

HARBOUR GRILLE



Full Menu

Address: The Shoppes at Grand Harbour, George Town

Phone: (345) 945 5200

Cuisine: American Grille

STARTERS

French Onion Soup	CI\$8
Caramelized onions in a rich beef-wine broth with signature cheesy bread topping	
Seafood Chowder	CI\$9.95
Coconut milk soup, mixed seafood, garlic, chili paste with bell peppers	
Shrimp Tempura	CI\$12.95
Chili honey glaze, lemon and lime dressing, crispy glass noodles	
Lobster Tortellini	CI\$10.95
Wild mushroom puree, shaved pecorino, arugula, crouts, ricotta	
Pork Belly	CI\$12.95
Roast pork belly, mango chutney, fennel, orange segments, spinach and ricotta mousse.	
Burrata Salad	CI\$12.95
Arugula, spinach, candied walnuts, red wine reductions with extra virgin olive oil	
Tahini Salad Vegan	CI\$9.95
Carrots, French beans, cherry tomatoes, mixed salad leaves, cucumber, red onion, with tahini dressing and sesame seeds	
Classic Caesar	CI\$11.95
Garlic croutons, parmesan, bacon and anchovies	

PASTA

Carbonara	CI\$15.95
Fettucine with creamy egg sauce and guanciale	
Marinara	CI\$15.95
Fettuccine, tomato sauce, parmesan, basil	

Pesto Tagliatelle **CI\$15.95**

Chicken with a creamy basil pesto and sun-dried tomato

Shrimp Pasta **CI\$21.95**

Black Cavatelli, prawns, squid, asparagus, young corn, in a spicy ariabiatta sauce

POULTRY

Duck Confit **CI\$22.95**

Duck leg, kale, pistachio, honey and radicchio orange dressing

Chicken Inasal **CI\$21.95**

Grilled boneless chicken leg, lemon grass, ginger, garlic soy sauce, scallions, bell peppers, carrots, cabbage atchara with coconut rice and tzatziki

Chicken Schnitzel **CI\$21.95**

Parmesan crusted chicken breast with fettuccine, lemon wedge, (choice of Marinara or Alfredo)

FROM THE SEA

Salmon **CI\$29.95**

Pan seared salmon with a butternut squash puree served with snow peas, onions and fennel espuma

Red Snapper **CI\$26.95**

Poached snapper in a lemon and dill beurre blanc, crushed potato, cherry tomatoes, kalamata olives, mushrooms and a roasted red pepper coulis

Crusted Cod **CI\$23.95**

Crusted cod with shrimp farofa, shallots, wilted asparagus skin, cauliflower veloute and green peas

STEAKS & BURGERS

Pork Porterhouse 14oz. **CI\$20.95**

Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn

Skirt Steak 10 oz. **CI\$24.95**

Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn

C.A.B Striploin 12 oz. **CI\$29.95**

Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn

C.A.B Ribeye 12 oz.	CI\$34.95
Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn	
C.A.B Filet Mignon 6 oz.	CI\$38.95
Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn	
Harbour Grille Burger	CI\$15.95
Homemade 7oz. - tomato, onion, arugula, provolone and Tabasco mayo, with parmesan french fries	
Veggie Burger <input type="checkbox"/>	CI\$13.95
Black bean burger with onions, tomatoes, arugula and a homemade BBQ sauce	

ADDITIONAL SIDES

Seasonal Vegetables	CI\$4
Grilled Asparagus	CI\$6
Truffle Mash Potatoes	CI\$4
Parmesan Fries	CI\$6
Mac 'n' Cheese	CI\$6
Grilled Chicken 6oz.	CI\$6
Blackened Shrimp	CI\$6
Peppercorn Sauce	CI\$4
Red Wine Demi Glaze	CI\$4
Creamy Shiitake Mushroom	CI\$4
Chimichurri	CI\$4

PIZZA (WHITE SAUCE)

Four Cheese	CI\$15.95
Mozzarella, gorgonzola, cheddar and pecorino	
Capriscciosa	CI\$16.95
Ham, mushrooms, mozzarella and arugula	

Vegetable Korma **CI\$15.95**

Coconut curry sauce, baby spinach, green peppers, pineapple, hot banana pepper, mozzarella and cheddar

PIZZA (TOMATO SAUCE)

Bella **CI\$17.95**

Burrata, sweet sausage with olive and fresh basil

Margarita **CI\$15.95**

Fresh mozzarella, fresh basil, drizzled with extra virgin olive oil

Diavolo **CI\$17.95**

Mozzarella, jalapenos, onions, black olives and spicy sausage

Spicy Chorizo **CI\$17.95**

Caramelized onions, mozzarella and roasted red pepper sauce

Mediterranean Vegetable **CI\$15.95**

Sun-dried tomato, kalamata olives, red peppers, baby spinach, feta and mozzarella

Italia **CI\$16.95**

Burrata, prosciutto and arugula with tomato sauce

DESSERTS

Coconut Crème Brûlée **CI\$8**

Raspberry Semifreddo Popsicle **CI\$8**

Frozen, creamy white chocolate raspberry mousse, coated with white chocolate

Coconut Pineapple Cake **CI\$8**

Moist cake with tropical flavors of coconut and pineapple, served with coconut rum sauce

Chocolate Lava Cake **CI\$8**

Chocolate cake with a molten center

Cheesecake Flan (Flan de Queso) **CI\$8**

Rich and creamy flan with a dense cheesecake like consistency, served with warm cinnamon churros and dulce de leche sauce

15% gratuity will be added to your final check

Last updated: Tue 15 Mar, 2022