

EXCITING NEWS!

WE ARE NOW SERVING  
BREAKFAST+BRUNCH

JOIN US EVERYDAY  
FROM 9AM!

## STARTERS

### Dynamite Shrimp \$16

Made with battered fried shrimp coated in a house flaming mayo sauce.

### Chicken Wings 6 - \$12 | 12 - \$22

Baked then fried & tossed in honey BBQ - lemon parm - Buffalo sauce.

GF  
OPTION

### Coconut Curry Mussels \$16

Steamed mussels layered with Thai inspired flavors of yellow curry paste, ginger, garlic & creamy coconut milk.

### Atlantic Baked Oysters \$16

5 fresh Atlantic oysters, baked with scampi butter & parmesan panko crumbs.

GF  
OPTION

### \*Ahi Tuna Tacos \$16

2 large tacos filled with ahi tuna, Asian mango slaw, wasabi & ginger mayo.

Add Extra Taco +\$6

### Rhode Island Calamari \$16

Fried calamari with cherry peppers & marinara sauce.

### \*Peel & Eat Shrimp \$16

Half pound coral reef shrimps tossed with spices & lemon. Served with pickled lemon dipping sauce.

GF  
OPTION

### \*Beef Carpaccio \$18

Thinly sliced raw house made tenderloin surrounds, arugula center with fresh parmigiano reggiano, balsamic glaze & latholemono sauce.

## FROM THE GARDEN

Add: Chicken +\$6 | Shrimp +\$8

Salmon +\$10 | Mahi Mahi +\$10

### Caesar Salad \$12

Hearts of Romaine lettuce topped with panko & Reggiano parm cheese crumbles.

### Boujee Buratta \$18

Burrata cheese with spinach & arugula topped with heirloom tomatoes, house made pesto & crispy prosciutto bacon.

### Beachy Beet Salad \$16

Yellow & red beets in a Sherry glaze with chives & candied walnuts.

### Country Cobb Salad \$20

Romaine lettuce, fresh corn, bacon, heirloom tomatoes, hard boiled egg, red onion & avocado with ranch sauce.

## PASTA

FROM THE PIER

### Chicken Bacon Ranch Macaroni Skillet \$22

Roasted chicken baked & smothered with cheesy bacon ranch béchamel cream sauce.

### Tuscan Rose Penne

Spinach with sundried tomatoes, garlic, marinara herb pink cream sauce topped with reggiano parm cheese & fresh basil.

Chicken \$22 | Shrimp \$26

### Pesto Fettuccine

Garlic pesto cream sauce with ricotta & herbs.

Chicken \$22 | Shrimp \$26

### Alfredo Fettuccine

Creamy fettuccine with classic Alfredo sauce.

Chicken \$22 | Shrimp \$26

GF  
OPTION

GLUTEN FREE OPTION AVAILABLE

# HARAT'S

## by the sea

PH: 754-223-4606

## ENTREES

GF  
OPTION

### \*Seaside Tuna Stack \$19

Fresh diced yellowfin tuna in a poke, sesame dressing, avocado, mango & ginger, all layered atop jasmine rice.

### \*14oz NY Sirloin Steak \$38

Prime beef sirloin garnished with grilled cipollini onion & sweet peppers. Served with truffle buttered mashed potatoes.

GF  
OPTION

### Pineapple Teriyaki Beef Tips \$24

Mixed with pineapple & green peppers served over Jasmine rice & smoked infusion.

### Smoked St. Louis Ribs

Slow roasted house BBQ ribs with side of slaw & French fries.

Half Rack \$22 | Full Rack \$32

### British Fish & Chips \$26

Buttered Fresh Cod fish with crispy french fries and tar tar sauce.

GF  
OPTION

### Mahi Mahi

### Mediterranean Style \$26

Heirloom tomatoes, Kalamata olives, capers, shallots & red garlic sauce.

GF  
OPTION

### Orange Glazed Salmon \$26

Roasted salmon filet served Asian style with vegetable medley & beach mushrooms, sprinkled with green onions & sesame seeds.

GF  
OPTION

### Seafood Paella \$48

Spanish inspired yellow rice with shrimps, mussels, calamari, clams, fresh peas, roasted peppers & onions.

Great for 2 people!

### Harats Scallops \$38

Pan seared scallops with roasted asparagus, parm truffle & yukon mashed potatoes with citrus beurre blanc sauce.

## \*FRESH CHILLED OYSTERS

Half Dozen \$16 | Full Dozen \$32

With side of housemade mignonette & cocktail sauce

Chowder of the day \$9

## HAND-HELD + FLATBREADS

All sandwiches can be turned into wraps

### Fig & Gorgonzola Flatbread \$18

Harats' fig jam, gorgonzola crumbles mozzarella with fresh arugula & candied walnuts.

### Wild Mushroom & Truffle Flatbread \$18

Fresh mix of mozzarella & Brie cheese, with mushroom preserve & a drizzle of balsamic glaze.

### Honolulu Flatbread \$18

Garlic paste spread, brown sugar, crushed pineapple, diced ham & mozzarella, topped with arugula.

### Meat Lovers Flatbread \$20

Mozzarella, marinara sauce, pepperoni, ham, Italian sausage & bacon.

### Mahi Mahi Sandwich \$22

Aioli caper sauce with red onions, arugula, tomatoes on a Kaiser bun served with French fries. *Grilled or Blackened*

### Lobster Roll \$34

Warm Maine lobster served with house signature mayo, seasoned butter in a locally made hoagie roll.

### Veggie Flatbread \$16

Mozzarella, marinara sauce, onions mushrooms & peppers topped with fresh arugula.

### \*8oz Angus Burger \$18

Lettuce, tomato, red onion & cheddar cheese on a Kaiser bun. Served with French fries.

Add Bacon +\$2 | Extra Topping +\$2

### Shrimp Po-Boy \$18

Cajun fried shrimp, lettuce, tomato & spicy chipotle mayo. Served with pickles & French fries.

### Carnitas Fajita Wrap \$17

Pulled pork, onions, peppers, lettuce, cheese & chipotle aioli.

### Fried Chicken Sandwich \$17

Battered fried chicken with tomato, onion & blue cheese on a Kaiser bun, served with French fries & buffalo sauce.

## DESSERTS

All deserts include ice cream & whipped cream \*May contain nuts\*

Bailey's Lava Cake \$15  
(with or without liquor)

Florida Key Lime Pie \$15

Harats Walnut Apple Pie \$15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, specially if you have certain medical conditions.

## SIDES

Crispy French Fries \$6

Truffle Buttered Mashed Potatoes \$6

Maple Roasted Brussel Sprouts \$8

Onion Rings \$6

Mac & Cheese Skillet \$10

Grilled Asparagus \$6

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MEMBER OF OUR  
REWARDS PROGRAM?



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.COM

# HAND CRAFTED

## cocktails

### Banana Rum Old Fashion \$15

Jim Bean, rum, creme de banana, angostura bitter, garnished with house made dry banana.

### Espresso Martini \$15

Tito's Vodka, coffee liqueur, fresh espresso, simple syrup, garnished with espresso beans.

### Electric Lemonade \$15

Gin, house made lavender syrup & lemonade.

### Berry Breeze \$13

Tito's Vodka, fresh lime juice, prosecco, fresh berries & strawberry puree.

### Grapefruit Aperol Spritzer \$13

Aperol, prosecco, grapefruit juice & fresh grapefruit.

### Chili Passion Fruit Margarita \$15

House infused chili tequila, triple sec, passion fruit puree, fresh lime juice, agave syrup with tajin rim.

### Strawberry Basil Margarita \$15

Tequila, triple sec, strawberry puree, fresh lime juice, fresh basil with a black salt rim.

### Crafted Tito's Mules \$15

Tito's Vodka, fresh lime juice, ginger beer & mint.  
Choose your flavor:

**Blueberry • Pineapple**  
**Strawberry • Watermelon**

### Rotating Frozen Drinks \$15

Ask for our cold & refreshing frozen flavors.

### Frozen Irish Coffee \$15

## NON-ALCOHOLIC

### Fresh Made House Lemonades \$10

**Watermelon**  
**Butterfly Pea Tea**  
**Cucumber Mint**

# WHITE WINES



Chardonnay	8	
Pinot Grigio	8	
Sauvignon Blanc	8	
Moscato	11	40
Riesling	11	40
Oyster Bay Sauvignon Blanc (California)	9	35
<i>Pairs Good with Oysters!</i>		
Seaglass Pinot Grigio (California)	10	35
<i>Pairs Good with Oysters!</i>		
Angeline Chardonnay (California)	11	40
Kendall Jackson Chardonnay (California)	12	46
Santa Margarita Pinot Grigio	15	58

# RED WINES



Cabernet	8	
Merlot	8	
Pinot Noir	8	
Rose	8	
Josh Cellars Cabernet	12	50
La Crema Pinot Noir	14	50
Rodney Strong	13	50
Meiomi Pinot Noir (California)	14	50
Argento Malbec (Argentina)	12	50
Sparkling House	7	27
La Marca Prosecco		45
Brut Chandon		45
Splits Brut	13	
Splits Rose	13	
Whispering Angel	13	50

## DRAFT BEERS

### Harats by the Sea Lager \$6

Local Craft Lager, ABV 4.2

### Guinness \$9

Irish Legendary Stout.

### Harp \$8

Irish Premium lager.

### Smithwick's \$8

Famous Irish Red ale.

### Funky Budda Hop Gun \$8

Bold IPA bursting with crisp pineapple and grapefruit flavor.

### Funky Budda Floridian \$7

Craft wheat beer from local brewery.

### Twisted Tea \$8

Original hard seltzer tastes like iced tea because it's made with real brewed tea.

### Yuengling \$7

American traditional amber lager.

### Big Top Key Lime Wheat Ale \$8

Notes of lime & crackery wheat on the nose & palate. Some notes of yeast esters & pepper. Subtle & not overbearing.

### Lagunitas IPA \$8

Nationwide famous IPA.

### Blue Moon \$8

Belgium white style wheat beer.

12 MORE OPEN  
TAPS VARIETIES  
AVAILABLE



## BOTTLE BEERS

Bud Light \$6

Budweiser \$6

Miller Light \$6

Michelob Ultra \$6

Modelo Especial \$7

Modelo Negra \$7

Corona \$7

Lindemans \$10

Heineken \$7

Heineken 0.0 \$7

Dragon Milk \$10

High Noon (Variety) \$8

Delirium Nocturnum \$20

Delirium Red \$20

Delirium Tremens \$20