



Lunch

~ Appetizers ~

Shrimp Cocktail	22.00
<i>Colossal shrimp with a chiffonade of mixed greens and spicy cocktail sauce</i>	
Tuna Carpaccio	19.00
<i>Thinly sliced sushi grade tuna loin served on ponzu sauce with black & white sesame seeds</i>	
Smoked Salmon	17.00
<i>Scottish salmon, horseradish dressing, capers, onions and pumpernickel bread</i>	
Charcuterie and Cheese	22.00
Calamari	13.00
<i>Golden fried with spiced tomato sauce</i>	
Octopus Carpaccio	19.00
<i>Thinly sliced octopus served with citronette dressing and jalapenos</i>	
Escargot (hot)	16.00
<i>Classic dish with crushed red pepper and fresh herbs</i>	
Dim Sum (hot)	17.00
<i>Shrimp dumplings served on a spicy hoisin chili sauce</i>	

~ Soups and Salads ~

Famous Bermuda Chowder	11.00
<i>Delicious local fish soup laced with Bermuda black rum and "Outerbridge's" sherry peppers</i>	
Soup of The Day	10.00
<i>Please see your waiter for details</i>	
Tom Yam "Guy" Soup	Appetizer 18.00
<i>With shrimps</i>	Main Course 29.00
Red Miso Soup	7.00
Caesar Salad	14.00
<i>With shaved parmigiano reggiano and herb croutons</i>	
With Chicken:	18.00
With Shrimp:	20.00
Arugula Salad	16.00
<i>With a citronette dressing and shaved parmesan</i>	
Spinach Salad	18.00
<i>With Dijon Mustard Dressing and Gorgonzola Cheese</i>	
Crispy Kale Salad	18.00
<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	17.00
<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	16.00
<i>Chicken Caesar Salad in a spinach wrap with Side salad and balsamic vinaigrette</i>	
Tuna Wrap	16.00
<i>Tuna Salad in garlic wrap with lettuce and avocado with side salad and balsamic vinaigrette</i>	
Shrimp and Avocado Croissant	18.00
<i>Juicy plump shrimp and slices of avocado with a light aioli sauce</i>	
Vegetable Wrap	16.00
<i>Grilled fresh vegetables with extra virgin olive oil and balsamic reduction in a spinach wrap</i>	
Parma Ham Sandwich	16.00
<i>Parma Ham, Taleggio Cheese and Arugula Salad</i>	
Beef Wrap	16.00
<i>Beef and Salad wrapped with Sesame dressing Side salad with balsamic vinaigrette</i>	
Smoked Salmon Wrap	16.00
<i>Smoked Salmon with Cucumber, Tomato, capers, onions and horseradish mayonnaise in tomato wrap Side salad with balsamic vinaigrette</i>	

~ Pasta and Risotto ~

Linguine Aragosta	29.00
<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	24.00
<i>Homemade Ravioli filled with "Dog Leg Ranch" Venison and served on a porcini tomato sauce with parmesan cheese and black summer truffle</i>	
Risotto Porcini	28.00
<i>Carnaroli rice with porcini mushrooms, onions, cream and parmigiano reggiano</i>	
Risotto Gamberetto	28.00
<i>Carnaroli rice with Shrimps, Coconut milk, Parsley and green curry topped with saffron sauce</i>	

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~ Main ~

Salmon	27.00
<i>Grilled and served with honey mustard sauce served With vegetables and potatoes</i>	
Black Cod Fish	(market price)
<i>Marinated in miso, mirin, sake, sesame oil then pan-fried and served on bok choy with beansprouts and steamed white rice</i>	
Catch of the Day	(market price)
<i>Fresh Bermuda fish (when available) grilled or pan-fried with lemon butter sauce, vegetables and potatoes</i>	
Fish & Chips	18.00
<i>Strips of Grouper, dipped in beer batter fried golden with french fries and coleslaw</i>	
Branzino	39.00
<i>Panfried on a truffled white bean puree with market vegetables</i>	
Bermuda Fish Cakes	18.00
<i>Fish cakes served with banana and mango chutney on corn, tomato, onion salsa and coleslaw</i>	
Bento Box	39.00
<i>Miso soup to start</i>	
<i>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</i>	
Roast Chicken	24.00
<i>Half spring chicken infused with aromatic fresh herbs served with vegetables and potatoes</i>	
Chicken Roti	22.00
<i>Chicken curry served with Indian flat bread with tomato-cucumber yogurt relish</i>	
Beef "a la Silvo"	28.00
<i>Pan seared beef with red and green peppers, unagi sauce, jalapeno and sesame seeds served on a sizzling stone</i>	
Lamb Milanese	33.00
<i>Thinly pounded and breaded Lamb Rack served with Linguini al olio and asparagus</i>	
Veal Milanese	30.00
<i>Thinly pounded and breaded, served on arugula, onion and tomato salad drizzled with citronette dressing</i>	
Veal Piccata "a la Jed 'O"	30.00
<i>Pan-fried veal scallopini served with baked tomato, eggplant and Peccorino</i>	

