

## 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

### LOBSTER RISOTTO CROQUETTES 20

spanish chorizo, pecorino, kaffir lime tartar

### 🌿 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 CRISPY CHICKEN 22

applewood bacon, cheddar, avocado, tangy cabbage slaw, pickles, red onion, tomatoes, chipotle 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 mimosas, bellinis  
or bloody marys

## 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 3<sup>50</sup> EA

crassostrea virginica — medium — lean, briny

### PACIFIC 4<sup>25</sup> EA

crassostrea gigas — medium — crisp, sweet

### KUMAMOTO 4<sup>50</sup> EA

crassostrea sikamea — small — buttery, delicate

### AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

## mains

### THAI CHILI BAKKAFROST SALMON 23

stir fry capellini noodles, snow peas, bean sprouts, hoisin glaze, spicy japanese aioli

### CRISPY IRISH COD FISH & CHIPS 23

montreal seasoned fries, kaffir lime tartar sauce, malt vinegar

### 🌿 SPICY AHI TUNA POKE 24

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

### 🌿 GRILLED OMAHA SHORT RIB 25

roasted butternut squash, sweet yam puree, baby corn, barbacoa 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

crispy potato layers, julienne zucchini-squash & carrot mélange, english sweet pea puree, natural au jus

### GRILLED SHRIMP & CREAMY BURRATA PAPPARDELLE 25

bacon, sundried tomato, fennel, wild mushrooms, onions, snow peas, brown butter carrot 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