

ICED SHELLFISH & RAW BAR

HARBOUR 60 SEAFOOD TOWER

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

SHRIMP COCKTAIL

Jumbo Black Tiger Shrimp, House Made Cocktail Sauce

DAILY OYSTER SELECTION

LOBSTER & SEAFOOD SALAD

Avocado, Tomato, Cucumber, Yuzu Ginger Vinaigrette, Taro Crisps

SESAME CRUSTED AHI TUNA

Seaweed Salad, Pepper & Pineapple Salsa, Wasabi Aioli

AHI TUNA TARTAR

Wasabi, Avocado, Sesame Seeds

BELUGA CAVIAR 30gr

Blinis, Eggs, Sour Cream, Shallots

(Market price)

APPETIZERS

SEARED FOIE GRAS

Walnut & Elderflower Honey, Brioche, Wild Berry Agro Dolce

40

SEARED BONE-IN PORK BELLY

Sweet & Smokey Mustard, Apple Maple Glaze, Crispy Shallots

30

PEPPER CRUSTED BEEF CARPACCIO

Pickled Shallot, Parmigiano Crisps, Mizuna, Truffle, Chives

25

CRISPY MARYLAND CRAB CAKE

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

28

JUMBO TEMPURA SHRIMP

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

(Market price)

CALAMARI

Jalapeno, Pickled Pepper & Caper Salsa, Lemon Aioli

22

OYSTERS ROCKAFELLER

Creamed Spinach, Bacon, Pernod, Parmigiano Crema

(Market price)

MEDITERRANEAN OCTOPUS

Sepia Aioli, Chorizo, Salsa Verde, Piquillo Peppers, Smoked Paprika Vinaigrette

30

PRIME STEAK TARTAR

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

40

KOREAN STYLE SHORTRIBS

Yuzu Slaw, Hoisin & Sweet Chili Glaze, Sesame

30

CHARCUTERIE BOARD

Sliced Cured Meats, Pickles, Mustard

30

SMOKED SALMON

Caper Berries, Pickled Onion, Potato Rosti, Dill Sour Cream

21

DOP BURRATA

Heirloom Tomatoes, Black Olive, Chillies, Basil, Truffle Vinaigrette

36

SALADS

HARBOUR SIXTY CAESAR

Double Smoked Bacon, Baked Croutons, Parmigiano Reggiano

23

ARUGULA AND ENDIVE

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

19

LISA'S SALAD

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

19

WEDGE SALAD

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

21

THE H60 SALAD

Seasonal Market Vegetables, Truffle Vinaigrette, Shaved Pecorino

21

KALE & BRUSSELS SPROUT SALAD

Green Apple, Pecorino, Marcona Almonds, Apple Cider Vinaigrette

19

BEET SALAD

Red Beets, Smoked Black Garlic Yogurt, Beet Dressing, Candied Walnuts, Espelette, Water Cress

19

(Market Price)

(Market Price)

(Market Price)

36

25

45

36

FROM THE LAND

We Proudly Serve USDA Prime

NEW YORK STRIP STEAK

80

FILET MIGNON 10 oz

68

FILET MIGNON 14 oz

80

RIB EYE STEAK

80

BONE-IN TENDERLOIN STEAK

(Market Price)

BONE-IN RIB STEAK

95

PORTERHOUSE STEAK

90

TOMAHAWK 44 oz

175

BLACK TRUFFLE STEAK AND EGGS

82

10 oz Tenderloin, Duck Egg, Black Truffle

A5 JAPANESE KOBE

(Market Price)

CHEF'S FEATURE CUT

(Market Price)

SUPERIOR FARMS COLORADO LAMB CHOPS

65

Dijon & Rosemary Rub, Smoked Yogurt, Espelette Oil

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

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

White Bean & Lentil Casoulet, Autumn Vegetables, Baby Kale, Gremolata Bread Crumbs

58

PAN SEARED SCALLOPS

Butternut Squash Puree, Nduja, Pearl Onions, Baby Leeks

42

TAGLIATELLE DI MARE

Lobster, King Crab, 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)

SIDES

ASPARAGUS

Garlic, Cured Tomatoes, Lemon, Oregano

18

MUSHROOMS

White Wine, Garlic, Olive Oil

16

BABY SPINACH

Roasted Cipollini Onions, Olive Oil

14

FRENCHED ONION

Provolone, Pepper Corn Sauce, Crispy Onions

16

BROCCOLINI

Black Bean Sauce, Chillis, Crispy Garlic

16

BUTTERMILK FRIED CAULIFLOWER

Blue Cheese Buttermilk Dressing, Hot Sauce

16

RAPINI

Chillis, Garlic

16

HAND CUT FRIES

14

CRAB & KIMCHI FRIED RICE

Egg, Chillis, Ginger & Bacon

18

TRUFFLED PARMIGIANO FRIES

16

CREAMED CORN

Chorizo, Manchego, Crispy Prosciutto, Chives

18

ONION RINGS

16

BRUSSELS SPROUTS

Soy-Ginger Glaze, Sesame, Garlic

16

MASHED POTATO

14

WHITE TRUFFLE MAC & CHEESE

20

LOBSTER MASHED POTATO

16

TWICE BAKED POTATO

18