

# ICED SHELLFISH & RAW BAR

<b>HARBOUR 60 SEAFOOD TOWER</b> Atlantic Lobster, King Crab Legs, Jumbo Black Tiger Shrimp, Oysters, Tuna	(Market Price)
<b>SHRIMP COCKTAIL</b> Jumbo Black Tiger Shrimp, House Made Cocktail Sauce	(Market Price)
<b>DAILY OYSTER SELECTION</b>	(Market Price)
<b>LOBSTER &amp; SEAFOOD SALAD</b> Avocado, Tomato, Cucumber, Yuzu Ginger Vinaigrette, Taro Crisps	<b>36</b>
<b>SESAME CRUSTED AHI TUNA</b> Seaweed Salad, Pepper & Pineapple Salsa, Wasabi Aioli	<b>25</b>
<b>AHI TUNA TARTAR</b> Wasabi, Avocado, Sesame Seeds	<b>45</b>

<b>BELUGA CAVIAR 30gr</b> Blinis, Eggs, Sour Cream, Shallots	(Market price)
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## APPETIZERS

<b>SEARED FOIE GRAS</b> Brioche, Spiced Date Puree, Fig Saba, Pistachio	<b>42</b>	<b>MEDITERRANEAN OCTOPUS</b> Sepia Aioli, Chorizo, Salsa Verde, Marinated Tomatoes, Piquillo Pepper Vinaigrette	<b>30</b>
<b>SEARED BONE-IN PORK BELLY</b> House BBQ Sauce, Smoked Mustard, Cicierone	<b>30</b>	<b>PRIME STEAK TARTAR</b> Capers, Truffle, Shallots, Dijon Mustard, Smoked Egg Yolk	<b>40</b>
<b>PEPPER CRUSTED BEEF CARPACCIO</b> Pickled Shallot, Parmigiano Crisps, Mizuna, Truffle, Chives	<b>25</b>	<b>KOREAN STYLE SHORTRIBS</b> Yuzu Slaw, Hoisin & Sweet Chili Glaze, Sesame	<b>30</b>
<b>CRISPY MARYLAND CRAB CAKE</b> Chipotle Aioli, Corn, Avocado & Crab Salad, Lime Crema	<b>28</b>	<b>SMOKED SALMON</b> Caper Berries, Pickled Onion, Potato Rosti, Dill Sour Cream	<b>21</b>
<b>JUMBO TEMPURA SHRIMP</b> (Market price) Three Jumbo Tiger Shrimp, Spicy Coconut-Lime Sauce, Soy-Ginger Sauce, Scallions		<b>DOP BURRATA</b> Charred & Marinated Tomatoes, Pickled Onion, Salsa Verde	<b>38</b>
<b>CALAMARI</b> Jalapeno, Pickled Pepper & Caper Salsa, Lemon Aioli	<b>22</b>		
<b>OYSTERS ROCKAFELLER</b> (Market price) Creamed Spinach, Bacon, Pernod, Parmigiano Crema			

## SALADS

<b>HARBOUR SIXTY CAESAR</b> Double Smoked Bacon, Baked Croutons, Parmigiano Reggiano	<b>23</b>	<b>THE H60 SALAD</b> Seasonal Market Vegetables, Truffle Vinaigrette, Shaved Pecorino	<b>21</b>
<b>ARUGULA AND ENDIVE</b> Slivered Pear, Goat Cheese, Toasted Walnuts, Pickled Red Onion, Roasted Apple Vinaigrette	<b>19</b>	<b>KALE &amp; BRUSSELS SPROUT SALAD</b> Apple, Pecorino, Almonds, Dry Cherries, Apple Cider Dressing	<b>19</b>
<b>LISA'S SALAD</b> Chopped Lettuce, Dodonis Feta, Guindilla Peppers, Chickpeas, Cannellini Beans, Tomatoes, Extra Virgin Olive Oil & Red Wine Vinegar	<b>19</b>	<b>BEET SALAD</b> Red Beets, Smoked Black Garlic Yogurt, Beet Dressing, Candied Walnuts, Espelette, Water Cress	<b>19</b>
<b>WEDGE SALAD</b> Iceberg, Semi Cured Tomatoes, Bacon, Croutons, Creamy Blue Cheese Dressing, Red Wine Vinaigrette	<b>21</b>		

