

HAVEN

to start

FRESH CAUGHT OYSTERS

certain species of oysters are seasonal and subject to availability

ATLANTIC 3⁵⁰ EA

crassostrea virginica — medium — lean, briny

KUMAMOTO 4⁵⁰ EA

crassostrea sikamea — small — buttery, delicate

PACIFIC 4²⁵ EA

crassostrea gigas — medium — crisp, sweet

AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

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

CRAB PUPPIES 19

mini crab cakes, crispy potato, scallion remoulade

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

salad

🌿 ROASTED BEET & GOAT CHEESE 15

mesclun, shaved pear, tomato, red onion, pistachio crumble, mandarin, chablis blood orange vinaigrette

🌿 BURRATA & HEIRLOOM TOMATO 14

arugula, medjool dates, onions, basil, elephant garlic chips

🌿 FETA & CRANBERRY 15

arugula, baby spinach, crispy tofu, cucumber, almonds, onion, tomato, apple, balsamic vinaigrette

happy hour

MON-FRI 5-8PM

BAR & LOUNGE ONLY

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

steaks

all steaks are seasoned with our signature eight spice rub

CAST IRON PAN SEARED 14oz RIB EYE 49

PRIME CUT FILET MIGNON

7oz — 44

10oz — 52

WOOD GRILLED 14oz NEW YORK STRIP 45

CHAR GRILLED "CHURRASCO" SKIRT STEAK 44

chimichurri sauce

SNAKE RIVER FARM 8oz AMERICAN WAGYU 68

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

MARYLAND CRAB STIR FRIED RICE

MAINE LOBSTER MAC N' CHEESE ADD 5

🌿 **CRISPY LYONNAISE POTATOES**
caramelized onions, roasted garlic

🌿 **NATURAL SEA SALT FRENCH FRIES**

🌿 **TRUFFLE PARMESAN FRENCH FRIES** ADD 3

🌿 **ROASTED CAULIFLOWER GRATIN**
sweet peas, onions

🌿 **ROASTED BRUSSELS SPROUTS**
bacon, onions, bourbon braised apple

🌿 **GARLIC SPINACH**

🌿 **FRENCH BUTTER POACHED ASPARAGUS**

mains

🌿 **SEAFOOD RISOTTO 46**

organic heirloom "black rice", lobster, shrimp, sea scallops, atlantic cod, sweet drop peppers

🌿 **CRISPY BRANZINO 37**

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

PAN ROASTED BAKKAFROST SALMON 36

egg pappardelle noodles, broccoli rabe, cherry tomatoes, dashi bonito sauce

🌿 **PAN SEARED CHILEAN SEA BASS 44**

white soba noodles, poached egg, enoki trumpet mushrooms, sriracha tofu foam, table side akadashi miso broth

GRILLED MONTAUK SWORDFISH 38

pearl barley quinoa risotto, plum tomato confit, asparagus, herb pesto sauce

LENNY'S LOBSTER PASTA

PAPPARDELLE 44

chunks of lobster tail, shallots, baby bella mushrooms, cabernet cherry tomatoes, sweet peas, shaved pecorino, white truffle lobster cream sauce

GRILLED SHRIMP PEPPERONCINI

TONNARELLI PASTA 30

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

🌿 **BRAISED COLORADO SHORT RIB 38**

potato pavé, caramelized shallots, green beans, sweet yam puree, ruby porto sauce

"BANGKOK" ROASTED L. I. DUCK 37

singapore stir fry capellini noodles, watermelon radish salad, edamame dumplings, low ark demi glace

🌿 **PAN ROASTED LAMB SHANK 38**

roasted cauliflower & potato garlic mash, sweet carrot & butternut squash mélange, coconut chickpea stew

🌿 **FRENCH CUT CHICKEN 33**

fingerling potatoes, crispy brussels sprouts, heirloom carrots, thai coconut curry sauce

brunch

SAT & SUN 11am - 3pm

à la carte or \$39 prix fixe

includes 2 mimosa's, bellini's
or bloody mary's