





THE HARBOUR GRILL

SUSHI MENU

CHEF'S SPECIAL Rolls

Crunchy Spicy Tuna	24	Coral Reef	26
Spicy tuna, avocado, cucumber, scallions, topped with tuna, mango, crunchy onions and spicy mayo		Cooked salmon, avocado and cucumber topped with salmon tempura, sesame seeds, eel sauce and spicy mayo	
Surfsider	26	Yukkae	28
Spicy tuna, cucumber, avocado topped with tempura snapper, torched aioli and eel sauce		Spicy tuna, cucumber, topped with diced tuna poke in kimchee sauce	
Pink Dragon	24	The Sea Bass	28
Tempura mock shrimp, avocado, cucumber topped with torched kani, sesame seeds and eel sauce		Lightly fried tempura roll, salmon, shitake mushrooms, scallions, topped with mock crab salad, baked Chilean sea bass, miso dressing, cilantro aioli	
Samurai	29	Impossible	28
Spicy tuna, avocado, topped with salmon and minced black truffle		Tuna, salmon, cucumber, mango, topped with avocado, spicy tuna, crispy onions and mango salsa	
Mr. Truffle	27	Firehouse	23
Hamachi, avocado, Japanese pear, topped with hamachi, black truffle carpaccio, masago, microgreens and yuzu soy sauce		Spicy tuna, cucumber, avocado, sesame seeds, topped with sriracha and jalapeño	

Spicy Tuna Crispy Rice	24	Ahi Nachos	28
Crispy rice bites topped with spicy tuna and jalapeño		Ahi tuna poke in yukkae sauce, sweet corn, avocado, mango, served on wonton chips	
Crunchy Sea Bass	32	Salmon Tiradito	29
Crispy sea bass skewers topped with spicy yuzu smoked sauce		Fresh Sliced salmon, pears, pico de gallo on toasted baguette, topped with tiradito sauce	
Popcorn Shrimp	22	Hamachi Krudo	24
Tempura mock shrimp bites tossed in nitro sauce, topped with sesame seeds		Thin sliced yellowtail fish, yuzu ponzu sauce topped with jalapeño and sesame seeds	
Truffle Pizzetta	26	Tuna Tower	24
Salmon tartar, avocado, black truffle, eel sauce, lemon zest, crispy pizzetta		Layers of spicy tuna, avocado, masago, crispy onions, shitake mushrooms topped with spicy mayo, eel sauce and sesame seeds	
Sashimi Supreme	28	Edamame	10
Salmon sashimi topped with salmon roe, served on fresh avocado, wakame, crispy iceberg and blood orange salad		Steamed edamame topped with coarse salt	

MAKIMONO

Inside out with sesame seeds / 8 pieces rolls

Avocado	14	Salmon Avocado	17
Cucumber	12	Tuna Avocado	17
Avocado Cucumber	15	Spicy Tuna	17
Salmon	15	California	16
Tuna	16	Kani	14
Hamachi	16		

NIGIRI / SASHIMI

1 piece per order

Salmon	4
Tuna	6
Hamachi	5
Ikura	12

*WARNING: Consuming raw or undercooked seafood and/or meats may increase your risk of foodborne illness if you have certain illness and medical conditions

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

SUSHI Kitchen



THE HARBOUR GRILL

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

Soups

TO Share

Chicken Noodle Soup	14	Soup of the Day	MP
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Birria Tacos Braised ribeye in rich vegetable and spicy stew, soft shell tortillas, iceberg lettuce, pico de gallo	24	Truffle Caesar Salad Romaine and iceberg lettuce, brioche croutons and avocado, served with a truffle Caesar dressing	21
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Charcuterie Platter Assortment of homemade cured and deli meats, French Cognac liver mousse, cornichons, old grain mustard and crostinis	29	Million Dollar Fries F French fries topped with pulled short rib in a truffle demi glace, smoked bacon bits, scallions and our signature smoked sauce	28
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Beef Carpaccio Peppercorn crusted aged beef filet, artichoke confit, olive oil and fresh lemon juice	26	Short Rib Flatbread Braised short ribs, mushrooms, caramelized onions on homemade focaccia dough, baby arugula, signature smoked sauce	28
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Smoked Spare Ribs Slowly braised back ribs, then smoked with special house rub	28	Wagyu Pastrami 36 hours slow braised and smoked, old grain mustard and cornichons	32
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Cassoulet White beans slowly cooked in duck fat, served with duck confit and veal sausage	29	Nitro Chicken Breaded popcorn chicken tossed in our nitro sauce, topped with sesame seeds	24
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Lamb Shank Braised lamb shank served with potato purée and sautéed mushrooms	58	Braised Short Rib Boneless short rib braised in red wine and fresh herbs, served with potato gnocchi in a veal demi glace	64
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Veal Milanese Lightly breaded and fried veal chop served with a printanière salad and sautéed vegetables	78	Wagyu Brisket Braised and slightly smoked wagyu brisket topped with a shitake mushroom demi-glace served with truffle potato purée and sautéed green beans	68
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CHEF'S Special

