



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 jalapeños 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

CRUNCHY SPICY TUNA ROLL	22	TRUFFLE ROLL	25
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	
SEA BASS ROLL	25	FIREHOUSE ROLL	23
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	
SUMMER ROLL	22	HAMACHI ROLL	23
Salmon, avocado, vegan cream cheese, strawberries, topped with a honey balsamic aioli		Yellowtail, scallions, avocado topped with jalapeno	
TANGO ROLL	23	GODZILLA ROLL	21
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	
DRAGON ROLL	23	CARRIBEAN ROLL	23
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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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	
DUCK CASSOULET	28	* CHARCUTERIE PLATTER FOR 2	46
Duck confit, slow cooked beans, applewood smoked maple beef bacon, and a homemade artisan sausage		* CHARCUTERIE PLATTER FOR 4	88
		Assortment of homemade charcuterie served with cornichons, old grain mustard, and crostinis	
CRISPY SZECHUAN BEEF	25	SHORT RIB FLATBREAD	28
Crispy beef, sautéed bell peppers and onions, sesame seeds, served with a blood orange dressing		Braised short ribs, mushrooms, caramelized onions, on a homemade focaccia dough topped with baby arugula and our signature smoked sauce	
MERGUEZ PLATTER	25	* PEPPER CRUSTED BEEF CARPACCIO	25
Homemade Moroccan sausages served with a harissa aioli		Raw pepper crusted prime beef filet, arugula, artichoke confit, lemon juice, truffle oil, served with crostini	
TACO TRIO	24	NITRO CHICKEN	22
Assortment of short rib, grilled chicken, and spicy beef hard shell tacos		Breaded popcorn chicken bites tossed in our nitro sauce	

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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	62	SMOKED SHORT RIB	66/LB
USDA Certified Prime dry aged rib-eye served with a roasted plum tomato à la Provençale		Slow smoked short rib served with a homemade cornbread, baked beans, coleslaw, and roasted potatoes <i>*upon availability</i>	
OUTLAW STEAK	82	SUPREME BURGER	35
USDA Certified Prime dry aged bone-in rib-eye served with a baby arugula, mushroom, and black truffle aioli salad		Prime ground rib eye, topped with beef bacon, caramelized onions, avocado, and coleslaw	
THE HARBOUR GRILL FILET	59	VEAL CHOP	72
USDA Certified Prime center cut filet wrapped with house maple beef bacon, topped with Portobello mushrooms, and served with a red wine demi-glace		Grilled veal chop served with your choice of side dish	
THE KING RESERVE	66	BABY LAMB CHOPS	95
Also known as the Ribeye Crown, The tastiest and most tender piece <i>*upon availability</i>		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

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

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	
DUO DUCK GNOCCHI	69
Duck Breast & Confit served with potato gnocchi in a sauce forestière	
VEAL MILANESE	78
Lightly breaded and fried veal chop topped with a baby arugula and cherry tomato salad and served with sautéed vegetables	

FISH

SALMON A LA PLANCHA	39
Grilled salmon filet served with rice and sautéed vegetables	
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	Mixed Mushrooms with Olive Oil and Garlic	15
House Salad	12	Arugula and Mushroom Truffle aioli salad	16
Sweet Potato Fries	14		
Truffle Fries	18		
Homemade Onion Rings	18		

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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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