

to start

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

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

CRAB PUPPIES 19

mini crab cakes, crispy potato, scallion remoulade

YELLOWFIN TUNA TARTARE 23

ponzu vinaigrette, wasabi mayo

SHRIMP TEMPURA CRISPY RICE BITES 18

sweet soy, mentaiko, spicy japanese mayo

SHORT RIB BRUSCHETTA 18

bacon jam, ricotta salata, poached pear, blackberry crème

CAROLINA WINGS 19

Haven's tangy mustard bbq sauce, blue cheese aioli

SOUTHWESTERN CHICKEN SPRING ROLLS 18

guacamole, salsa fresca

GREEK FETA & WATERMELON 15

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

BURRATA & PROSCIUTTO ANTIPASTI 17

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

ROASTED BEET & GOAT CHEESE 15

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

HAVEN

salads

FREE RANGE CHICKEN 24

baby arugula, enoki mushrooms, sweet yam, baby corn, avocado, tomato, quinoa grain, snap peas, cucumber, mandarin, radish, balsamic vinaigrette

MARINATED SKIRT STEAK 29

mesclun greens, apple, pickled pearl onion, tomato, medjool dates, walnuts, elephant garlic chips, balsamic glaze, georgia peach vinaigrette

SPICY CAJUN SHRIMP 27

belgian circus frisee, butter lettuce, onions, pepper jack cheese, red cabbage, cranberries, avocado, tomato, compressed tajin daikon, D'Anjou pear vinaigrette

sandwiches

all sandwiches are served with a choice of french fries, baby greens salad or multi grain quinoa salad

HAVEN BURGER 22

aged white vermont cheddar, crispy bacon, fried onion ringlettes, heirloom tomato, sweet onion-bacon jam, "katsup aioli"

SPICY GRILLED CHICKEN 22

applewood bacon, pepper jack, avocado, red onion, lettuce, tomatoes, aji panca aioli

IMPOSSIBLE PLANT BASED BURGER 26

pepperjack, pickles, beefsteak tomato, lettuce, black bean spread, shaved red onions, caper-pickle remoulade

brunch

SAT & SUN 11am - 3pm

à la carte or \$39 prix fixe
includes 2 mimosa's, bellini's
or bloody mary's

happy hour

MON - FRI 5 - 8pm BAR & LOUNGE ONLY

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

oysters

FRESH CAUGHT

certain species are seasonal and subject to availability

ATLANTIC 3⁵⁰ EA

crassostrea virginica — medium — lean, briny

PACIFIC 4²⁵ EA

crassostrea gigas — medium — crisp, sweet

KUMAMOTO 4⁵⁰ EA

crassostrea sikamea — small — buttery, delicate

AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

main

PAN ROASTED BAKKAFROST SALMON 23

crispy brussels sprouts, sweet yam puree, almond crumble, baby arugula

ATLANTIC COD FISH & CHIPS 23

house seasoned fries, kaffir lime tartar sauce, malt vinegar

SPICY AHI TUNA POKE 24

sushi rice, japanese seaweed, avocado, pickled ginger, cucumber, edamame, sesame seeds, red cabbage, carrots, baby radish, spicy aioli, ponzu vinaigrette

GRILLED COLORADO SHORT RIB 25

peruvian fingerling potatoes, caramelized onions, garlicky string beans, low ark bbq sauce

PETITE FILET STEAK FRITES 36

house cut natural fries, butter-cognac flambé seasonal vegetables, elephant garlic chips, au poivre sauce

GRILLED CHURRASCO SKIRT STEAK 35

lyonnaise potatoes, charred red onions, watercress salad, worcestershire au poivre sauce or chimichurri sauce

FRENCH CUT CHICKEN 23

pesto scallion yukon mash, honey glazed heirloom carrots, au jus shallot butter sauce

GRILLED SHRIMP & CREAMY BURRATA LINGUINI 25

heirloom cherry tomatoes, wild mushrooms, shaved red onions, asparagus, aged pecorino, fra diavolo sauce

MARGHERITA PIZZETTA 18

buffalo mozzarella, tomato, basil, aged balsamic glaze

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

EXECUTIVE CHEF: ANGEL ANDINO