





THE HARBOUR GRILL

SUSHI MENU

SUSHI Chef's Specials

Crunchy Spicy Tuna	24	Coral Reef	27
Spicy tuna, avocado, cucumber, scallions, topped with tuna, mango, crunchy onions and spicy mayo		Cooked salmon, avocado, cucumber, topped with salmon tempura, sesame seeds, eel sauce, spicy mayo	
Surfsider	26	Yukkae	28
Spicy tuna, cucumber, avocado topped with tempura snapper, torched aioli and eel sauce		Spicy tuna, cucumber, topped with diced tuna poke in kimchee sauce	
Pink Dragon	24	Firehouse	24
Tempura mock shrimp, avocado, cucumber topped with torched kani, sesame seeds and eel sauce		Spicy tuna, cucumber, avocado, sesame seeds, topped with sriracha and jalapeño	
Samurai	29	Impossible	28
Spicy tuna, avocado, topped with salmon and minced black truffle		Tuna, salmon, cucumber, mango, topped with avocado, spicy tuna, crispy onions and mango salsa	
Mr. Truffle	28	The Sea Bass	28
Hamachi, avocado, Japanese pear, topped with hamachi, black truffle carpaccio, masago, and yuzu soy sauce		Lightly fried tempura roll, salmon, shiitake mushrooms, scallions, topped with mock crab salad, baked Chilean sea bass, miso dressing, cilantro aioli	

SUSHI Kitchen

Edamame	12	Tuna Tower	25
Steamed edamame topped with coarse salt		Layers of spicy tuna, avocado, masago, crispy onions, shiitake mushrooms topped with spicy mayo, eel sauce and sesame seeds	
Popcorn Shrimp	24	Truffle Pizzetta	28
Tempura mock shrimp bites tossed in nitro sauce, topped with sesame seeds		Salmon tartar, avocado, black truffle, eel sauce, lemon zest, crispy pizzetta	
Hamachi Krudo	24	Ahi Nachos	28
Thin sliced yellowtail fish, yuzu ponzu sauce topped with jalapeño and sesame seeds		Ahi tuna poke in yukkae sauce, sweet corn, avocado, mango, served on wonton chips	
Spicy Tuna Crispy Rice	25	Fresh Tuna Salad	25
Crispy rice bites topped with spicy tuna & jalapeño		Diced tuna mixed with diced avocado and ginger dressing, on a bed of mixed greens	

MAKIMONO

Inside out with sesame seeds
8 pieces

Cucumber	12	Salmon	15	Hamachi	16	Tuna Avocado	17
Avocado	14	Avocado Cucumber	15	California	16	Spicy Tuna	17
Kani	14	Tuna	16	Salmon Avocado	17		

NIGIRI & SASHIMI

1 piece

Salmon	4	Hamachi	5	Tuna	6	Ikura	12
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*WARNING: Consuming raw or undercooked seafood and/or meats may increase your risk of foodborne illness if you have certain illnesses and medical conditions
For your convenience a 20% service charge has been added to your check.



THE HARBOUR GRILL

OUR CHARCUTERIE AND SAUSAGES ARE HANDMADE AND SMOKED ON THE PREMISES USING ONLY NATURAL INGREDIENTS

SOUPS

Chicken Noodle Soup	15	Soup of the Day	MP
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TO START

Short Rib Tacos Crunchy taco shell filled with pulled short rib, lettuce and pico de gallo	27	Truffle Caesar Salad Romaine and iceberg lettuces, brioche croutons, avocado, served with truffle Caesar dressing	22
Charcuterie Platter Assortment of homemade cured and deli meats, French Cognac liver mousse, cornichons, old grain mustard and crostinis	30	Million Dollar Fries French fries topped with pulled short rib in a truffle demi glace, smoked bacon bits, scallions and our signature smoked sauce	28
Beef Carpaccio Peppercorn crusted aged beef filet, artichoke confit, olive oil and fresh lemon juice	26	Smoked Spare Ribs Slowly braised back ribs, smoked with special house rub	28
Nitro Chicken Breaded popcorn chicken tossed in our nitro sauce, topped with sesame seeds	25	Wagyu Pastrami Sando 36 hours slow braised and smoked, old grain mustard and cornichons, crispy rye bread	32
Wagyu Gyoza Housemade Japanese dumplings filled with American Wagyu beef, served with a ponzu sauce	29	Short Rib Flatbread Braised short ribs, mushrooms, caramelized onions on homemade focaccia flatbread, baby arugula, signature smoked sauce	28

