HAVEN

To Start

fresh caught oysters

certain species of oysters are seasonal and subject to availability
(MIN 3 pieces per order)

ATLANTIC 3.75 EA
crassostrea virginica — medium — lean, briny

KUMAMOTO 4.75 EA
crassostrea sikamea — small — buttery, delicate

PACIFIC 4.50 EA
crassostrea gigas — medium — crisp, sweet

AROUND THE WORLD TASTING 49
4 atlantic, 4 pacific, 4 kumamoto

PRETZEL CRUSTED FRIED CALAMARI 22
mustard scallion remoulade, spicy marinara

PAN SEARED SEA SCALLOPS 25
crispy potato terrine, bacon slab,
crème fraiche foam, beurre blanc sauce,
smoked paprika

MARYLAND CRAB PUPPIES 21
roasted pineapple slaw, smoked chipotle aioli

LOBSTER RISOTTO CROQUETTES 22
spanish chorizo, pecorino, kaffir lime tartar

SHRIMP TEMPURA CRISPY RICE BITES 20
sweet soy, mentaiko, spicy japanese mayo

SHRIMP FIRECRACKER 21
tempura fried shrimp, kanzuri butter sauce

AHI TUNA TACOS 23
seaweed salad, avocado, scallions,
ponzu vinaigrette, spicy japanese mayo

SMOKED BACON SLAB 20
mango jicama slaw, signature bbq glaze

SHORT RIB CROSTINI 19
braised ragu, tomato confit, torched ricotta

TRUFFLE MAC N' CHEESE 19
cheddar, bacon, mushrooms, pecorino

SOUTHWESTERN CHICKEN SPRING ROLLS 20
guacamole, salsa fresca

CAROLINA WINGS 21
HAVEN's tangy mustard bbq sauce

BURRATA & PROSCIUTTO DI PARMA 20
baby arugula, heirloom tomatoes, sweet onion,
fig preserves, red wine vinaigrette, basil aioli

CHAR GRILLED OCTOPUS 24
fingerling potatoes, baby arugula,
brava sauce, chimichurri

HEIRLOOM BEET & GOAT CHEESE 17
mesclun greens, radish, pistachio, basil, granola,
blueberry mascarpone kefir dressing

BLACKENED AHI TUNA TATAKI 25
cucumber slaw, pickled ginger, radish,
wasabi mayo, wonton chips

GREEK FETA & POACHED PEAR 17
frisée, cranberry, candied walnuts, cucumber,
red onion, grape tomatoes, pomegranate vinaigrette

happy hour

MON-THU 5-9PM | FRI 5-8PM
BAR & LOUNGE ONLY
$6 beer, $7 premium liquors,
$8 wine by the glass, $9 specialty,
$11 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 56

PRIME CUT FILET MIGNON
7oz — 51
10oz — 59

WOOD GRILLED 14oz NEW YORK STRIP 52

CHAR GRILLED "CHURRASCO" SKIRT STEAK 51
chimichurri sauce

add to your steak

served with our signature garlic butter sauce

SOUTH AFRICAN LOBSTER TAIL 35

MARYLAND LUMP BLUE CRABMEAT 14

GARLICKY SHRIMP 15

sides 15

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

ROASTED FINGERLING POTATOES
sautéed onions, garlic basil butter

NATURAL SEA SALT FRENCH FRIES

TRUFFLE PARMESAN FRENCH FRIES ADD 3

TRUFFLED WILD MUSHROOMS

GARLIC SPINACH

ROASTED BRUSSELS SPROUTS
bacon, onions, bourbon braised apple

Mains

SEAFOOD RISOTTO 48
organic heirloom "black rice", lobster, shrimp, sea scallops, atlantic cod, corn, sweety drop peppers

CHAR GRILLED BRANZINO 40
fennel & onion mélange, cremini mushrooms, roasted sunchoke, broccolini, white bean puree, basil pesto

PAN ROASTED BAKKAFROST SALMON 39
boniato sweet potato, kale, mangetout, cherry tomatoes, beurre blanc

PAN SEARED CHILEAN SEA BASS 47
white udon noodles, poached egg, enoki trumpet mushrooms, sriracha tofu foam, table side akadashi miso broth

LENNY'S LOBSTER PASTA 47
handmade tagliatelle, chunks of lobster tail, baby shitake mushrooms, sundried tomatoes, shallots, spinach, shaved pecorino, white truffle lobster cream sauce

BUCATINI SHORT RIB RAGU PASTA 34
wild mushrooms, carrots, torched ricotta cheese, elephant garlic

GARLIC SHRIMP FUSILINI PASTA 33
roasted eggplant, kale, sautéed onions, grape tomatoes, smoked gouda basil sauce

"BANGKOK" ROASTED L. I. DUCK 40
singapore stir fry capellini noodles, watermelon radish salad, edamame dumplings, low ark demi glace

BRAISED COLORADO SHORT RIB 42
purple mashed potatoes, kabocha squash, tomato confit, carrot, caramelized onion, taro root chips, bourbon ruby sauce

ROASTED LAMB SHANK 41
coconut curry lentil stew, basmati rice, snap peas & tomato mèlange, bordelaise sauce

FRENCH CUT CHICKEN 36
spaghetti squash, tomato, sunchoke chips, roasted green pepper avocado puree, birria demi sauce

Brunch

SAT & SUN 11AM–3PM
à la carte or $41 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% suggest gratuity added for groups of 5 or more.