

~ Our Wine Selection by the Glass ~

~ White Wine ~

Sauvignon Blanc	14.00
Chardonnay	14.00
Pinot Grigio	14.00
Riesling	14.00
Chablis	18.00
Sancerre	18.00
Moscato	14.00
White Zinfandel	14.00
Prosecco	14.00

~ Red Wine ~

Cabernet Sauvignon	14.00
Merlot	14.00
Pinot Noir	14.00
Chianti Classico	14.00
Malbec	14.00
Shiraz	14.00
Barbera d'Alba	14.00

~ Harbourfront Cocktails ~

**007 Martini**  
Vodka, Vermouth, Lemon Peel, shaken  
not stirred  
16.00

**Cosmopolitan**  
Vodka, Cranberry Juice, Cointreau, Lime  
16.00

**Mojito**  
White Rum, Mint, Lime, Sugar, Soda water  
16.00

**Mango Moon (NON-ALCOHOLIC)**  
Mango juice, Ginger Ale, Lime and Lemon Juice  
7.00

**Planters Punch**  
Dark Rum, Lemon, Orange and  
Pineapple Juice, Angostura Bitters,  
Grenadine  
16.00

**Dark N' Stormy**  
Gosling's Black Seal and Gingerbeer  
12.00

**Bermuda Rum Swizzle**  
Secret Recipe  
12.00

~ Beers ~

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

Non Alcoholic Beer  
12.00

On the Rock IPA  
13.00

Belgian Blonde  
13.00



**HARBOURFRONT**  
RESTAURANT  
& TERRACE DINING

**CONTACT INFO:**

Email: [info@harbourfront.bm](mailto:info@harbourfront.bm) | Phone: (441) 295-4207 | Address: BUEI, 40 Crow Lane, Pembroke HM19

Website: [www.harbourfront.bm](http://www.harbourfront.bm) <<http://www.harbourfront.bm/>>

Dress Code: Smart Casual. No baseball hats or bandanas. Our restaurant is air-conditioned; please dress accordingly.

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.





~ Appetizers ~

<b>*Lobster Salad</b>	<b>26.00</b>
<i>Lobster morsels, avocado and mango with a citronette dressing, Bermuda onions and arugula salad</i>	
<b>*Shrimp Cocktail</b>	<b>24.00</b>
<i>Colossal shrimp with a chiffonade of mixed greens and spicy cocktail sauce</i>	
<b>*Appetizer Quattro</b>	<b>29.00</b>
<i>Sampling of meat, fish &amp; salad. Please ask your server</i>	
<b>Octopus Carpaccio</b>	<b>22.00</b>
<i>Thinly sliced octopus served with citronette dressing, jalapenos and capers</i>	
<b>Tuna Tartare "Pierangelo Style"</b>	<b>29.00</b>
<i>Tuna with Chiracha sauce, olive oil, sherry vinegar, fresh mint, cherry tomatoes, watermelon and blue cheese</i>	
<b>Escargot (hot)</b>	<b>19.00</b>
<i>Classic dish with crushed red pepper and fresh herbs</i>	
<b>Dim Sum (hot)</b>	<b>22.00</b>
<i>Shrimp dumplings served on a spicy hoisin chili sauce</i>	
<b>Charcuterie and Cheese</b>	<b>29.00</b>
<i>Served with olives and marinated vegetables</i>	

~ Soups and Salads ~

<b>Famous Bermuda Chowder</b>	<b>14.00</b>
<i>Delicious local fish soup laced with Bermuda black rum and "Outerbridge's" sherry peppers</i>	
<b>Tom Yam "Guy" Soup</b>	<b>22.00</b>
<i>With shrimps</i>	<b>39.00</b>
<b>Red Miso Soup</b>	<b>9.00</b>
<b>Caesar Salad</b>	<b>18.00</b>
<i>With shaved parmigiano reggiano and herb croutons</i>	
<b>Arugula Salad</b>	<b>18.00</b>
<i>With a citronette dressing and shaved parmesan</i>	
<b>Crispy Kale Salad</b>	<b>24.00</b>
<i>With chick peas, onions, tomatoes, olives, garlic, fresh basil, feta cheese, lemon and olive oil</i>	

~ Maki Specials ~  
8 pieces (in/out rolls)