SURF

Salmon à la Plancha Pan seared salmon filet, served with sautéed vegetables and rice	42	Branzino à la Plancha Pan seared branzino filet served with French green beans and potato purée	49
Dover Sole Pan seared dover sole, served with green beans and potato purée, topped with lemon beurre blanc	79		

SIDES

Sweet Potato Fries	14	Sautéed Green Beans	15
Truffle Fries	18	Sautéed Mushrooms	15
Homemade Onion Rings	18	Sautéed Seasonal Vegetables	12
Homemade Cornbread	16	Potato Gnocchi Forestière Sauce	18



THE HARBOUR GRILL

SERVED WITH A CHOICE OF :

RICE, POTATO WEDGES, THIN CUT FRENCH FRIES, POTATO PURÉE OR HOUSE SALAD

THE GRILL
TURF

Ribeye Steak	68	Baby Lamb Chops	85
USDA Certified Prime 16oz aged boneless ribeye		3 Grilled lamb chops served with French green beans, and potato purée	
Veal Chop	78	The Harbour Grill Filet	68
Pan seared 16oz veal chop, served with potato gnocchi, sautéed vegetables and red wine demi-glace		USDA Certified Prime center cut filet wrapped with house made maple beef bacon, topped with Portobello mushrooms, served with red wine demi-glace	
The King Reserve	<i>upon availability</i> 68	Peppered Châteaubriand	66
Also known as the Ribeye Crown, the tastiest and most tender cut		Center cut crusted with freshly ground black pepper, peppercorn sauce	
Côte de Boeuf	92	Grilled Chicken	44
USDA Certified Prime cut dry aged bone-in ribeye		House marinated chicken breast	
Supreme Burger	39	Wagyu Burger	45
Prime ground ribeye, topped with beef bacon, caramelized onions, onion ring, avocado & coleslaw		Ground Wagyu ribeye patty, candied bacon, caramelized onions	
Baby Chicken	44	Smoked Short Rib	72/lb
Grilled deboned dark meat chicken, topped with caramelized onions		Slow smoked bone in short rib, served with homemade cornbread, coleslaw and roasted potatoes	
Tomahawk	<i>upon availability</i> 75/lb	Wagyu Côte de Boeuf	<i>upon availability</i> 145/lb
USDA Certified Prime dry aged tomahawk		Certified American Wagyu dry aged bone-in ribeye	

The Harbour Grill does not recommend and will refuse the return of well-done steaks

Chef's Special Sauces

Bone Marrow Demi Glace	8
Mushroom Demi Glace	8

THE GRILL
Chef's
Specials

Lamb Shank	58	Veal Milanese	78
Braised lamb shank served with potato purée and sautéed mushroom		Lightly breaded and fried veal chop served with a printanière salad and sautéed vegetables	
Braised Short Rib	66	Wagyu Brisket	72
Boneless short rib braised in red wine and fresh herbs, served with potato gnocchi in a veal demi glace		Braised and slightly smoked wagyu brisket topped with a mushroom demi-glace, served with potato purée and sautéed green beans	

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Our Story

Gilbert Amsellem came to Miami from Lyon, France for a better Jewish life and while settling in with his family, he found that a kosher/French culinary niche needed to be filled and jumped on the occasion by opening The Harbour Grill in 2006. The Harbour Grill has consistently been serving its patrons prime quality dry aged meats, a wide array of sushi rolls and Japanese dishes which had us grow to become what many refer to as “one of the best kosher steakhouses in the U.S”. Gilbert’s passion did not only stop there, not being able to find kosher charcuterie and unable to import, Gilbert’s taste buds forced him to innovate and learn how to make artisanal kosher charcuterie meats, such as: saucissons, pastramis, pâtés, terrines, sausages, smoked meats and more. Because of the high demand for these innovative products came “Harbour Bistro”, established 2015.



- RARE**
120°-125°F / Dark red cool center
- MEDIUM RARE**
130°-135°F / Red warm center
- MEDIUM**
140°-145°F / Light pink center and hot
- MEDIUM WELL**
150°- 155°F / Slightly pink and hot
- WELL DONE**
160°F / Brown and grey throughout , no juice

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Let Our Catering Service Make Your Events Memorable!

SHABBAT DINNER / DINNER PARTIES



THE HARBOUR GRILL



HARBOUR GOURMET

Lunch - Charcuterie - Butcher shop

