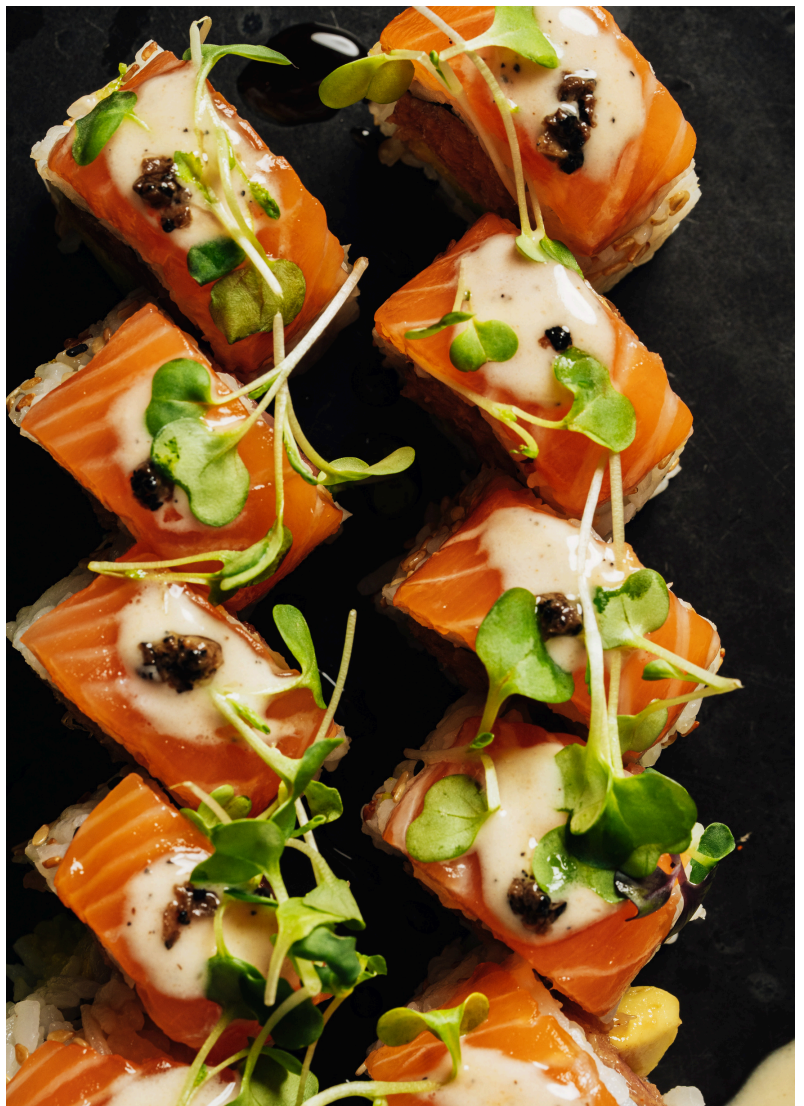






THE HARBOUR GRILL

SUSHI MENU

SUSHI Chef's Specials

Crunchy Spicy Tuna	27	Coral Reef	28
Spicy tuna, avocado, cucumber, scallions, topped with tuna, mango, crunchy onions and spicy mayo		Cooked salmon, avocado, cucumber, topped with salmon tempura, sesame seeds, eel sauce, spicy mayo	
Pink Dragon	26	Citrus Hamachi	29
Tempura mock shrimp, avocado, cucumber topped with torched kani, sesame seeds and eel sauce		Hamachi, cucumber, scallions, topped with hamachi tartar, fresh lime zest, and served with a ponzu dipping sauce	
Samurai	30	Impossible	29
Spicy tuna, avocado, topped with salmon and minced black truffle aioli		Tuna, salmon, cucumber, mango, topped with avocado, crispy onions and mango salsa	

The Sea Bass 32

Lightly fried tempura roll, salmon, shiitake mushrooms, scallions, topped with mock crab salad, baked Chilean sea bass, miso dressing, cilantro aioli

SUSHI Starters

Edamame	12	Spicy Tuna Crispy Rice	26
Steamed edamame topped with coarse salt		Crispy rice bites topped with spicy tuna & jalapeño	
Popcorn Shrimp	25	Hamachi Krudo	26
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	
Tuna Tower	28	Tuna Tataki	27
Layers of spicy tuna, avocado, masago, crispy onions, shiitake mushrooms topped with spicy mayo, eel sauce and sesame seeds		Seared sushi-grade tuna, finished with scallions and a delicate ponzu sauce	

MAKIMONO

Inside out with sesame seeds
8 pieces

Cucumber	14	Salmon	17	Hamachi	19	Tuna Avocado	21
Avocado	16	Avocado Cucumber	16	California	18	Spicy Tuna	21
Kani	16	Tuna	19	Salmon Avocado	19		

NIGIRI & SASHIMI

1 piece

Salmon	4	Hamachi	5	Tuna	6	Ikura	12
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*WARNING: Consuming raw or undercooked seafood and/or meats may increase your risk of foodborne illness if you have certain illnesses and medical conditions
For your convenience a 20% service charge has been added to your check.