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

Turf

Ribeye Steak	66	Smoked Short Rib	*upon availability 72/lb
USDA Certified Prime 16oz aged boneless ribeye		Slow smoked bone in short rib, served with homemade cornbread, coleslaw, and baked beans	
Veal Chop	78	Supreme Burger	35
Pan seared 16oz veal chop, served with crispy potato gnocchi, sautéed vegetables and red wine demi-glace		Prime ground ribeye, topped with beef bacon, caramelized onions, onion ring, avocado, coleslaw	
The King Reserve	*upon availability 66	Baby Lamb Chops	95
Also known as the Ribeye Crown, is the tastiest and most tender piece		3 Grilled lamb chops served with Fench green beans	
Côte de Boeuf	89	Wagyu Burger	45
USDA Certified Prime 24oz dry aged bone-in ribeye served with a truffle mushroom salad		Ground wagyu ribeye patty, candied bacon, caramelized onions	
Peppered Châteaubriand	64	The Harbour Grill Filet	64
Center cut crusted with freshly ground black pepper, peppercorn sauce		USDA Certified Prime center cut filet wrapped with house maple beef bacon, topped with Portobello mushrooms, served with red wine demi-glace	
Baby Chicken	42	Grilled Chicken	42
Grilled deboned dark meat chicken, topped with caramelized onions		House Marinated breast chicken	

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

Surf

Salmon a la Plancha	42	Branzino a la Plancha	48
Pan seared salmon filet, served with sautéed vegetables and rice		Pan seared Branzino filet served with French green beans and potato purée	
Dover Sole	79		
Pan seared dover sole, served with French green beans and potato purée			

Sides

Sweet Potato Fries	14	Sautéed Green Beans	15
Truffle Fries	18	Sautéed Mushrooms	15
Homemade Onion Rings	18	Sautéed Seasonal Vegetables	12
Homemade Cornbread	16	Potato Gnocchi Sauce Forestière	18

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Our Story



- RARE**
120°-125°F / Dark red cool center
- MEDIUM RARE**
130°-135°F / Red warm center
- MEDIUM**
140°-145°F / Light pink center and hot
- MEDIUM WELL**
150°- 155°F / Slightly pink and hot
- WELL DONE**
160°F / Brown and grey throughout , no juice

Gilbert Amsellem came to Miami from Lyon, France for a better Jewish life and while settling in with his family, he found that a kosher/French culinary niche needed to be filled and jumped on the occasion by opening The Harbour Grill in 2006. The Harbour Grill has consistently been serving its patrons prime quality dry aged meats, a wide array of sushi rolls and Japanese dishes which had us grow to become what many refer to as “one of the best kosher steakhouses in the U.S”. Gilbert’s passion did not only stop there, not being able to find kosher charcuterie and unable to import, Gilbert’s taste buds forced him to innovate and learn how to make artisanal kosher charcuterie meats, such as: saucissons, pastramis, pâtés, terrines, sausages, smoked meats and more. Because of the high demand for these innovative products came “Harbour Bistro”, established 2015.

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Let Our Catering Service Make Your Events Memorable!

SHABBAT DINNER / DINNER PARTIES



THE HARBOUR GRILL



HARBOUR
BISTRO

Lunch - Charcuterie - Butcher shop

Next door at 9427 Harding Ave. / 786.275.6585