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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>	39.00
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>	39.00
New Zealand Rack of Lamb	39.00
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>	19.00

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
Clams	Crab Meat
Sweet Shrimp	
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 19.00

Pan seared tuna, spicy vinegar sauce

Tuna Tartare 19.00

With sweet sauce, scallions and sesame seeds

Scallops 14.00

Grilled, marinated with sliced cucumbers

Salad "Dr. Spence" 18.00

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 15.00

Shrimp 16.00

5 pieces

Assorted 15.00

2 pieces shrimp, 3 pieces vegetables

Crab Stick 10.00

With asparagus

Vegetable 10.00

Chef's selection

~ Our Newest Sushi Rolls ~

Niilo 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 8.50

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) <i>or</i>	
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>	25.00
Tokio M <i>Tuna wrapped with Nori fried in tempura batter Then thinly sliced and served with chili sauce and spring onions</i>	18.00
Steak Tartare <i>"Harbourfront Style"</i>	33.00
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>	30.00
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>	18.00
Crudo <i>Chef's choice of freshest fish, carpaccio style</i>	25.00

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~ Our Wine Selection by the Glass ~

~ White Wine ~

Sauvignon Blanc	\$ 12.00
Seresin Sauvignon Blanc	\$ 16.00
Chardonnay	\$ 12.00
Chablis	\$ 16.00
Pinot Grigio, Italy	\$ 12.00
Riesling, Kung Fu Girl, California	\$ 13.00
Moscato , Italy	\$ 12.00
White Zinfandel, Beringer, California (Rose)	\$ 10.00
Prosecco, Canel, Italy	\$ 10.00

~ Red Wine ~

Cabernet Sauvignon, Chateau St.Michelle	\$ 16.00
Cabernet Sauvignon	\$ 12.00
Merlot	\$ 12.00
Pinot Noir	\$ 12.00
Chianti Classico, Italy	\$ 13.00
Malbec	\$ 12.00
Shiraz, Nottage Hill	\$ 12.00
Barbera d'Alba	\$ 12.00

~ Harbourfront Cocktails - \$14 ~

Stoli Rose

Stoli Vodka, Lime Juice, Cointreau,
Mango, Mint, Rosemary

Fing Fing Sling

Apricot Brandy, Midori, Creame de
Banana, Cranberry and Pineapple juice.

007 Martini

Vodka, Vermouth, Lemon Peel, shaken
not stirred

Sweet Caroline

Ketel One vodka, Soda, Splash of
lemonade.

Cosmopolitan

Vodka, Cranberry Juice, Cointreau, Lime

Richards Absolut Surprise

Absolut Vodka, Fresh Mango and
Watermelon, Apple Sour, Lime, Mint
Malibu and Cointreau

Bermy Orchid

Gin, Peach, Orange juice, Mango juice
Lime juice Grenadine

Summer Breeze

Sparkling Wine, Lemon Cello, Sugar and
Mint Leaves.

Dark N' Stormy \$9.50

Goslings Black Seal and Gingerbeer

Bermuda Rum Swizzle \$9.50

Secret Recipe

Mango Moon (NON-ALCOHOLIC) \$7.00

Mango juice, Ginger Ale, Lime and Lemon Juice.

~ Beers ~

Heineken, Peroni, Stella Artois, Asahi, Kirin Ichiban, Coors Light, Amstel Light

Vienna Lager (Devils Backbone Brewery), Eight Point I.P.A (Devils Backbone Brewery)
\$9.50

Coors (Non Alcoholic) ~ \$7.00



HARBOURFRONT
RESTAURANT
& TERRACE DINING

CONTACT INFO:

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

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.