



## THE HARBOUR GRILL

### SUSHI KITCHEN

#### **CRISPY ONIGIRI BITES 23**

Fried salmon and avocado onigiri topped with eel sauce

#### **NITRO SCALLOPS 19**

Lightly fried mock scallops tempura, nitro sauce, and sesame seeds

#### **CRISPY RICE**

Spicy tuna & Jalapeño 24

Salmon & Ikura 25

Truffle Hamachi 27

#### **POPCORN SHRIMP 19**

Tempura faux shrimp bites tossed in nitro sauce

#### **TRUFFLE KRUDO 36**

Thin layers of cured salmon served in a light ponzu sauce and topped with shaved fresh black truffles and a herbed seasalt

#### **TUNA TOWER 24**

Layers of spicy tuna, avocado, masago, crispy onions, shitake mushrooms topped with spicy mayo, sweet sauce, and sesame seeds

#### **PIZZA SUSHI 20**

Sushi rice tempura, layers of fresh Saku tuna or salmon, avocado, tomatoes, topped with spicy mayo, sesame seeds and eel sauce

#### **HAMACHI KRUDO 23**

Thin sliced yellowtail in a yuzu ponzu sauce topped with japeños and sesame seeds

#### **WAKAME SALAD 18**

Mix green lettuce topped with seaweed salad, shredded mock crab, carrots and daikon. Served with a ginger dressing

#### **EDAMAME 9**

### **MAKIMONO**

Inside Out, 8 Pieces Traditional Rolls

Avocado	10	Salmon Avocado	12
Cucumber	9	Tuna Avocado	16
Avocado Cucumber	12	Spicy Tuna	15
Salmon	11	California	12
Tuna	15	Kani	12
Hamachi	14		

### **NIGIRI/SASHIMI**

*1 Piece per Order*

Salmon 4  
Tuna 5  
Hamachi 5

*For your convenience an 18% service charge, has been added to your check. Thank You*

*\*WARNING: CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS IF YOU HAVE CERTAIN ILLNESS AND MEDICAL CONDITIONS*



## THE HARBOUR GRILL

### SUSHI CHEF SPECIAL ROLLS

<b>CRUNCHY SPICY TUNA ROLL</b>	<b>22</b>	<b>TRUFFLE ROLL</b>	<b>25</b>
Spicy tuna, avocado, cucumber, scallions topped with tuna, mango and crunchy onions		Hamachi, avocado, and Japanese pear, topped with Hamachi, black truffle carpaccio, masago, microgreens and a yuzu soy sauce	
<b>SEA BASS ROLL</b>	<b>25</b>	<b>FIREHOUSE ROLL</b>	<b>23</b>
Lightly fried tempura roll, salmon, shitake mushrooms, scallions, topped with faux krab salad, baked chilean seabass and a su miso dressing		Spicy tuna, cucumber, avocado, topped with sriracha and jalapenos	
<b>SUMMER ROLL</b>	<b>22</b>	<b>HAMACHI ROLL</b>	<b>23</b>
Salmon, avocado, vegan cream cheese, strawberries, topped with a honey balsamic aioli		Yellowtail, scallions, avocado topped with jalapeno	
<b>TANGO ROLL</b>	<b>23</b>	<b>GODZILLA ROLL</b>	<b>21</b>
Tuna, avocado, cucumber, topped with salmon, candied lemon, and a mint & cilantro aioli		Oversized tempura roll with tuna, salmon, faux krab, avocado, cucumber, and crunchy katsu	
<b>DRAGON ROLL</b>	<b>23</b>	<b>CARRIBEAN ROLL</b>	<b>23</b>
Fried mock shrimp, avocado, shitake mushroom, topped with seared salmon and crispy onions		Baked salmon, cream cheese, avocado, topped with fried plantain, mango, coconut flakes, and eel sauce	

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## THE HARBOUR GRILL

### STARTERS

*Our charcuterie and sausages are handmade and smoked on the premises using natural ingredients only*

<b>CHICKEN SOUP</b>	<b>14</b>	<b>SOUP OF THE DAY</b>	<b>MP</b>
Chicken, vegetables, and noodles in a hearty chicken broth			
<b>TRUFFLE CAESAR SALAD</b>	<b>21</b>	<b>MILLION DOLLAR FRIES</b>	<b>28</b>
Romaine and iceberg lettuce, brioche croutons, and avocado, served with a truffle Caesar dressing		French fries topped with house smoked pulled short rib in a truffle beef gravy with bacon bits and our signature smoked sauce	
<b>CHOUCROUTE ROYALE</b>	<b>28</b>	<b>* CHARCUTERIE PLATTER FOR 2</b>	<b>46</b>
Sauerkraut slow cooked in duck fat and juniper berries served with house made pastrami, corned beef, veal & olive craft sausage, and potato		<b>* CHARCUTERIE PLATTER FOR 4</b>	<b>88</b>
<b>PEPPERCRUSTED BEEF CARPACCIO</b>	<b>25</b>	Assortment of homemade charcuterie served with cornichons, old grain mustard, and crostinis	
Thin sliced raw sliced pepper crusted aged beef filet , served with artichoke confit and a light drizzle of olive oil and fresh lemon juice		<b>SHORT RIB FLATBREAD</b>	<b>28</b>
<b>SAUSAGE PLATTER</b>	<b>25</b>	Braised short ribs, mushrooms, caramelized onions, on a homemade focaccia dough topped with baby arugula and our signature smoked sauce	
Homemade Moroccan merguez & veal sausage served with a harissa aioli		<b>BRESAOLA CARPACCIO</b>	<b>29</b>
<b>BIRRIA TACOS</b>	<b>24</b>	Thin sliced beef filet house cured in thyme and rosemary for 6 months, served with crostinis and a drizzle of fresh lemon juice and olive oil	
Braised ribeye slow cooked in a rich vegetable and spice stew, served in fried soft shell tortillas, and topped with guacamole and pico de gallo		<b>NITRO CHICKEN</b>	<b>22</b>
		Breaded popcorn chicken bites tossed in our nitro sauce	

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## THE HARBOUR GRILL

### THE GRILL SIDE

All steaks are prime certified USDA dry aged for 28 days minimum.

