

HAVEN

to start

FRESH CAUGHT OYSTERS

certain species of oysters are seasonal and subject to availability

ATLANTIC 3⁵⁰ EA

crassostrea virginica — medium — lean, briny

KUMAMOTO 4⁵⁰ EA

crassostrea sikamea — small — buttery, delicate

PACIFIC 4²⁵ EA

crassostrea gigas — medium — crisp, sweet

AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

LOBSTER RISOTTO CROQUETTES 20

spanish chorizo, pecorino, kaffir lime tartar

🌿 YELLOWFIN TUNA TARTARE 23

ponzu vinaigrette, wasabi mayo

🌿 PAN SEARED SEA SCALLOPS 23

crispy potato terrine, bacon slab, crème fraiche foam, beurre blanc sauce, smoked paprika

🌿 COLOSSAL SHRIMP COCKTAIL 22

horseradish, cocktail sauce

CRAB PUPPIES 19

mini crab cakes, crispy potato, scallion remoulade

SHRIMP TEMPURA CRISPY RICE BITES 18

sweet soy, mentaiko, spicy japanese mayo

🌿 GRILLED BLUE POINT OYSTERS 21

herbed garlic butter, melted pecorino romano, pico de gallo

PRETZEL CRUSTED FRIED CALAMARI 19

mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 19

tempura fried shrimp, kanzuri butter sauce

BURRATA & PROSCIUTTO ANTIPASTI 17

imported burrata, prosciutto di parma, roasted cherry tomatoes, aged balsamic glaze

🌿 SHORT RIB BRUSCHETTA 16

bacon jam, ricotta salata, poached pear, blackberry crème

SOUTHWESTERN CHICKEN SPRING ROLLS 18

guacamole, salsa fresca

CAROLINA WINGS 19

Haven's tangy mustard bbq sauce

TRUFFLE MAC N' CHEESE 17

cheddar, bacon, mushrooms, pecorino

🌿 CHAR GRILLED WAKAME OCTOPUS 22

japanese seaweed, avocado, surimi crab meat, red onion, pickled cucumber, spicy aioli

🌿 ROASTED BEET & GOAT CHEESE 15

pistachio crusted goat cheese, D'Anjou pears, pickled pearl onions, watermelon radish, blackberry yogurt

🌿 GREEK FETA & WATERMELON 15

arugula, baby spinach, compressed lychee, cucumbers, shaved vidalia onion, lychee vinaigrette

happy hour

MON-FRI 5-8PM

BAR & LOUNGE ONLY

\$6 beer, \$7 cocktails, \$8 wine by the glass,
\$9 food specials

🌿 Available gluten-free. Please ask your server.

There is a 3% credit card fee added to all non cash payments.

EXECUTIVE CHEF: ANGEL ANDINO

HAVEN

steaks

all steaks are seasoned with our signature eight spice rub

CAST IRON PAN SEARED 14oz RIB EYE 49

PRIME CUT FILET MIGNON

7oz — 44

10oz — 52

WOOD GRILLED 14oz NEW YORK STRIP 45

CHAR GRILLED "CHURRASCO" SKIRT STEAK 44

chimichurri sauce

SNAKE RIVER FARM 8oz AMERICAN WAGYU 68

ADD TO YOUR STEAK

served with our signature garlic butter sauce

SOUTH AFRICAN LOBSTER TAIL 29

MARYLAND LUMP BLUE CRABMEAT 13

GARLICKY SHRIMP 14

SIDES 13

🌿 **LOADED MASHED YUKON POTATOES**

white vermont cheddar, bacon, scallions

🌿 **MAINE LOBSTER MASH** ADD 5

garlic-herb cream cheese, chives

🌿 **MARYLAND CRAB STIR FRIED RICE**

MAINE LOBSTER MAC N' CHEESE ADD 5

🌿 **CRISPY LYONNAISE POTATOES**

caramelized onions, roasted garlic

🌿 **NATURAL SEA SALT FRENCH FRIES**

🌿 **TRUFFLE PARMESAN FRENCH FRIES** ADD 3

🌿 **ROASTED CAULIFLOWER GRATIN**

sweet peas, onions

🌿 **GARLIC SPINACH**

🌿 **ROASTED BRUSSELS SPROUTS**

bacon, onions, bourbon braised apple

🌿 **FRENCH BUTTER POACHED ASPARAGUS**

mains

🌿 **SEAFOOD RISOTTO 46**

organic heirloom "black rice", lobster, shrimp, sea scallops, atlantic cod, sweetie drop peppers

🌿 **CHAR GRILLED BRANZINO 37**

roasted salsify roots, buttery spaghetti squash, red pearl onions, citrus hazelnut gremolata

🌿 **PAN ROASTED BAKKAFROST SALMON 36**

braised fingerling potatoes, oyster mushroom sauté, pickled watermelon radish, cherry tomatoes, english garden pea sauce

PAN SEARED CHILEAN SEA BASS 44

white soba noodles, poached egg, enoki trumpet mushrooms, sriracha tofu foam, table side akadashi miso broth

LENNY'S LOBSTER PASTA PAPPARDELLE 44

chunks of lobster tail, shallots, baby bella mushrooms, cabernet cherry tomatoes, sweet peas, shaved pecorino, white truffle lobster cream sauce

BLACKENED SHRIMP TONNARELLI SQUID INK PASTA 30

creamy burrata, baby radish, heirloom grape tomatoes, oyster mushrooms, green kale, aged pecorino, scampi bonito basil sauce

🌿 **BRAISED OMAHA SHORT RIB 38**

roasted garlic mashed potatoes, collard greens, heirloom baby corn, crispy sunchoke chips, sweet ruby onions, smoked fresno crème

"BANGKOK" ROASTED L. I. DUCK 37

singapore stir fry capellini noodles, watermelon radish salad, edamame dumplings, low ark demi glace

🌿 **PAN ROASTED LAMB SHANK 38**

roasted cauliflower & potato garlic mash, sweet carrot & butternut squash mélange, coconut chickpea stew

🌿 **FRENCH CUT CHICKEN 33**

charred butternut squash, roasted fennel & caramelized shallot, mangetout peas, rutabaga puree, au jus sauce

brunch

SAT & SUN 11am - 3pm

à la carte or \$39 prix fixe
includes 2 mimosas, bellinis
or bloody marys

*Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal. Please alert your server to any allergies. Changes and modifications politely declined.
20% suggested gratuity added for groups of 5 or more*