

TO START

PRETZEL CRUSTED FRIED CALAMARI 16
mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 16
tempura fried shrimp, kanzuri butter sauce

SOUTHWESTERN CHICKEN SPRING ROLLS 15
guacamole, salsa fresca

CREAMY LOBSTER CROQUETTES 16
spanish chorizo, mozzarella, petite pois, kaffir lime,
“tapas” tartar sauce

GOAT CHEESE & WILD MUSHROOM CROSTINI 13
medjool dates

SHRIMP TEMPURA CRISPY RICE BITES 15
sweet soy, mentaiko, spicy japanese mayo

SHORT RIB BRUSCHETTA 14
bacon jam, ricotta salata, poached pear, blackberry crème

FETA & ARTICHOKE SALAD 15
romaine, frisee, feta cheese, artichoke, kalamata olives, avocado,
plum tomato, cranberries, almonds, wildberry porto vinaigrette

BURRATA & HEIRLOOM TOMATO SALAD 13
arugula, medjool dates, onions, basil, elephant garlic chips

RAW BAR

certain species of oysters are seasonal and subject to availability

ATLANTIC OYSTERS
crassostrea virginica.....(medium).....lean, briny 3.00ea

PACIFIC OYSTERS
crassostrea gigas.....(medium).....crisp, sweet 3.50ea

KUMAMOTO OYSTERS
crassostrea sikamea.....(small).....buttery, delicate 4.00ea

AROUND THE WORLD OYSTER TASTING
4 atlantic, 4 pacific, 4 kumamoto 39

Lunch

SALADS

FREE RANGE CHICKEN 21
mesclun greens, pepperjack cheese, bacon, avocado,
corn, tomato, cucumbers, cilantro-honey lime vinaigrette

SKIRT STEAK 22
grilled squash, green papaya, snap pea leaves,
tomatoes, onions, ricotta salata, seven leaf greens,
kumquat balsamic vinaigrette

GRILLED SHRIMP 22
romaine lettuce, parmesan cheese, pink grapefruit,
jicama, watermelon radish, tomato, scallions,
smokey roasted red pepper dressing

SANDWICHES

ALL SANDWICHES 20
SERVED WITH
*a choice of french fries, baby greens salad
or multi grain quinoa salad*

HAVEN BURGER - aged white vermont cheddar,
crispy bacon, fried onion ringlettes, heirloom tomato,
sweet onion-bacon jam, “katsup aioli”

SPICY CRISPY CHICKEN - smoked bufala mozzarella,
green onions, tomato, bibb lettuce, aji panca aioli

IMPOSSIBLE PLANT BASED BURGER - cheddar cheese, add \$4
crispy pickles, lettuce, beefsteak tomato, shaved red onions,
mustard - scallion remoulade, sourdough bun

MAINS

ATLANTIC COD FISH & CHIPS 20
house seasoned fries, kaffir lime tartar sauce, malt vinegar

THAI GLAZED ATLANTIC SALMON 20
potato gnocchi, poached asparagus, brown butter carrot sauce

PETITE FILET STEAK FRITES 28
house cut natural fries, butter-cognac flambe seasonal vegetables,
elephant garlic chips, au poivre sauce

GRILLED CHURRASCO SKIRT STEAK 20
lyonnaise potatoes, charred red onions, watercress salad,
worcestershire au poivre sauce or chimichurri sauce

GRILLED COLORADO SHORT RIB 20
crispy potato wedges, napa cabbage apple slaw,
romesco salsa brava, glazier barbacoa sauce

GRILLED SHRIMP & CREAMY BURRATA LINGUINI 20
heirloom cherry tomatoes, roasted red peppers,
shaved red onions, wilted snap pea leaves, basil scampi sauce

MARGHERITA PIZZETTA 18
buffalo mozzarella, tomato, basil, aged balsamic glaze

HAPPY HOUR

MON-FRI 5pm-8pm

\$6 beer, \$7 cocktails, \$8 wine,
\$10 food specials

SUNSET 3 COURSE PRIX FIXE

MON-FRI 5pm-7pm

\$56 excl tax and gratuity

BRUNCH

SAT & SUN 11am - 3pm

a la carte or

\$34 prix fixe includes
2 mimosa’s, bellini’s or bloody mary’s