



THE HARBOUR GRILL

SUSHI KITCHEN

TUNA TATAKI 26

Thin sliced seared Saku Tuna topped with a mango salsa, sesame seeds, and served in a ponzu sauce

CRISPY RICE

Spicy tuna & Jalapeño 24

Salmon & Ikura 26

Hamachi Truffle 26

POPCORN SHRIMP 19

Tempura faux shrimp bites tossed in nitro sauce, topped with sesame seeds

TRUFFLE PIZZETTA 24

Salmon tartare, avocado, cornichons black truffle, lemon zest and eel sauce on a thin & crispy pizzetta

TUNA TOWER 24

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

SALMON SUSHI SANDO 24

Salmon, avocado, crispy onion, sesame seeds, eel sauce

SPICY TUNA SUSHI SANDO 26

Spicy tuna, avocado, shiitake mushrooms, crispy onions, sesame seeds, spicy mayo & eel sauce

HAMACHI KRUDO 24

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

EDAMAME 10

MAKIMONO

Inside Out with sesame seeds
8 Pieces Traditional Rolls

Avocado	13	Salmon Avocado	16
Cucumber	11	Tuna Avocado	17
Avocado Cucumber	14	Spicy Tuna	16
Salmon	14	California	16
Tuna	16	Kani	14
Hamachi	16		

NIGIRI/SASHIMI

1 Piece per Order

Salmon	4
Tuna	6
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

CRUNCHY SPICY TUNA ROLL 22

Spicy tuna, avocado, cucumber, scallions topped with tuna, mango and crunchy onions, topped with spicy mayo

SEA BASS ROLL 26

Lightly fried tempura roll, salmon, shitake mushrooms, scallions, topped with faux krab salad, baked Chilean seabass, served with a miso dressing and cilantro aioli

CHILI ROLL 24

Mock crab tempura and cucumber, topped with avocado, serrano peppers, and crispy onions topped with sesame seeds, sweet chili & sriracha sauce

PINK DRAGON ROLL 24

Mock shrimp tempura, avocado, cucumber, topped with torched kani, sesame seeds, and eel sauce

TRUFFLE ROLL 26

Hamachi, avocado, and Japanese pear, topped with Hamachi, black truffle carpaccio, masago, microgreens and a yuzu soy sauce

FIREHOUSE ROLL 23

Spicy tuna, cucumber, avocado, sesame seeds, topped with sriracha and jalapeños

YUKKAE ROLL 28

Spicy tuna and cucumber roll topped with a diced tuna poke in a kimchee sauce

CORAL REEF ROLL 24

Cooked salmon, avocado & cucumber, topped with salmon tempura, topped with sesame seeds, eel sauce & spicy mayo

GODZILLA ROLL 24

Tempura roll, salmon, tuna, mock krab, avocado, cucumber, topped with eel sauce and sesame seeds



THE HARBOUR GRILL

STARTERS

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

CHICKEN SOUP	14	SOUP OF THE DAY	MP
Chicken, vegetables, and noodles in a hearty chicken broth			
TRUFFLE CAESAR SALAD	21	MILLION DOLLAR FRIES	28
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	
CHARCUTERIE PLATTER FOR 2	46	SHORT RIB FLATBREAD	28
CHARCUTERIE PLATTER FOR 4	88	Braised short ribs, mushrooms, caramelized onions, on a homemade focaccia dough topped with baby arugula and our signature smoked sauce	
Assortment of homemade charcuterie served with cornichons, old grain mustard, and crostinis		BRESAOLA CARPACCIO	29
PEPPERCRUSTED BEEF CARPACCIO	25	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	
Thin sliced raw pepper crusted aged beef filet , served with artichoke confit and a light drizzle of olive oil and fresh lemon juice		NITRO CHICKEN	22
BIRRIA TACOS	24	Breaded popcorn chicken bites tossed in our nitro sauce	
Braised ribeye slow cooked in a rich vegetable and spice stew, served in fried soft shell tortillas, and topped with pico de gallo		SAUSAGE PLATTER	25
		Homemade Moroccan merguez & veal sausage served with a harissa aioli	

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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

RIBEYE STEAK	64	SMOKED SHORT RIB	66/LB
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 *upon availability	
OUTLAW STEAK	84	SUPREME BURGER	35
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, onion ring, avocado, and coleslaw	
THE HARBOUR GRILL FILET	59	VEAL CHOP	76
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	
THE KING RESERVE	66	BABY LAMB CHOPS	95
Also known as the Ribeye Crown, The tastiest and most tender piece *upon availability		3 grilled baby lamb chops served with French green beans and a potato purée	
STEAK TERIYAKI	56	GRILLED CHICKEN	39
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	
PEPPER CRUSTED FILET	58	BABY CHICKEN	39
10oz. center cut crusted with freshly ground black pepper. Served with a peppercorn sauce. **SPICY		Grilled dark chicken meat, topped with caramelized onions	

Chef's Special Sauces 8

Bone Marrow Demi Glace
Wild Mushroom Demi Glace

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THE HARBOUR GRILL

CHEF'S SPECIALS

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

FISH

SALMON A LA PLANCHA	39
Pan seared salmon filet, served with sautéed vegetables and rice	
BRANZINO A LA PLANCHA	48
Pan Seared Branzino filet served with French green beans and a potato purée	
DOVER SOLE	79
Pan seared dover sole, served with French green beans and a potato purée	

SIDE DISHES

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



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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