

## TO START

**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 CROQUETTES** 20  
spanish chorizo, mozzarella, petite 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, blue cheese aioli

**SOUTHWESTERN CHICKEN SPRING ROLLS** 18  
guacamole, salsa fresca

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

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

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

**ROASTED BEET & GOAT CHEESE SALAD** 15  
mesclun, shaved pear, tomato, red onion, pistachio rumble,  
mandarin, chablis blood orange vinaigrette

## Lunch

### RAW BAR

certain species of oysters are seasonal and subject to availability

**ATLANTIC OYSTERS**  
crassostrea virginica.....(medium).....lean, briny 3.50ea

**PACIFIC OYSTERS**  
crassostrea gigas.....(medium).....crisp, sweet 4.25ea

**KUMAMOTO OYSTERS**  
crassostrea sikamea.....(small).....buttery, delicate 4.50ea

**AROUND THE WORLD OYSTER TASTING**  
4 atlantic, 4 pacific, 4 kumamoto 46

### SALADS

**ALL-NATURAL CHICKEN** 24  
butter lettuce, arugula, white hominy, avocado, walnuts, tomato,  
chickpeas, red onion, alfalfa, queso fresco, herb citrus vinaigrette

**MARINATED SKIRT STEAK** 29  
mesclun greens, sundried tomato, string beans, roasted yam,  
cucumber, kalamata olives, onion, roquefort blue cheese,  
mignonette malt vinaigrette

**COLOSSAL GRILLED SHRIMP** 27  
belgian circus frisée, fennel, baby radish, tomato, leeks,  
cucumber, feta crumbles, georgia peach vinaigrette

### SANDWICHES

ALL SANDWICHES  
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 ringettes,  
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  
cheddar cheese, crispy pickles, lettuce, beefsteak tomato,  
shaved red onions, mustard-scallion remoulade, sourdough bun

## MAINS

**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 flambe 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

### HAPPY HOUR BAR & LOUNGE ONLY

MON-FRI 4pm-7pm  
\$6 beer, \$7 cocktails, \$8 wine,  
\$12 food specials

### BRUNCH

SAT & SUN 11am - 3pm  
a la carte or  
\$39 prix fixe includes  
2 mimosa's, bellini's or bloody mary's