THE HARBOUR GRILL

OUR CHARCUTERIE AND SAUSAGES ARE HANDMADE AND SMOKED ON THE PREMISES USING
ONLY NATURAL INGREDIENTS

SOUPS

Chicken Noodle Soup	15	Soup of the Day	MP
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TO START

Smoked Duck Salad	32	Truffle Caesar Salad	24
romaine lettuce, red cabbage, beets, mandarins, heirloom tomato, smoked duck breast, served with a citrus vinaigrette		Romaine lettuce, brioche croutons, avocado, served with truffle Caesar dressing	
Million Dollar Fries	29	Short Rib Flatbread	29
French fries topped with pulled short rib in a truffle demi glace, smoked maple beef bacon bits, scallions and our signature smoked sauce		House-made focaccia flatbread topped with braised short ribs, mushrooms, caramelized onions, arugula, and our signature smoked sauce	
Beef Carpaccio	28	Charcuterie Platter	32
Peppercorn crusted aged beef filet, artichoke confit, olive oil and fresh lemon juice		Assortment of homemade cured meats, French cognac liver mousse, cornichons & crostinis	
Arayes Lollipops	25	Pickle Tongue Sando	34
Lamb arayes served on skewers over a fresh tomato purée and finished with a tahini drizzle		Beef tongue pickled and brined in house, old grain mustard and cornichons, served on soft brioche	
Nitro Chicken	26	Smoked Spare Ribs	29
Breaded popcorn chicken tossed in our nitro sauce, topped with sesame seeds		Beef spare ribs, slow-braised and smoked with our signature house rub, finished with a BBQ glaze	

SURF

Miso Glazed Salmon	44	Mediterranean Branzino	55
Grilled Faroe Island salmon filet, caramelised with a miso glaze, and served with an Asian slaw		Grilled whole branzino finished with a sauce vierge of roasted red peppers, capers, shallots, fresh herbs, and olive oil, served with a mixed greens salad	

SIDES

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

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THE HARBOUR GRILL

SERVED WITH A CHOICE OF :

RICE, POTATO WEDGES, FRENCH FRIES, POTATO PURÉE OR HOUSE SALAD

THE GRILL Turf

Outlaw	98	Veal Chop	88
USDA Certified Prime bone-in ribeye, dry aged 6 weeks		Pan seared veal chop, served with potato gnocchi, sautéed vegetables and red wine demi-glace	
Ribeye Steak	71	Baby Lamb Chops	88
USDA Certified Prime aged boneless ribeye		3 Grilled lamb chops served with French green beans, and potato purée	
Wagyu Rib Eye <i>upon availability</i>	160	Wagyu Burger	49
Certified American Wagyu dry aged boneless ribeye		Ground Wagyu Ribeye , topped with house made maple beef bacon, and caramelized onions	
The King Reserve <i>upon availability</i>	74	Supreme Burger	39
Also known as the Ribeye Crown, the tastiest and most tender cut		Prime ground ribeye, topped with maple beef bacon, caramelized onions, onion ring, avocado & coleslaw	
Peppered Châteaubriand	68	Grilled Chicken	45
Center cut crusted with freshly ground black pepper, peppercorn sauce		House marinated chicken breast	
The Harbour Grill Filet	69	Baby Chicken	46
USDA Certified Prime center cut filet wrapped with house made maple beef bacon, topped with a Portobello mushroom demi glace		Grilled deboned dark meat chicken, topped with caramelized onions	

Chef's Special Sauces

Bone Marrow Demi Glace	8
Mushroom Demi Glace	8

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

THE GRILL Chef's Specials

Lamb Shank	62	Veal Milanese	92
Braised lamb shank served with potato purée and sautéed mushroom		Lightly breaded and fried veal chop served with a printanière salad and sautéed vegetables	
Braised Short Rib	68	Smoked Dino Rib	MP
Boneless short rib braised in red wine and fresh herbs, served with potato gnocchi in a veal demi glace		Slow smoked bone in short rib, served with homemade cornbread, potato wedges, and coleslaw	



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 Gourmet", established 2015.

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Let Our Catering Service Make
Your Events Memorable!

SHABBAT DINNERS / DINNER PARTIES



THE HARBOUR GRILL



**HARBOUR
GOURMET**

Lunch - Charcuterie - Butcher shop