<b>Godzilla</b>	<b>19.00</b>
<i>California roll wrapped with smoked eel</i>	
<b>Rainbow Roll</b>	<b>19.00</b>
<i>Tuna, salmon, wahoo, avocado, cucumber and crab</i>	
<b>Spider Roll</b>	<b>19.00</b>
<i>Soft shell crab tempura with sesame seeds</i>	
<b>Dragon Roll</b>	<b>19.00</b>
<i>Shrimp tempura, smoked eel, scallion and sesame seeds</i>	
<b>Philly Roll</b>	<b>19.00</b>
<i>Cream cheese, avocado wrapped with smoked salmon</i>	
<b>Bermuda Triangle</b>	<b>19.00</b>
<i>Spicy yellowtail and scallions wrapped with salmon, tuna and wahoo</i>	
<b>Challenger Roll</b>	<b>19.00</b>
<i>Salmon skin &amp; avocado wrapped with shrimp</i>	
<b>King of the Sea</b>	<b>19.00</b>
<i>Lobster with a special sauce</i>	
<b>Maki Mono Roll</b> (8 pieces) Or <b>Temaki</b> (cone shape)	<b>10.00</b>

<b>Salmon</b>	<b>Hamachi</b>
<b>Salmon Skin</b>	<b>Smoked Eel</b>
<b>California</b>	<b>Tuna</b>
<b>Shrimp Tempura</b>	<b>Spicy Salmon</b>
<b>Spicy Tuna</b>	<b>Shrimp</b>
<b>Bermuda</b>	<b>Smoked Salmon</b>
<b>Crab Meat</b>	

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~ Sushi ~

**Sashimi or Nigiri** 10.00  
*(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** 8.00  
*Steamed soy beans*

**Spicy Seaweed Salad** 10.00  
*Sesame seeds, seasoned soy sauce*

**Maguro Tataki** 23.00  
*Pan seared tuna, spicy vinegar sauce*

**Tuna Tartare** 22.00  
*With sweet sauce, scallions and sesame seeds*

**Salad "Dr. Spence"** 20.00  
*Lobster and Crabmeat Salad (spicy)*

~ Vegetarian Sushi ~

**Futomaki** 9.50  
*Cucumber, kampyo, shiitake mushrooms,  
 pickled radish and avocado roll*

**Asparagus Tempura Roll** 9.50

**Kiyuri Maki** 9.50  
*Cucumber and avocado roll*

**Inari Sushi** 9.50  
*Fried bean curd pockets (2 pieces)*

**Grilled Vegetable Roll** 9.50

~ Tempura ~

**\*Oyster Tempura** 23.00  
*Fried Oyster in Japanese batter in half shell  
 with a spicy soy sauce*

**Soft Shell Crab** 19.00

**Shrimp** 23.00  
*5 pieces*

**Assorted** 17.00  
*2 pieces shrimp, 3 pieces vegetables*

**Crab Stick** 11.00  
*With asparagus*

**Vegetable** 11.00  
*Chef's selection*

~ Our Newest Sushi Rolls ~

**Nilo Roll** 20.00  
*Spicy Tuna, Eel, Crabstick and Shrimp Tempura  
 inside And wrapped with fresh Tuna, Scallions  
 and Tobiko*

**Bamboo Roll** 20.00  
*Main Lobster and Blue swimming Crabmeat  
 inside Wrapped with Avocado outside and  
 topped with Caviar*

**Ronaldo Roll** 23.00  
*Crabstick, Shrimps, Cream Cheese, Seaweed  
 and Spicy Yellowtail Fried Tempura and topped  
 with Main Lobster and Blue Swimming Crabmeat*

**Sepi Roll** 20.00  
*Spicy Salmon and Avocado inside  
 Wrapped with fresh Salmon and topped with  
 Premium Salmon Roe*

**Izzy Roll (no Rice)** 23.00  
*Lobster and fresh Crabmeat rolled in thinly sliced  
 cucumber*

~ Side Orders ~

**Steamed White Rice** 6.00

**Vegetarian Fried Rice** 13.00

**Stir Fried Vegetables** 9.00

*Sushi is made to order. Nothing is prepared in advance.  
 Please allow extra time for preparation of large orders.*

~ Pasta and Risotto ~

**Linguine Aragosta** 39.00  
*Morsels of tender lobster sautéed with sun dried tomatoes, crushed red peppers,  
 asparagus & herbs in tomato cream sauce*

**Venison Ravioli** (Appetizer) 19.00 (Main) 38.00  
*Homemade Ravioli filled with "Dog Leg Ranch" Venison and served on a  
 porcini tomato sauce with parmesan cheese and black summer truffle*

