

HAVEN

to start

FRESH CAUGHT OYSTERS

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

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

🌿 PAN SEARED SEA SCALLOPS 23

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

MARYLAND CRAB PUPPIES 19

mini crab cakes, crispy potato, scallion remoulade

LOBSTER RISOTTO CROQUETTES 20

spanish chorizo, pecorino, kaffir lime tartar

SHRIMP TEMPURA CRISPY RICE BITES 18

sweet soy, mentaiko, spicy japanese mayo

SHRIMP FIRECRACKER 19

tempura fried shrimp, kanzuri butter sauce

YELLOWFIN AHI TUNA TACOS 21

ponzu vinaigrette, pickled ginger,
seaweed salad, spicy aioli

🌿 BRAISED SMOKED PORK BELLY 18

jicama mango slaw, mole sauce, aji panca aioli

🌿 SHORT RIB BRUSCHETTA 17

bacon jam, ricotta salata, poached pear,
blackberry crème

TRUFFLE MAC N' CHEESE 17

cheddar, bacon, mushrooms, pecorino

SOUTHWESTERN CHICKEN

SPRING ROLLS 18

guacamole, salsa fresca

CAROLINA WINGS 19

HAVEN's tangy mustard bbq sauce

🌿 BURRATA & PROSCIUTTO ANTIPASTI 18

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

🌿 CHAR GRILLED WAKAME OCTOPUS 22

japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

🌿 YELLOWFIN TUNA TARTARE 23

ponzu vinaigrette, wasabi mayo

🌿 GREEK FETA & WATERMELON 15

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

🌿 ROASTED BEET & GOAT CHEESE 15

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

happy hour

MON-FRI 5-8PM

BAR & LOUNGE ONLY

\$6 beer, \$7 cocktails, \$8 wine by the glass,
\$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 49

PRIME CUT FILET MIGNON

7oz — 44

10oz — 52

WOOD GRILLED 14oz NEW YORK STRIP 45

CHAR GRILLED "CHURRASCO" SKIRT STEAK 44

chimichurri sauce

ADD TO YOUR STEAK

served with our signature garlic butter 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

🌿 **TRUFFLED WILD MUSHROOMS**

🌿 **GARLIC SPINACH**

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

🌿 **FRENCH BUTTER ASPARAGUS**

mains

🌿 **SEAFOOD RISOTTO 46**

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

🌿 **CHAR GRILLED BRANZINO 37**

chayote squash & parsnip slaw, shanghai baby bok choy, parsnip puree, pickled pearl onion, citrus hazelnut gremolata

🌿 **PAN ROASTED BAKKAFROST SALMON 36**

creole crabmeat stew, cassava & butternut squash hash, cherry tomato jam, edamame beans, garlic pesto

PAN SEARED CHILEAN SEA BASS 44

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

LENNY'S LOBSTER PASTA 44

handmade linguini, chunks of lobster tail, baby shitake mushrooms, sundried tomatoes, shallots, spinach, shaved pecorino, white truffle lobster cream sauce

GRILLED SHRIMP BASIL TONNARELLI PASTA 30

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

🌿 **BRAISED OMAHA SHORT RIB 38**

roasted garlic mashed potatoes, collard greens, heirloom baby corn, crispy sunchoke chips, sweet ruby onions, smoked fresno crème

🌿 **"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**

charred butternut squash, roasted fennel & caramelized shallot, mangetout peas, rutabaga puree, au jus sauce

brunch

SAT & SUN 11am - 3pm

à la carte or \$39 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.