

Harbourstone

POUR HOUSE

SNACKS

SNACK TRIO V/DF

Spiced Nuts | Marinated Olives | Dried Fruits \$12

PARMESAN BREAD STICKS VEG

Smoked Sea Salt \$10

ROOT VEGETABLE CHIPS VEG/GF/DFO

Horseradish Dill Dip \$11

TO SHARE

TRUFFLE FRIES VEG

Lemon Garlic Aioli | Parmesan \$15

OXTAIL MAC & CHEESE

Elbow Noodles | Smoked Applewood Sauce | Sourdough Bread Crumb \$21

MISO GLAZED WINGS DF

Finger Chili | Curled Long Onions | Spiced Peanuts \$18

CONCH AND CRAB FRITTERS DF

Dehydrated Scotch Bonnet | Bahamian Calypso Sauce \$16

SHRIMP ON TOAST * GFO

Grilled House Made Sourdough | House Pork Belly | Alexis de Portneuf Cream \$17

ROASTED BRUSSEL SPROUTS GF/DF/V

Torn Mushrooms | Romesco Sauce | Fig Balsamic \$15

SEARED SCALLOPS

Hot Honey Drizzle | Grilled Papaya Purée | Crispy Lemon | Poached Tomato \$19

POURHOUSE NACHOS * GF

Aged Cheddar | Maple Bacon | Caramelized Onions | Banana Peppers | Chipotle Salsa | Cilantro Sour Cream \$18

LARDER BOARD *

Prosciutto | Urban Cheeses | Cured Salmon | House Fermented Mustard | Marinated Olives | Crostini \$19

ODDS AND SODS

SOUP OF THE DAY

Ever-Changing | Always Delicious \$9

THE CHOWDER GFO

Shrimp | Scallops | Salmon | Haddock | Mussels | Cream \$16

CAESAR SALAD *

Confit Garlic Dressing | Asiago | Maple Bacon | Croutons \$16

FALL SALAD GF/VEG/VO/DFO

Artisan Greens | Crumble Feta | Pumpkin Seeds | Crushed Pecans | Crispy Apple | Dried Cranberries | Sliced Pear | Roasted Variegated Carrots | Maple Dijon Dressing \$18

WEDGE SALAD VEG OPTION

Iceberg Lettuce | Poached Beets | Chorizo Crumble | Roasted Corn | Crispy Onions | Danablu Dressing \$17

HANDHELDS

On The Side: House Fries, Greens, Daily Soup, Truffle Fries [+\$7], Chowder [+\$6], Caesar Salad [+\$4]

THE BURGER GFO/DFO

Certified Angus Beef | Cheddar Cheese | Grainy Dijon Aioli | Leafy Lettuce | Sliced Tomato | Onion Ring | House Pickle | Free Run Egg \$21

GRILLED TURKEY CLUB * DF/GFO

Brined Turkey Breast | Smoked Bacon | Lettuce | Tomato | Mayo \$18

YELLOWTAIL SNAPPER BLT * GFO

Brothers Double Smoked Bacon | Heirloom Tomato | Lemon Dill Aioli \$18

CHARRED STEAK SANDWICH

Marinated Skirt Steak | Pickled Red Onion | Arugula | Chive Danish Crumble | Honey Dijon Spread | Frizzled Onions \$23

FALAFEL WRAP V/GFO

House Made Falafel | Lemon Tahini | Garlic Sauce | Creamy Slaw | Tomato | Leafy Lettuce \$19

ENTRÉES

FISH AND CHIPS DF

Garrison Beer Battered Haddock | Hand Cut Fries | Tartar \$23

STEAK FRITES GF

10oz Striploin | House Truffle Fries | Oxtail Butter | Seasonal Vegetables \$35

HERB CRUSTED COD GF

Foraged Mushroom Risotto | Snap Peas | Roasted Tomatoes \$27

CONCH STEW DF

Seared Halibut | Cracked Conch | Roasted Root Vegetables | Fried Plantains \$29

CARIBBEAN VEGAN BOWL DF/GF/V

Peas and Rice | Jerk Spiced Yams | Braised Cabbage | Fresh Avocado | Mango Relish | Crunchy Chickpeas \$25

V VEGAN | VO VEGAN OPTION | VEG VEGETARIAN | GF GLUTEN FREE | GFO GLUTEN FREE OPTION | DF DAIRY FREE |
DFO DAIRY FREE OPTION | *CONTAINS PORK | ADD \$2 FOR GLUTEN FREE BREAD

Gratuities of 18% will be automatically charged for parties of 6 or more