

Harlow

Raw Bar & Crudo

Oysters	\$3-5 per pc
Meyer lemon, sherry jardinière & crispy kimchee, jalapeno mignonette	
Seafood Plateau	\$75
Lobster, shrimp cocktail, clams, oysters, tuna tartar	
Hamachi	\$20
Yuzu-cilantro, avocado	
Salmon	\$18
Hijiki soy, chives, crispy beets	
Fluke	\$19
Paper thin vegetables, fresh tomatillo salsa, ponzu salt	
Tuna	\$19
Prosciutto, smoky soy, pickled red chili, watercress	
Scallop	\$20
Black bean vinaigrette, cucumber, pea tendrils	
Gravala x	\$18
House cured, caviar, dijionaise, wasabi peas	
Ceviche	\$17
Baby octopus, scallop, shrimp, aji citrus	

To Begin

Frito Misto	\$20
King crab leg, calamari, dayboat scallop, seasonal vegetables	
Octopus Salad	\$17
Braised baby octopus, jalapeno vinaigrette	
Moules Frites	\$21
Mussels, lardons, Sancerre broth, pommes frites	
Baby Romaine	\$13
Baby romaine salad, parmesan crouton, Caesar dressing	
Chopped Salad	\$10
Garbanzo beans, cucumbers, baby beets, goat cheese, sherry vinaigrette	
Spinach & Artichoke Salad	\$16
Spinach, baby artichoke, crispy leeks, morel dressing	
Bagna Cauda	\$11
Grilled vegetable salad, lemon and anchovy dressing	
Lamb Meatballs	\$13
Kochujang marinara, mint, pickled red onions	
Gambas	\$31
Red shrimp a la plancha, yuzu parsley, garlic chips	
Seafood Pie	\$16
Clams, mussels, pearl onions, snap peas, marble potatoes, lobster, cod, carrots, puff pastry	

Pasta

Nodi Marini Braised oxtail, grape tomatoes	\$18/\$27
Strozzapreti King crab, spicy sea urchin	\$20/\$29
Linguini Littleneck clams & sherry fino	\$19/\$28

Supper

Branzino Wasabi stem gremolata, crispy hearts of palm	\$34
Fisherman's Stew Monkfish, head on shrimp, scallops, littleneck clams, spicy seafood broth	\$35
Dayboat Scallops Sunchoke puree, truffle butter	\$29
Langosta Lobster tail, cioppolini onion, parsley salad, lobster jus	\$36
Salmon Scottish salmon, chorizo-Asian pear salsa, miso reduction	\$25
Turbot A la plancha, manila clams, salsa verde	\$38
Stone Oven Chicken Amish chicken, root vegetables, pan jus	\$28
Strip Loin Australian wagyu strip loin, chimichurri	\$47

Vegetables

Dandelion Greens Sautéed with garlic, red chili	\$9
Brussel Sprouts Crispy leaves, house bacon	\$9
Seasonal Mushrooms Oven roasted, truffle vinaigrette	\$9
Baby Beets Oven roasted, mint, tofu crema	\$9

Dessert

Pimm's Frozen Cocktail Pimm's & watermelon granite, sweet cucumber, ginger lime foam.	\$9
Bananas Zapin Caramelized bananas, semi-sweet chocolate, caramelized chocolate peanut, peanut butter gelato	\$10
Dulce Frio Tres leches sponge, dulce de leche mousse, mango-passionfruit sorbet	\$10
Harlow's Ice Cream Sundae Selection of gelato topped with Harlow's toppings	\$11
Churros & Marshmallows Cinnamon sugar, hot chocolate	\$10

