



HARBOUR GRILLE

Menu

Address: The Shoppes at Grand Harbour

Phone: (345) 945 5200

Cuisine: American Grill

STARTERS

French Onion Soup

CI\$8

Caramelized onions in a rich beef-wine broth with signature cheesy bread topping

Cream of Mushroom Soup

CI\$8.95

Wild mushrooms, truffle, parsley oil

Lobster Fritters

CI\$10.95

Deep fried fritters served with scotch bonnet aioli

Crispy Fried Mix Veg Pakoras

CI\$9.95

Seasonal veggies, garbanzos flour, mint chutney

Lamb Popcorn

CI\$12.95

Lamb sweet breads, chimichurri verde

Octopus Carpaccio

CI\$12.95

Shaved fennel, baby greens, diced roasted red peppers, lemon vinaigrette, drizzled chili oil

Lobster Tortellini

CI\$12.95

Wild mushroom puree, shaved pecorino, arugula, croutons, ricotta

Pork Belly

CI\$10.95

Deep-fried pork belly, mango chutney, fennel, orange segments, spinach and ricotta mousse

Grilled Quail

CI\$10.95

Arugula citrus salad, beetroot purée, red radish

Burrata Salad

CI\$12.95

Arugula, burrata cheese, walnuts, cherry tomatoes, pesto beetroot, red wine and balsamic reduction

Classic Caesar

CI\$11.95

Garlic croutons, parmesan, bacon, and anchovies. Add chicken breast CI\$4.95 / blackened shrimp CI\$8.95

PASTA & VEGETARIAN

Carbonara	CI\$18.95
Fettuccine tossed in a creamy egg sauce and guanciale	
Pesto Tagliatelle	CI\$19.95
Grilled chicken with a creamy basil pesto & sundried tomato	
Shrimp Pasta	CI\$23.95
Linguine, garlic shrimp, white wine butter sauce, chili, parsley, parmesan	
Penne All'Arrabbiata ✓	CI\$15.95
Spicy tomato sauce, zucchini, basil, black olives, pecorino	
Eggplant Lasagne ✓	CI\$18.95
Grilled eggplants with ricotta, aged parmesan, mozzarella, marinara sauce, crostini	

POULTRY

Chicken Inasal	CI\$21.95
Grilled boneless chicken leg, lemongrass, ginger, garlic soy sauce, scallions, bell peppers, carrots, cabbage atchara with coconut rice and tzatziki	
Chicken Parmesan	CI\$22.95
Parmesan-crusted chicken breast with fettuccine, lemon (choice of marinara or Alfredo)	

FROM THE SEA

Catch of the Day	MP
Grilled, pan-seared or blackened, served with seasonal vegetables, truffle mashed potato, lemon beurre blanc	
Salmon	CI\$29.95
Oven-baked crispy skin salmon with butternut squash puree, served with snow peas, onions, and fennel salad	
Crusted Cod	CI\$23.95
Crusted cod with shrimp farofa, shallots, wilted asparagus skin, cauliflower velouté and green peas	
Tandoori Snapper Fillet	CI\$34.95
Baked tandoori snapper, ginger cilantro rice, kale salad, lemon vinaigrette, charred lemon	

STEAKS & BURGERS

Lamb Loin Chops 12oz	CI\$36.95
Pan-seared, truffle mash potato, sautéed veggies, red wine demi glace	
CAB Striploin 12oz	CI\$34.95
Marinated in aromatic oil, truffle mashed potato, baby carrots, broccoli, asparagus	
CAB Ribeye 12oz	CI\$38.95
Marinated in aromatic oil, truffle mashed potato, baby carrots, broccoli, asparagus	
CAB Filet Mignon 8oz	CI\$39.95
Marinated in aromatic oil, truffle mashed potato, baby carrots, broccoli, asparagus	
Harbour Grille Burger	CI\$16.95
Caramelised onion, tomato, lettuce, burger mayo, cheddar, served with parmesan fries	
Spiced Baby Back Ribs 16oz (Sous Vide)	CI\$25.95
Chili lime corn ribs, truffle mashed potato, chimichurri	
Skirt Steak 10oz	CI\$32.95
Marinated in aromatic oil, truffle mashed potato, baby carrots, broccoli, asparagus	

PIZZA

Bella	CI\$17.95
Burrata, sweet sausage with olive oil and fresh basil	
Margarita V	CI\$15.95
Fresh mozzarella, fresh basil, drizzled with extra virgin olive oil	
Diavolo	CI\$17.95
Mozzarella, jalapeños, onions, black olives and spicy sausage	
Spicy Chorizo	CI\$17.95
Caramelised onions, mozzarella and roasted red pepper sauce	
Classico	CI\$17.95
Tomato sauce, ham, pepperoni, red onion, sautéed mushroom, green olives, green peppers, mozzarella, banana peppers	
Italia	CI\$16.95
Burrata, prosciutto, and arugula with tomato sauce	

Four Cheese v	CI\$15.95
Mozzarella, gorgonzola, cheddar and pecorino	
Pesto Shrimp	CI\$17.95
Pesto sauce, wild pink shrimp, sun-dried tomato, fire-roasted tomato, mozzarella, feta cheese, arugula	
Capricciosa	CI\$16.95
Ham, mushrooms, mozzarella, and arugula	
Primo Vegetarian v	CI\$15.95
Pesto sauce, fire-roasted tomato, red pepper, baby spinach, caramelised onion, roasted garlic, formaggio blend, mozzarella	
Mediterranean Vegetable v	CI\$15.95
Sun-dried tomato, Kalamata olives, red peppers,	

ADDITIONAL SIDES & SAUCES

Seasonal Vegetables	CI\$6
Truffle Mash Potatoes	CI\$5
Parmesan Fries	CI\$6
Mac 'n' Cheese	CI\$6
Grilled Chicken (6 oz)	CI\$6
Blackened Shrimp	CI\$8.95
Peppercorn	CI\$4
Red Wine Demi Glace	CI\$4
Creamy Shiitake Mushroom	CI\$4
Chimichurri	CI\$4

DESSERT

Blueberry Cold Cheesecake	CI\$8.95
Creamy and velvety cheese cake filling on graham crust top with delicious blueberry sauce	

Tiramisu	CI\$8.95
Layers of mascarpone cheese, chocolate, coffee, lady fingers and touch of cognac	
Chocolate Mousse	CI\$8.95
Intensely flavorful dark chocolate cake covered with chocolate ganache	
Apple Crumble	CI\$8.95
Sweet, tart and spiced crumble made with fresh granny smith apples	
Sticky Toffee Pudding	CI\$8.95
Very rich, gooey, spongy pudding with a luxuriously delicious toffee flavour	

15% gratuity will be added to your final check

Last updated: Mon 12 Feb, 2024