

~ 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

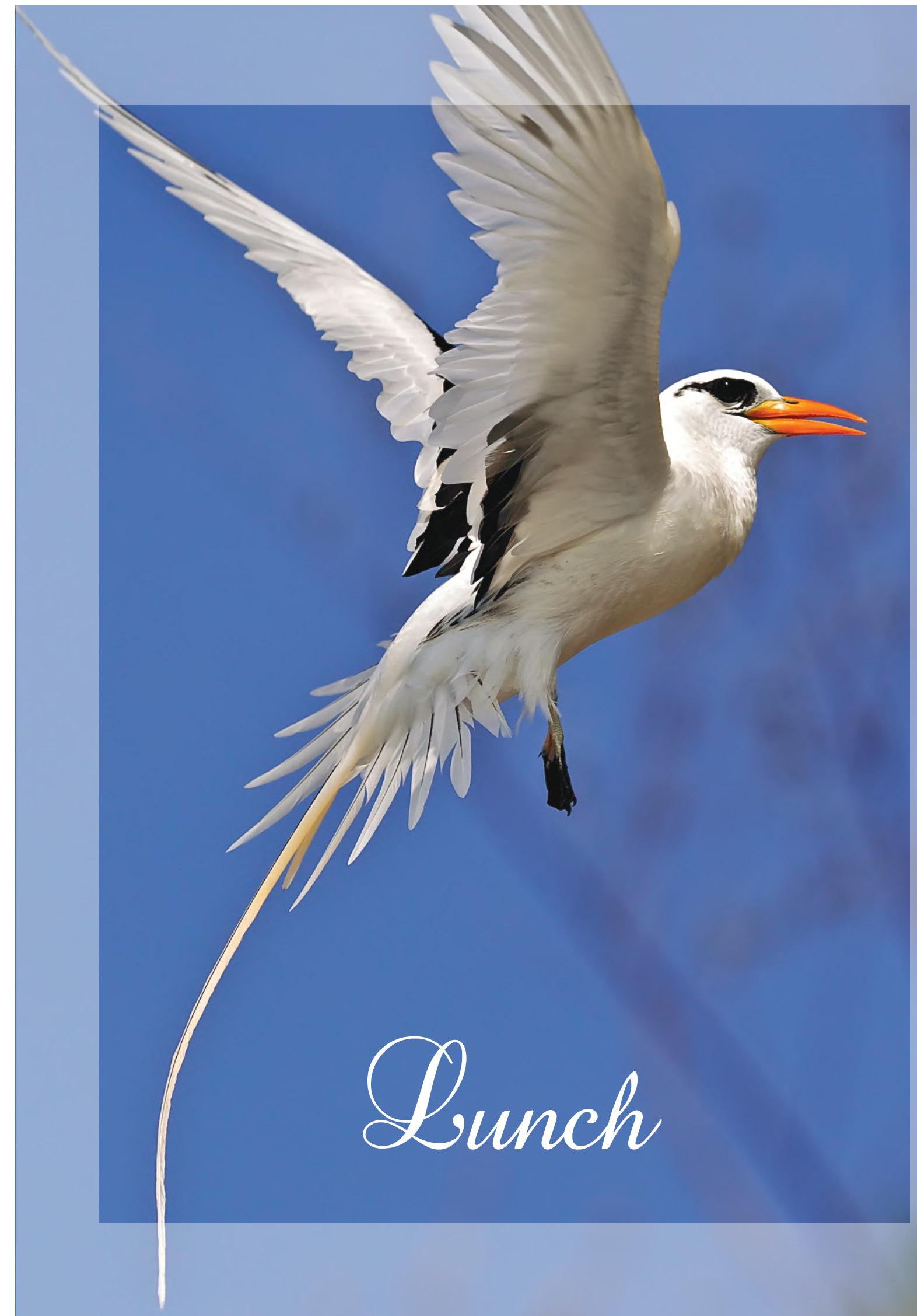
CONTACT INFO:

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

Website: 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 ~

Shrimp Cocktail	24.00
<i>Colossal shrimp with a chiffonade of mixed greens and spicy cocktail sauce</i>	
Smoked Salmon	24.00
<i>Scottish salmon, horseradish dressing, capers, onions and pumpernickel bread</i>	
Charcuterie and Cheese	29.00
<i>Served with olives and marinated vegetables</i>	
Calamari	19.00
<i>Golden fried with spiced tomato sauce</i>	
Octopus Carpaccio	24.00
<i>Thinly sliced octopus served with citronette dressing and jalapenos</i>	
Escargot (hot)	19.00
<i>Classic dish with crushed red pepper and fresh herbs</i>	
Dim Sum (hot)	22.00
<i>Shrimp dumplings served on a spicy hoisin chili sauce</i>	