**Risotto Porcini** 39.00  
*Carnaroli rice with porcini mushrooms, onions, cream and parmigiano reggiano*

**Risotto Gamberetto** 39.00  
*Carnaroli rice with Shrimps, Coconut milk, Parsley and green curry topped with saffron sauce*

**Rice Noodles (thai style)gluten free** 35.00  
*With shrimps or beef, thai red curry, coconut milk, Broccoli and shitake mushrooms,  
 flavored with Kaffir Lime Leaves*

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

~ Harbourfront Signature Dishes ~

*Created for our "regulars" over the years by your Host Pierangelo Lanfranchi  
 these dishes come highly recommended!*

**Togarachi** 19.00  
*Spicy Tuna, Japanese Mayo, Tobiko, Scallions, Tempura Bits*

**Tuna Tartare** 29.00  
*With Avocado and Soy Ginger Dressing*

**Tokio M** 24.00  
*Tuna wrapped with Nori fried in tempura batter Then thinly sliced and served with chilli sauce  
 and spring onions*

**Steak Tartare** 39.00  
*"Harbourfront Style"*

**Yuzu** 24.00  
*Thin Slices of Hamachi (Yellowtail) Drizzled with Yuzu Sauce, Sesame Oil, Soy Sauce and Garlic  
 and Topped with Spring Onion*

**Shiro** 39.00  
*A Beautiful Layered Creation Consisting of Tuna, Salmon, Yellowtail and Wahoo each with a  
 Different Special Sauce*

**Buffalo Mozzarella "Pierangelo"** 26.00  
*Buffalo Mozzarella served with slightly seared cherry tomatoes Fresh Basil, Thyme, Oregano,  
 Avocado and extra virgin olive oil*

**Shrimp Tempura "Malaysian Style"** 24.00  
*Shrimp Tempura served with an Asian Coconut Curry Sauce*

**Crudo** 29.00  
*Chef's choice of freshest fish, carpaccio style, 4 different fishes*

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~ Main ~

<b>Salmon</b>	35.00
<i>Honey-mustard salmon served with market vegetables and the Chef's potato of the day</i>	
<b>Black Cod Fish</b>	Market Price
<i>Marinated in miso, mirin, sake, sesame oil then pan-fried and served on bok choy with bean sprouts and steamed white rice</i>	
<b>Local Catch</b>	Market Price
<i>Catch of the day with lemon butter sauce served with market vegetables and the Chef's potato of the day</i>	
<b>Branzino</b>	44.00
<i>Panfried on a truffled white bean puree with market vegetables</i>	
<b>Bento Box</b>	44.00
<i>Miso soup to start Spicy tuna maki, eel, salmon, tuna sashimi and shrimp tempura on salad with miso marinated black cod and stir fried vegetables</i>	
<b>Roast Chicken</b>	31.00
<i>Half spring chicken infused with aromatic fresh herbs served with market vegetables and the Chef's potato of the day</i>	
<b>Chicken Roti</b>	31.00
<i>Chicken curry served with Indian flat bread with tomato-cucumber yogurt relish</i>	
<b>Beef "a la Silvo"</b>	38.00
<i>Pan seared beef with red and green peppers, unagi sauce, jalapeno and sesame seeds served on a sizzling stone</i>	
<b>Lamb Milanese</b>	44.00
<i>Thinly pounded and breaded Lamb Rack served with Linguini al olio and asparagus</i>	
<b>Veal Milanese (original recipe)</b>	44.00
<i>Thinly pounded and breaded served on arugula, onion and tomato salad drizzled with citronette dressing</i>	
<b>Veal Piccata "a la Jed 'O"</b>	44.00
<i>Pan-fried veal scallopini served with fried zucchini</i>	
<b>Veal Marsala</b>	44.00
<i>Veal scallopini sauteed with champignon mushrooms and marsala wine</i>	

~ From the Grill ~

*All Beef is Organic, USDA Choice, Grass fed only, No Antibiotics*

<b>Striploin Steak (Organic USDA Choice) 10oz</b>	48.00
<b>Tony's T-Bone Porterhouse Steak</b>	Market Price
<i>42 oz on the bone (can be shared for 3 people), (USDA Prime) Served on a hot sizzling stone (rare)</i>	
<b>Fillet Steak 10oz (USDA Choice)</b>	48.00
<b>New Zealand Rack of Lamb</b>	48.00
<b>Burger 10 oz.</b>	29.00
<i>Organic, grassfed, USDA choice beef served with steak cut fries and your choice of toppings - bacon, cheddar, Brie or Gorgonzola</i>	

**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

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