispy cod, ancho chili salsa

DOWN-SOUTH CRAB CAKE 18
succotash, creole-mustard
tartar sauce

CHICKEN SKEWERS 14
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 15

baby greens, tomato jam
black garlic sauce

ROASTED BEETS 13

goat cheese, wild greens
caramelized walnuts
maple-cherry vinaigrette

KALE SALAD 14

spiced almonds, dried cherries
apple, white balsamic

SPINACH CAESAR 13

grilled lemon
dijon parmesan dressing

ENDIVE SALAD 14

grilled pear, gorgonzola
pumpkin seeds buttermilk dressing

- MAINS -

SHRIMP & GRITS 26

house sausage, green onions, grilled corn
ham hock-shrimp broth

POT OF MUSSELS MARINIERE 22

white wine sauce, shallots, herbs
dashi broth

SALMON 26

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

FISH & CHIPS 22

crispy boston cod, IPA tempura batter
crushed summer peas, malt vinegar aioli

BBQ TUNA STEAK 29

grilled corn relish, fried oysters
sauteed okra, homemade bourbon bbq sauce

BRICK CHICKEN 26

fingerling potatoes, braised greens
lemon confit

JERK DUCK BREAST 24

grilled pear, frisée, mandarin segments
dark rum reduction

HOUSE BURGER 20

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

SHORT RIBS 28

baby rainbow carrots
potato confit, red wine

- PASTA -

WILD MUSHROOM PARPADELLE 22

local wild mushrooms, braised kale, broccolini
blistered tomatoes, truffle oil

SEAFOOD FETTUCINI 29

maine lobster, rock shrimp, mussels
clams, sea scallops, fresh tarragon

PACCHERI BOLOGNESE 25

slow-cooked beef & veal ragu
basil, ricotta salata

STEAKS & CHOPS

served with organic greens or hand-cut 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

- LARGE SALADS -

HAROLD'S CHICKEN COBB 22

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

STEAK SALAD 23

baby bok choy, julienne vegetables
thai dressing

TUNA NICOISE 25

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

- 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

SAUTÉED BABY SPINACH 7

shallots, evoo

WHIPPED POTATOES 7

crème fraîche, chives

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

Served Sun-Wed 4-11pm
Served Thu-Sat 4pm-12am

DINNER