

ICED SHELLFISH & RAW BAR

HARBOUR 60 SEAFOOD TOWER

Atlantic Lobster, King Crab Legs, Jumbo Black Tiger Shrimp, Oysters, Tuna

(Market Price)

SHRIMP COCKTAIL

Jumbo Black Tiger Shrimp, House Made Cocktail Sauce

(Market Price)

DAILY OYSTER SELECTION

Classic Mignonette, Pickled Chili Hot Sauce

(Market Price)

TUNA CRUDO

Yuzu, Olive Oil, Fennel Pollen, Jalapeno

28

AHI TUNA TARTAR

Wasabi, Avocado, Sesame Seeds

45

CRAB SALAD

Lump & King Crab, Jalapeno Aioli, Yuzu & Sesame Vinaigrette, Taro

30

BELUGA CAVIAR *30gr*

Blinis, Eggs, Sour Cream, Shallots

(Market price)

APPETIZERS

SEARED FOIE GRAS

Brioche, Spiced Date Puree, Fig Saba, Pistachio

42

OCTOPUS CARPACCIO

Pickled Shallot, Olives, Celery, Espelette

30

BBQ PORK BELLY

House BBQ Sauce, Smoked Mustard, Cicierone

30

PRIME STEAK TARTAR

Capers, Truffle, Shallots, Dijon Mustard, Smoked Egg Yolk

40

BEEF CARPACCIO

Pine Nuts, Parmigiano, Arugula, Truffle, Lemon

28

KOREAN SHORT RIBS

Hoisin & Sesame Glaze, Chili, Scallions, Taro

30

CRISPY MARYLAND CRAB CAKE

Chipotle Aioli, Corn, Avocado & Crab Salad, Lime Crema

34

DOP BURRATA

Charred & Marinated Tomatoes, Pickled Onion, Salsa Verde

38

JUMBO TEMPURA SHRIMP

(Market price)

Three Jumbo Tiger Shrimp, Spicy Coconut-Lime Sauce, Soy-Ginger Sauce, Scallions

OYSTERS ROCKEFELLER

(Market price)

Creamed Spinach, Bacon, Pernod, Parmigiano Crema

CALAMARI

Jalapeno, Pickled Pepper & Caper Salsa, Lemon Aioli

24

SALADS

HARBOUR SIXTY CAESAR

Double Smoked Bacon, Baked Croutons, Parmigiano Reggiano

23

HARBOUR SIXTY GREENS

Castelfranco, Endive, Lolla Rosa, Watercress, Honey Mustard & Dill Dressing

19

ARUGULA AND ENDIVE

Slivered Pear, Goat Cheese, Toasted Walnuts, Pickled Red Onion, Roasted Apple Vinaigrette

19

BEET SALAD

Smoked Yogurt, Espelette, Pickled Shallots, Pistachio, Honey

21

LISA'S SALAD

Chopped Lettuce, Dodonis Feta, Guindilla Peppers, Chickpeas, Cannellini Beans, Tomatoes, Extra Virgin Olive Oil & Red Wine Vinegar

19

VILLAGE SALAD

Tomato, Cucumber, Sweet Onion, Feta Cheese, Jalapeno, Basil, Olive Vinaigrette

21

WEDGE SALAD

Iceberg, Semi Cured Tomatoes, Bacon, Croutons, Creamy Blue Cheese Dressing, Red Wine Vinaigrette

21

KALE & BRUSSELS SPROUT SALAD

Almonds, Apple, Pecorino, Apple Cider Vinaigrette

21

FROM THE LAND

CHEF'S FEATURE CUT

(Market Price)

NEW YORK STRIP STEAK

90

FILET MIGNON *10 oz*

74

FILET MIGNON *14 oz*

92

RIB EYE STEAK

90

BONE-IN RIB STEAK

99

PORTERHOUSE STEAK

95

TOMAHAWK *44 oz*

185

BLACK TRUFFLE STEAK AND EGG

88

10 oz Tenderloin, Duck Egg, Black Truffle

A5 JAPANESE WAGYU

(Market Price)

Kagoshima

BEVERLY CREEK FARMS LAMB CHOPS

65

Honey Mustard & Ginger Rub

THE H60 PRIME BURGER

40

USDA Prime, Smoked Cheddar, Lettuce, Pickles, Bacon & Onion Jam, Thousand Island Dressing, Hand Cut Fries

FLAT IRON CHICKEN

36

Porcini & Goat Cheese Stuffing, Cauliflower Puree, Truffle & Herb Jus

We Proudly Serve USDA Prime

All steaks can be complemented by

(Market price)

ALASKAN KING CRAB

CARIBBEAN LOBSTER TAIL

ATLANTIC LOBSTER

JUMBO TIGER SHRIMP

FROM THE SEA

CHILEAN SEA BASS

King Crab, Leek Puree, Jerusalem Artichokes, Baby Kale, Dill

68

PAN SEARED SCALLOPS

Butternut Squash Puree, Roasted Squash, Maple Bacon, Sherry Vinaigrette

44

TAGLIATELLE DI MARE

Lobster, King Crab, Clams, Scallop & Shrimp With White Wine, Garlic & Fresh Herbs

45

DOVER SOLE

Whole Dover Sole, Lemon, Olive Oil, Fresh Oregano

(Market Price)

WHOLE ATLANTIC LOBSTER

Steamed or Broiled, By The Pound

(Market Price)

BROILED CARIBBEAN LOBSTER TAIL

Lemon, Drawn Butter

(Market Price)

DAILY FISH

(Market Price)

ASPARAGUS

Garlic, Cured Tomatoes, Lemon, Oregano

18

MUSHROOMS

White Wine, Garlic, Olive Oil

16

BABY SPINACH

Roasted Cipollini Onions, Olive Oil

14

BUTTERMILK FRIED CAULIFLOWER

Blue Cheese Buttermilk Dressing, Hot Sauce

16

BROCCOLINI

Pepperonata, Sunflower Seeds

16

HAND CUT FRIES

14

PORK BELLY FRIED RICE

Braised Pork Belly, Egg, Kimchi, Bacon

18

TRUFFLED PARMIGIANO FRIES

16

ONION RINGS

16

CREAMED CORN

Jalapeno, Cheddar

16

MASHED POTATO

14

LOBSTER MASHED POTATO

20

BRUSSELS SPROUTS

Soy Ginger Glaze, Sesame, Garlic

16

TWICE BAKED POTATO

18

RAPINI

Calabrian Chilis & Garlic

16

WHITE TRUFFLE MAC & CHEESE

20