

to start

fresh caught oysters

- ATLANTIC** - crassostrea virginica.....(medium).....lean, briny 3.50ea
PACIFIC - crassostrea gigas.....(medium).....crisp, sweet 4.25ea
KUMAMOTO - crassostrea sikamea.....(small).....buttery, delicate 4.50ea
AROUND THE WORLD TASTING - 4 atlantic, 4 pacific, 4 kumamoto 46

PRETZEL CRUSTED FRIED CALAMARI 19
mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 19
tempura fried shrimp, kanzuri butter sauce

PAN SEARED SEA SCALLOPS 23 
spanish chorizo, potato foam, smoked paprika

CHAR GRILLED WAKAME OCTOPUS 22
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

CREAMY LOBSTER RISOTTO CROQUETTES 20
spanish chorizo, mozzarella, petit pois,
kaffir lime "tapas" tartar sauce

COLOSSAL SHRIMP COCKTAIL 22 
horseradish, cocktail sauce

YELLOWFIN TUNA TARTARE 23 
ponzu vinaigrette, wasabi mayo

SHRIMP TEMPURA CRISPY RICE BITES 18
sweet soy, mentaiko, spicy japanese mayo


SHORT RIB BRUSCHETTA 16 
bacon jam, ricotta salata, poached pear,
blackberry crème

CAROLINA WINGS 19
HAVEN's tangy mustard bbq sauce


SOUTHWESTERN CHICKEN SPRING ROLLS 18
guacamole, salsa fresca

TRUFFLE MAC N' CHEESE 17
cheddar, bacon, mushrooms, pecorino

salads

ROASTED BEET & GOAT CHEESE - mesclun, shaved pear, tomato, red onion, pistachio crumble, 15 
mandarin, chablis blood orange vinaigrette

BURRATA & HEIRLOOM TOMATO - arugula, medjool dates, onions, basil, elephant garlic chips 14 

FETA & CRANBERRY - arugula, baby spinach, crispy tofu, cucumber, almonds, onion, tomato, 15 
apple, balsamic vinaigrette

 **Available Gluten Free Please Ask Your Server**

Happy Hour
Mon-Fri 4pm-7pm
bar & lounge only
\$6 beer, \$7 cocktails, \$8 wine by the glass,
\$12 food specials

Brunch
Sat & Sun 11am-3pm
\$39 prix fixe includes one entree and choice of
two 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

3% credit card fee added to all checks

EXECUTIVE CHEF: ANGEL ANDINO

HAVEN

RIVERFRONT RESTAURANT & BAR

from the land

All steaks are seasoned with our signature eight spice rub

PRIME CUT FILET MIGNON 7oz 44
10oz 52

CHAR GRILLED "CHURRASCO" SKIRT STEAK 44
chimichurri sauce

WOOD GRILLED 14oz NEW YORK STRIP 45

CAST IRON PAN SEARED 14oz RIB EYE 49

SNAKE RIVER FARM 8oz AMERICAN WAGYU 74

add to your steak


served with our signature champagne scampi 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

Crispy Lyonnaise Potatoes 
caramelized onions, roasted garlic

Natural Sea Salt French Fries 

Truffle Parmesan French Fries add 3 


Maine Lobster Mac N' Cheese add 5

Roasted Cauliflower Gratin 
sweet peas, onions


Roasted Brussels Sprouts 
bacon, onions, bourbon braised apple

Garlic Spinach 

French Butter Poached Asparagus 


BRAISED COLORADO SHORT RIB - potato pavé, caramelized shallots, green beans, 38 
sweet yam puree, ruby porto sauce


"BANGKOK" ROASTED L. I. DUCK - singapore stir fry capellini noodles, 37
watermelon radish salad, edamame dumplings, low ark demi glace

PAN ROASTED LAMB SHANK - roasted cauliflower & potato garlic mash, 38 
sweet carrot & butternut squash mélange, coconut chickpea stew


FRENCH CUT CHICKEN - fingerling potatoes, crispy brussels sprouts, 33 
heirloom carrots, thai coconut curry sauce

from the sea

SEAFOOD RISOTTO - organic heirloom "black rice", lobster, shrimp, 44 
sea scallops, octopus, atlantic cod, sweet drop peppers

CRISPY BRANZINO - yucca escabache, snow peas, sun-dried tomato tapenade, 37 
cilantro-garlic aioli

PAN ROASTED BAKKAFROST SALMON - egg pappardelle noodles, broccoli rabe, 36
cherry tomatoes, dashi bonito sauce

PAN SEARED CHILEAN SEA BASS - white soba noodles, enoki trumpet mushrooms, 44 
poached egg, sriracha tofu foam, table side akadashi miso broth

GRILLED MONTAUK SWORDFISH - pearl barley quinoa risotto, plum tomato confit, 38
asparagus, herb pesto sauce

GRILLED SHRIMP PEPPERONCINI TONNARELLI PASTA - creamy burrata, heirloom cherry tomatoes, 30
shaved red onions, wild mushrooms, asparagus, aged pecorino, fra diavolo sauce

Changes and modifications politely declined

Please alert your server to any allergies