

# HAVEN

## to start

### FRESH CAUGHT OYSTERS

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

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

crassostrea virginica — medium — lean, briny

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

crassostrea sikamea — small — buttery, delicate

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

crassostrea gigas — medium — crisp, sweet

#### AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

#### PRETZEL CRUSTED FRIED CALAMARI 20

mustard scallion remoulade, spicy marinara

#### 🌿 PAN SEARED SEA SCALLOPS 24

crispy potato terrine, bacon slab,  
crème fraiche foam, beurre blanc sauce,  
smoked paprika

#### MARYLAND CRAB PUPPIES 20

roasted pineapple slaw, smoked chipotle aioli

#### LOBSTER RISOTTO CROQUETTES 21

spanish chorizo, pecorino, kaffir lime tartar

#### SHRIMP TEMPURA CRISPY RICE BITES 19

sweet soy, mentaiko, spicy japanese mayo

#### SHRIMP FIRECRACKER 20

tempura fried shrimp, kanzuri butter sauce

#### YELLOWFIN AHI TUNA TACOS 22

ponzu vinaigrette, pickled ginger,  
seaweed salad, spicy aioli

#### 🌿 BRAISED SMOKED PORK BELLY 19

jicama mango slaw, mole sauce, aji panca aioli

#### 🌿 SHORT RIB CROSTINI 18

braised ragu, tomato confit, torched ricotta

#### TRUFFLE MAC N' CHEESE 18

cheddar, bacon, mushrooms, pecorino

#### SOUTHWESTERN CHICKEN

#### SPRING ROLLS 19

guacamole, salsa fresca

#### CAROLINA WINGS 20

HAVEN's tangy mustard bbq sauce

#### 🌿 BURRATA & PROSCIUTTO ANTIPASTI 19

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

#### 🌿 CHAR GRILLED OCTOPUS 23

fingerling potatoes, baby arugula,  
brava sauce, chimichurri

#### 🌿 YELLOWFIN TUNA TARTARE 24

ponzu vinaigrette, wasabi mayo

#### 🌿 GREEK FETA & DRAGON FRUIT 16

mesclun greens, mandarin, shaved cucumber,  
pearl onion, basil, lychee vinaigrette

#### 🌿 HEIRLOOM BEET & GOAT CHEESE 16

baby arugula, strawberry, walnuts,  
red onion, peach, mint, cottage cheese

## happy hour

MON-THU 5-9PM | FRI 5-8PM

BAR & LOUNGE ONLY

\$6 beer, \$7 premium liquors,  
\$8 wine by the glass, \$9 handcrafted,  
\$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 54**

**PRIME CUT FILET MIGNON**

7oz – 48

10oz – 57

**WOOD GRILLED 14oz NEW YORK STRIP 50**

**CHAR GRILLED “CHURRASCO” SKIRT STEAK 49**

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

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

🌿 **NATURAL SEA SALT FRENCH FRIES**

🌿 **TRUFFLE PARMESAN FRENCH FRIES** ADD 3

🌿 **TRUFFLED WILD MUSHROOMS**

🌿 **GARLIC SPINACH**

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

🌿 **FRENCH BUTTER ASPARAGUS**

## mains

🌿 **SEAFOOD RISOTTO 48**

organic heirloom “black rice”, lobster, shrimp, sea scallops, atlantic cod, corn, sweetie drop peppers

🌿 **CHAR GRILLED BRANZINO 39**

japanese eggplant caponata, coco bean stew, pickled pearl onions, kale, yam puree, gremolata aioli

🌿 **PAN ROASTED BAKKAFROST SALMON 38**

escabeche chayote squash, caramelized hibiscus & onion, baby bok choy, tomato confit, smoky brava sauce, basil pesto aioli

**PAN SEARED CHILEAN SEA BASS 46**

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

**LENNY’S LOBSTER PASTA 46**

handmade linguini, 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

**GRILLED SHRIMP BASIL TONNARELLI PASTA 32**

creamy burrata, baby radish, heirloom grape tomatoes, oyster mushrooms, green kale, aged pecorino, scampi bonito basil sauce

🌿 **“BANGKOK” ROASTED L. I. DUCK 39**

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

🌿 **BRAISED COLORADO SHORT RIB 40**

sweet potato mash, broccolini rabe, carrots, crispy onions, watermelon radish, ruby marsala sauce

🌿 **ROASTED LAMB SHANK 40**

coconut curry lentil stew, basmati rice, snap peas & tomato mēlange, bordelaise sauce

🌿 **FRENCH CUT CHICKEN 35**

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.*