# FROM THE LAND

We Proudly Serve USDA Prime

<b>CHEF'S FEATURE CUT</b> (Market Price)		<b>A5 JAPANESE WAGYU</b> (Market Price) Kagoshima	
<b>NEW YORK STRIP STEAK</b>	<b>80</b>	<b>SUPERIOR FARMS COLORADO LAMB CHOPS</b>	<b>65</b>
<b>FILET MIGNON 10 oz</b>	<b>68</b>	Dijon & Herb Rub, Sea Salt, Lemon	
<b>FILET MIGNON 14 oz</b>	<b>80</b>	<b>THE H60 PRIME BURGER</b>	<b>40</b>
<b>RIB EYE STEAK</b>	<b>80</b>	USDA Prime, Smoked Cheddar, Lettuce, Pickles, Bacon & Onion Jam, Thousand Island Dressing, Hand Cut Fries	
<b>BONE-IN RIB STEAK</b>	<b>95</b>	<b>FLAT IRON CHICKEN</b>	<b>36</b>
<b>PORTERHOUSE STEAK</b>	<b>90</b>	Porcini & Goat Cheese Stuffing, Cauliflower Puree, Truffle & Herb Jus	
<b>TOMAHAWK 44 oz</b>	<b>175</b>		
<b>BLACK TRUFFLE STEAK AND EGGS</b> 10 oz Tenderloin, Duck Egg, Black Truffle	<b>82</b>		

<i>All steaks can be complemented by</i>	(Market price)
ALASKAN KING CRAB	CARIBBEAN LOBSTER TAIL
ATLANTIC LOBSTER	JUMBO TIGER SHRIMP

## FROM THE SEA

<b>CHILEAN SEA BASS</b> King Crab Crusted Sea Bass, Crustacean Bisque	<b>68</b>
<b>PAN SEARED SCALLOPS</b> Butternut Squash Puree, Nduja, Pearl Onions, Baby Leeks	<b>44</b>
<b>TAGLIATELLE DI MARE</b> Lobster, King Crab, Scallop & Shrimp With White Wine, Garlic & Fresh Herbs	<b>45</b>
<b>DOVER SOLE</b> Whole Dover Sole, Lemon, Olive Oil, Fresh Oregano	(Market Price)
<b>WHOLE ATLANTIC LOBSTER</b> Steamed or Broiled, By The Pound	(Market Price)
<b>BROILED CARIBBEAN LOBSTER TAIL</b> Lemon, Drawn Butter	(Market Price)
<b>DAILY FISH</b>	(Market Price)

## SIDES

<b>ASPARAGUS</b> Garlic, Cured Tomatoes, Lemon, Oregano	<b>18</b>	<b>MUSHROOMS</b> White Wine, Garlic, Olive Oil	<b>16</b>
<b>BABY SPINACH</b> Roasted Cipollini Onions, Olive Oil	<b>14</b>	<b>BUTTERMILK FRIED CAULIFLOWER</b> Blue Cheese Buttermilk Dressing, Hot Sauce	<b>16</b>
<b>BROCCOLINI</b> Black Bean Sauce, Chilis, Crispy Garlic	<b>16</b>	<b>HAND CUT FRIES</b>	<b>14</b>
<b>CRAB &amp; KIMCHI FRIED RICE</b> Egg, Chilis, Ginger & Bacon	<b>18</b>	<b>TRUFFLED PARMIGIANO FRIES</b>	<b>16</b>
<b>CREAMED CORN</b> Jalapeno, Cheddar & Pop Corn	<b>16</b>	<b>ONION RINGS</b>	<b>16</b>
<b>BRUSSELS SPROUTS</b> Soy Ginger Glaze, Sesame, Garlic	<b>16</b>	<b>MASHED POTATO</b>	<b>14</b>
<b>WHITE TRUFFLE MAC &amp; CHEESE</b>	<b>20</b>	<b>LOBSTER MASHED POTATO</b>	<b>16</b>
		<b>TWICE BAKED POTATO</b>	<b>18</b>
		<b>SWEET PEAS</b>	<b>16</b>
		Nduja, Parmigiano	