~ Soups and Salads ~

Famous Bermuda Chowder	14.00
<i>Delicious local fish soup laced with Bermuda black rum and "Outerbridge's" sherry peppers</i>	
Tom Yam "Guy" Soup	Appetizer 18.00
<i>With shrimps</i>	Main Course 35.00
Red Miso Soup	9.00
Caesar Salad	16.00
<i>With shaved parmigiano reggiano and herb croutons</i>	
With Chicken:	22.00
With Shrimp:	24.00
Arugula Salad	18.00
<i>With a citronette dressing and shaved parmesan</i>	
Crispy Kale Salad	24.00
<i>With chick peas, onions, tomatoes, olives, garlic, fresh basil, feta cheese, lemon and olive oil</i>	

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

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

~ Harbourfront Signature Dishes ~

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

Togarachi	19.00
<i>Spicy Tuna, Japanese Mayo, Tobiko, Scallions, Tempura Bits</i>	
Tuna Tartare	29.00
<i>With Avocado and Soy Ginger Dressing</i>	
Tokio M	24.00
<i>Tuna wrapped with Nori fried in tempura batter Then thinly sliced and served with chili sauce and spring onions</i>	
Steak Tartare	39.00
<i>"Harbourfront Style"</i>	
Yuzu	24.00
<i>Thin Slices of Hamachi (Yellowtail) Drizzled with Yuzu Sauce, Sesame Oil, Soy Sauce and Garlic and Topped with Spring Onion</i>	
Shiro	34.00
<i>A Beautiful Layered Creation Consisting of Tuna, Salmon, Yellowtail and Wahoo each with a Different Special Sauce</i>	
Buffalo Mozzarella "Pierangelo"	26.00
<i>Buffalo Mozzarella served with slightly seared cherry tomatoes Fresh Basil, Thyme, Oregano, Avocado and extra virgin olive oil</i>	
Shrimp Tempura "Malaysian Style"	24.00
<i>Shrimp Tempura served with an Asian Coconut Curry Sauce</i>	
Crudo	29.00
<i>Chef's choice of freshest fish, carpaccio style, 4 different fishes</i>	

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~ Sushi ~

~ Sandwiches and Wraps ~

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

Harbourfront Club 16.00

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

Chicken Caesar Wrap 19.00

Chicken Ceasar Salad in a spinach wrap with Side salad and balsamic vinaigrette

Tuna Wrap 19.00

Tuna Salad in garlic wrap with lettuce and avocado with side salad and balsamic vinaigrette

Shrimp and Avocado Croissant 19.00

Juicy plump shrimp and slices of avocado with a light aurora sauce

Vegetable Wrap 19.00

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

Parma Ham Sandwich 19.00

Parma Ham, Tallegio Cheese and Arugula Salad

Beef Wrap 19.00

Beef and Salad wrapped with Sesame dressing Side salad with balsamic vinaigrette

Smoked Salmon Wrap 19.00

*Smoked Salmon with Cucumber, Tomato, capers, onions and horseradish mayonnaise
 in tomato wrap Side salad with balsamic vinaigrette*

~ 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*

Penne Vegetarian 22.00

*Penne Pasta in a light Cream Sauce with Spinach and Broccoli
 with Chicken*

Venison Ravioli 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 35.00

Carnaroli rice with porcini mushrooms, onions, cream and parmigiano reggiano

Risotto Gamberetto 35.00

Carnaroli rice with Shrimps, Coconut milk, Parsley and green curry topped with saffron sauce

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

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~ Main ~

Salmon	35.00
<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	24.00
<i>Strips of Grouper, dipped in beer batter fried golden with french fries and coleslaw</i>	
Branzino	44.00
<i>Panfried on a truffled white bean puree with market vegetables</i>	
Bermuda Fish Cakes	24.00
<i>Fish cakes served with banana and mango chutney on corn, tomato, onion salsa and coleslaw</i>	
Bento Box	44.00
<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	31.00
<i>Half spring chicken infused with aromatic fresh herbs served with vegetables and potatoes</i>	
Chicken Roti	30.00
<i>Chicken curry served with Indian flat bread with tomato-cucumber yogurt relish</i>	
Beef "a la Silvo"	39.00
<i>Pan seared beef with red and green peppers, unagi sauce, jalapeno and sesame seeds served on a sizzling stone</i>	
Lamb Milanese	42.00
<i>Thinly pounded and breaded Lamb Rack served with Linguini al olio and asparagus</i>	
Veal Milanese	42.00
<i>Thinly pounded and breaded, served on arugula, onion and tomato salad drizzled with citronette dressing</i>	
Veal Piccata "a la Jed 'O"	42.00
<i>Pan-fried veal scallopini served with fried zucchini</i>	
Veal Marsala	42.00
<i>Veal scaloppini sauteed with champignon mushrooms and marsala wine</i>	

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~ From the Grill ~

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

Striploin Steak (Organic USDA Choice) 10oz	48.00
Tony's T-Bone Porterhouse Steak	Market Price
<i>42 oz on the bone (can be shared for 3 people), (USDA Prime) Served on a hot sizzling stone (rare)</i>	
Fillet Steak 10oz (USDA Choice)	48.00
New Zealand Rack of Lamb	48.00
Burger 10 oz.	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

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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