



# LUNCH MENU

## HARRY'S ALL-NATURAL WOODFIRED PIZZA

10" X 6" | \$13.50

**Pulled Barbecue Chicken**  
grilled red onion, Cajun corn kernels +  
smoked Cheddar cheese

**Sweet Italian Sausage**  
roast tomato sauce, mushrooms, green  
pepper + grated mozzarella

### TO START

**Harry's Handcrafted Soup of the Day \$10**  
Ask your server for today's offering

**Harry's Bermuda Fish Chowder \$10**  
served with all the traditional trimmings

**Asian Style Chicken Lettuce Wraps \$17**  
hot + sour glaze with toasted cashews  
DF (contains nuts)

**Harry's Signature Crispy Fried Calamari \$15**  
salsa pico + chipotle aioli DF

**Taco Chinita \$17.50**  
fresh tuna with sweet soy glaze, chopped  
avocado, served in crispy wonton taco (4) DF

**Shrimp Cocktail \$21**  
Classic cocktail sauce + fresh lemon GF DF

### SALADS

**Classic Caesar \$15**  
finished with shaved parmesan

**Harry's Petite Iceberg \$15**  
Maytag blue cheese + applewood smoked  
bacon GF

**Burrata + Basil Salad \$18.95**  
fresh tomato, red onion, white balsamic,  
brioche gremolata, arugula with lemon +  
tarragon dressing

**Chilled Seafood Salad \$22**  
Patagonian scallops, lump crab, jumbo  
shrimp, lemon-chili + herb marinade, chopped  
avocado, arugula + roasted red peppers GF DF

**Crispy Pork Belly Salad \$24**  
crispy pork belly, chilled thick-cut rice noodles,  
sweet pickled vegetable slaw, bean sprouts, sweet  
n spicy chopped peanuts butternut squash + miso  
dressing GF DF (contains nuts)

Add chicken, fish, steak or shrimp \$20 | Add salmon \$23

### RAW BAR

**Will's Tuna Tartare \$18.50**  
crisp tortilla or GF toasted bread with  
chipotle rouille DF

**Half Dozen Oysters \$ [market price]**  
Scottish lemon mignonette GF DF

**Gatong Chopped Tuna Salad \$19**  
sweet leek + chili chimichanga sauce,  
cucumber, shaved romaine, avocado,  
crispy bonito + peanuts (contains nuts)  
+ can be made GF) DF

for your convenience our 17% gratuity will be added to your cheque

### FROM THE GRILL

**6oz Miles Aged Beef Petite Filet \$38**

**Miles Aged Beef 10oz New York Strip Steak \$45**  
all entrées are served with house cut fries and  
seasonal vegetables with your choice of: red wine  
glace (DF), cream peppercorn demi or Bernaise

### entrées

**English Fish n Chips \$42**  
beer battered halibut, caper + dill pickle tartar sauce,  
served with slaw + fries

**Braised Oxtail Panang \$28**  
egg noodles, pulled oxtail + red panang broth,  
garnished with sweet soy mushrooms, ginger  
sriracha peppers, garlic spinach, miso roasted  
squash, scallions + sesame DF (can be made GF)

**Peach Balsamic Half Roast Chicken \$34**  
pan-fried goat cheese polenta, honey + thyme  
charred carrots with crispy garlic + Madeira jus GF  
*\*please allow 30 mins cooking time*

**Fresh Bermuda Catch of the Day \$42**  
baby vegetables + roast potatoes GF

**Half Rack Slow Roasted BBQ Pork Ribs \$36**  
served with fries + coleslaw



many of our Harry's herbs, salad  
greens + vegetables are grown  
hydroponically at our own farm!

GF | Gluten-free (not an exclusively GF  
kitchen so cross contamination is possible)

DF | Dairy-Free (note, may contain eggs)

Ve | Vegan

## LIVE WELL WITH US



 Nutrify Approved.  
All gluten-free + dairy-free

### FRESH BEGINNINGS

**Miles-to-Grow Salad \$10**  
local leaves with fresh herbs, spicy  
pumpkin seeds with a maple, lime and  
extra virgin olive oil vinaigrette Ve

**Coconut Curry Super Soup \$10**  
Mildly spiced with sweet potato,  
antioxidant-rich veg, coconut, turmeric,  
garlic, ginger and lemongrass. Great for  
detox pathways and heart-healthy too! Ve

### main dishes

**Mumbai Chickpea Quinoa Salad \$15**  
roasted chickpeas, cauliflower + carrots, cashews, arugula  
with Indian spices on a bed of arugula with creamy Indian  
aquafaba dressing Ve

**Omega-3 Greek Super Salad \$24**  
salmon with local leaves, cucumber, olives, baby tomatoes,  
sun-dried tomatoes, pumpkin seeds + Mediterranean herbs

**Miso Detox Bowl | Tofu (\$23) or Chicken (\$26)**  
brown rice with miso, ginger, carrots, lime, spring onions,  
chili, white/black sesame seeds and a touch of maple.  
Served with your choice of Tamari chicken or tofu, on a  
bed of spinach (can be made Ve)

**Island Spiced Grilled Chicken (\$30) or Local Catch (\$35)**  
with coconut and butternut mash, Jamaican jerk roasted  
cauliflower + chargrilled zucchini

**Spicy Sweet Chili Noodle Bowl**  
spicy sweet chili tofu (\$22), chicken (\$24) or shrimp (\$26),  
green/yellow peppers, broccoli, red cabbage, spinach and  
lightly toasted sesame seeds - Served hot! (Can be Ve)

### DESSERT

Pukka herbal tea and dark chocolate.



To learn more about Nutrify,  
scan the QR code here:

