HARAT'S bu the sea

Breakfast+Brunch

✓ specials everyday from 8am!

*MID ATLANTIC OYSTERS

Half Dozen \$19 | Full Dozen \$36

Served with passion fruit mignonette sauce & rum cocktail sauce

APPETIZERS & STARTERS

Harat's Famous Chicken Wings - Traditional wild buffalo tabasco, garlic BBQ & lemon parm. 6 Wings \$14 | 12 Wings \$22

Crispy Pork Belly & Guacamole \$16 - Chicharrones cooked to perfection served with house guacamole

Pastrami Bao Buns \$16 - House made pastrami with curd onions

Quesadilla \$14 - Sautéed onions, peppers, Tex-Mex shredded cheese mix on a grilled tortilla. Add Grilled Chicken +\$4 | Add Beef +\$4 Add Shrimp +\$6

Dynamite Shrimp \$16 - Made with battered fried shrimp coated in a house flaming mayo sauce

*Baja Tuna Tacos \$16 - Ahi Tuna with Caribbean slaw & orange mayo

Jamaican Coconut Shrimp \$14 - With Kiotome cream mayonnaise

Old school Skillet Roasted Mussels \$16 - Served with crisp garlic focaccia bread

Rockefeller Oysters \$18 - Creamy spinach with parmesan cheese

Gulf Peel & Eat Shrimps \$16 - Served cold then tossed in old bay for a tangy peel & eat treat

Fried Calamari \$16 - Served with Green Chipotle jalapeno Peppers sauce & aioli

*Shrimp Cocktail \$17 - 5 shrimps with cocktail sauce & lemon

*Tuna Tartare \$16 - Roasted pesto, capers & onions

Calamari a la Plancha \$18 - Grilled calamari, arugula & heirloom tomatoes with jalapeño

SALADS + CARPACCIOS

Tuscan Kale Basil Caesar Salad \$16 - Chopped Romaine & kale, tossed with basil Caesar dressing

Caprese Salad \$18 - House made mozzarella, grilled heirloom tomatoes & mint basil vinaigrette

Dum Sea Salad \$20 - Octopus, heirloom tomatoes, shrimp with key lime mayonnaise

Beachy Beet Salad \$18 - 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

Sunflower Beef Carpaccio \$24 - Sun eye cooked tenderloin beef, arugula, sweet lettuce, & roasted tomatoes dressing

Ultimate Octopus Carpaccio & Caribbean Melange \$24

Add to any salad: Chicken +\$6 | Shrimp +\$6 | Beef Tenderloin +\$12

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



SANDWICH

*8.oz Beach Burger \$16 - Lettuce, tomato, red onion & cheddar cheese on a bun. Served with French fries

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

Shrimp Po-Boy \$18 - Cajun fried shrimp, lettuce, tomato & spicy chipotle mayo. Served with pickles & French fries

Grouper Sandwich \$18 - Beer battered grouper topped with tartar sauce & house-made coleslaw on a warm bun. Served with pickles & French fries

Grilled Mahi-Mahi Sandwich \$19 - Aioli caper sauce with red onions, arugula, tomatoes on a bun. Served with French fries. Grilled or Blackened

Challah Bread Golden Pastrami \$16 - Challah bread, house made pastrami with melted Havarti cheese

Asian Sesame Beef Wrap \$16 - Beef tips tossed with Asian sauce sesame arugula, peppers and onions

Grilled Chicken BLT Sandwich \$17 - Grilled chicken with tomatoes, lettuce & bacon

FLAT BREAD

Fig & Gorgonzola Flatbread \$18 - Harat's fig jam, gorgonzola crumbles, mozzarella with fresh arugula & candied walnuts

Wild Mushroom & Truffle Flatbread \$18 - Fresh mozzarella, mushroom preserve & a drizzle of balsamic glaze

Meat Lovers Flatbread \$20 - Mozzarella, marinara sauce, pepperoni, ham, Italian sausage & bacon

Basil & Bacon Flat Bread \$18 - Pesto crispy bacon, cheese, basil, Mélange parmesan cheese

Honolulu Flatbread \$18 - Garlic paste spread, brown sugar, crushed pineapple, diced ham & mozzarella, topped with arugula

PASTA

Mezze Rigate Alla Vodka \$19 - Absolut vodka & pomodoro sauce with basil

Bucatini Bolognese \$20 - Short pasta with meat sauce

Cacio e Pepe Carbonara \$19 - Linguini pasta, pancetta & fresh black pepper

Lobster Mac+Cheese \$34 - 6oz lobster tail atop Cavatelli pasta with trio of cheese & cream

Frutti Di Mare \$28 - Linguini pasta, shrimp, mussels, clam, calamari & pomodoro sauce

Add to any pasta: Chicken +\$6 | Shrimp +\$6 | Beef Tenderloin +\$12

ENTREES

*14oz NY Sirloin Steak \$38 - Prime beef sirloin garnished with sweet peppers

Chicken Parmigiano \$24 - Crusted in Harat's breading, pomodoro & melted fresh mozzarella

*Filet Mignon \$38 - Cooked to perfection, served with house mashed potatoes & balsamic mushroom conserva

Pork Chop Milanese \$26 - 10oz prime pork chop milanese style, pomodoro, fresh mozzarella, arugula & heirloom tomatoes

*12oz Boneless Ribeye \$38 - Grilled to perfection

*Atlantic Ahi Tuna \$26 - 80z seared tuna steak, dressed with sesame seeds, served with house oriental slaw & plum glaze

Signature Harat's Fish & Chips \$24 - Beer buttered fresh cod fish with crispy French fries, tartar sauce & coleslaw

*Herb Crusted Salmon Filet \$26 - Crusted & sautéed with Florida herbs mix, served with lime garlic spinach

Bang-Bang Teriyaki Beef Tips \$26 - Jazmin rice, beef tips sautéed with ginger & house spice sesame oil

Seafood Paella \$48 - Spanish inspired yellow rice with shrimps, mussels, calamari, clams, fresh peas, roasted peppers & onions

Grilled asparagus \$8

Beer Batter Onion rings \$6

SIDES . Potato Fundata \$6 . Skillet Mac and Co. Crispy French Fries \$7 . Sauté spinach \$6 Skillet Mac and Cheese \$10

Truffle Fries \$11

Sauté Mushroom Conserve \$10

ARE YOU A MEMBER OF OUR REWARDS PROGRAM? WWW.HARATSLBTS.COM

HAND CRAFTED WHITE WINES

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**

Chardonnay	8	
Pinot Grigio	8	
Sauvignon Blanc	8	
Moscato	11	40
Riesling	11	40
Oyster Bay Sauvignon Blanc (New Zealand)	9	35
Seaglass Pinot Grigio (California)	10	35
Angeline Chardonnay (California)	11	40
Kendall Jackson Chardonnay (California)	12	46
Santa MargaritaPinot 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**

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