*Served with a complimentary choice of: rice, potato wedges, thin cut french fries, potato purée or house salad*

<b>RIBEYE STEAK</b>	<b>64</b>	<b>SMOKED SHORT RIB</b>	<b>66/LB</b>
USDA Certified Prime aged boneless rib-eye served with a choice of side dish		Slow smoked short rib served with a homemade cornbread, coleslaw, baked beans, and roasted potatoes <b>*upon availability</b>	
<b>OUTLAW STEAK</b>	<b>84</b>	<b>SUPREME BURGER</b>	<b>35</b>
USDA Certified Prime dry aged bone-in rib-eye served with a truffle mushroom salad and a choice of side dish		Prime ground rib eye, topped with beef bacon, caramelized onions, avocado, and coleslaw	
<b>THE HARBOUR GRILL FILET</b>	<b>59</b>	<b>VEAL CHOP</b>	<b>76</b>
USDA Certified Prime center cut filet wrapped with house maple beef bacon, topped with Portobello mushrooms, and served with a red wine demi-glace		Pan seared veal chop, served with crispy potato gnocchi, sautéed vegetables and a veal demi glaze	
<b>THE KING RESERVE</b>	<b>66</b>	<b>BABY LAMB CHOPS</b>	<b>95</b>
Also known as the Ribeye Crown, The tastiest and most tender piece <b>*upon availability</b>		3 grilled baby lamb chops served with French green beans and a potato purée	
<b>STEAK TERIYAKI</b>	<b>56</b>	<b>GRILLED CHICKEN</b>	<b>39</b>
USDA Certified Prime center cut filet in teriyaki sauce topped with sesame seeds and scallions		Grilled chicken breast served with a side dish of your choice	
<b>PEPPER CRUSTED FILET</b>	<b>58</b>	<b>BABY CHICKEN</b>	<b>39</b>
10oz. center cut crusted with freshly ground black pepper. Served with a peppercorn sauce. <b>**SPICY</b>		Grilled dark chicken meat, topped with caramelized onions	

#### **Chef's Special Sauces 8**

Bone Marrow Demi Glace  
Wild Mushroom Demi Glace

*The Harbour Grill does not recommend, and will refuse the return of well-done steaks.*

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## THE HARBOUR GRILL

### CHEF'S SPECIALS

<b>LAMB SHANK</b>	<b>58</b>
Braised lamb shank served with potato purée, and sautéed mushrooms	
<b>BRAISED SHORT RIB</b>	<b>64</b>
Boneless short rib braised in red wine and fresh herbs, served with potato gnocchi	
<b>BRAISED BEEF CHEEK</b>	<b>68</b>
Braised beef cheek served with homemade fresh fettuccine pasta in a veal demi glace and green beans	
<b>VEAL MILANESE</b>	<b>78</b>
Lightly breaded and fried veal chop topped with a baby arugula and cherry tomato salad and served with sautéed vegetables	

### FISH

<b>SALMON AL LIMONE</b>	<b>39</b>
Pan seared salmon filet, served with homemade fettuccine in a white wine and lemon sauce	
<b>BRANZINO A LA PLANCHA</b>	<b>48</b>
Pan Seared Branzino filet served with French green beans and a potato purée	
<b>DOVER SOLE</b>	<b>79</b>
Pan seared dover sole, served with French green beans and a potato purée	

### SIDE DISHES

French Fries	<b>12</b>	Homemade Cornbread	<b>14</b>
Potato Purée	<b>13</b>	Sautéed Seasonal Vegetables	<b>12</b>
Potato Wedges	<b>13</b>	Sautéed Green Beans	<b>15</b>
Rice	<b>12</b>	Sautéed Mushrooms	<b>15</b>
House Salad	<b>12</b>	Arugula and Mushroom Truffle Salad	<b>16</b>
Sweet Potato Fries	<b>14</b>	Truffle Mushroom Risotto	<b>18</b>
Truffle Fries	<b>18</b>	Potato Gnocchi Sauce Forestière	<b>18</b>
Homemade Onion Rings	<b>18</b>		



THE HARBOUR GRILL

## OUR STORY

Leaving Lyon, France, the gastronomical capital of the world, Gilbert Amsellem came to Miami for a better Jewish life. Gilbert found a culinary niche waiting to be filled, and opened The Harbour Grill. The Harbour Grill has been hosting its guest since 2006, consistently serving high quality ingredients that incorporate the best of both worlds: kosher and French cuisine. Starting in a small location, The Harbour Grill has grown to become what many refer to as "one of the best kosher steakhouses in the U.S.". Offering Prime Quality dry aged meats, as well as a wide array of sushi rolls and Japanese dishes, The Harbour Grill constantly aims at raising the bar in the Kosher restaurant industry.

## MEAT TEMPERATURES

### RARE

120°-125°F | Dark red cool center

### MEDIUM RARE

130°-135°F | Red warm center

### MEDIUM

140°-145°F | Center is light pink and hot

### MEDIUM WELL

150°-155°F | Slightly pink

### WELL DONE

160°F | Brown and grey throughout, no juices



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