



to start

certain species of oysters are seasonal and subject to availability

ATLANTIC OYSTERS - crassostrea virginica.....(medium).....lean, briny 3.00ea

PACIFIC OYSTERS - crassostrea gigas.....(medium).....crisp, sweet 3.50ea

KUMAMOTO OYSTERS - crassostrea sikamea.....(small).....buttery, delicate 4.00ea

AROUND THE WORLD OYSTER TASTING - 4 atlantic, 4 pacific, 4 kumamoto 39

CHAR GRILLED WAKAME OCTOPUS 17
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

PRETZEL CRUSTED FRIED CALAMARI 16
mustard scallion remoulade, spicy marinara

PAN SEARED SEA SCALLOPS 17
spanish chorizo, potato foam,
smoked paprika

YELLOWFIN TUNA TARTARE 17
avocado, seaweed crisps, soy mirin,
spicy yuzu vinaigrette

CREAMY LOBSTER RISOTTO CROQUETTES 16
spanish chorizo, mozzarella, petit pois,
kaffir lime “tapas” tartar sauce

SOUTHWESTERN CHICKEN SPRING ROLLS 15
guacamole, salsa fresca

SHORT RIB BRUSCHETTA 14
bacon jam, ricotta salata, poached pear,
blackberry crème

SHRIMP FIRECRACKER 16
tempura fried shrimp, kanzuri butter sauce

SHRIMP TEMPURA CRISPY RICE BITES 15
sweet soy, mentaiko, spicy japanese mayo

TRUFFLE MAC N’ CHEESE 14
cheddar, bacon, mushrooms, pecorino

GOAT CHEESE & WILD MUSHROOM CROSTINI 13
medjool dates

salads

ROASTED BEET & GOAT CHEESE - frisee, pomegranate, macadamia nuts, goat cheese spread, 15
brioche crostini, chablis-raisin vinaigrette, tangerine glaze

BURRATA & HEIRLOOM TOMATO - arugula, medjool dates, onions, basil, elephant garlic chips 13

FETA & ARTICHOKE - romaine, frisee, feta cheese, artichoke, kalamata olives, avocado, 14
plum tomato, cranberries, almonds, wildberry porto vinaigrette

FREE RANGE CHICKEN - mesclun greens, pepperjack cheese, bacon, avocado, 21 (\$36 P.F.)
corn, tomato, cucumbers, cilantro-honey lime vinaigrette

SKIRT STEAK - grilled squash, green papaya, snap peas, tomatoes, onions, 22 (\$37 P.F.)
ricotta salata, seven leaf greens, kumquat balsamic vinaigrette

GRILLED SHRIMP - romaine lettuce, parmesan cheese, pink grapefruit, jicama, 22 (\$37 P.F.)
watermelon radish, tomato, scallions, smokey roasted red pepper dressing

Sunset 3 Course Prix Fixe Menu
Mon-Fri 5pm-7pm
\$56 excl tax and gratuity

Happy Hour
Mon-Fri 5pm-8pm lounge only
\$6 beer, \$7 cocktails, \$8 wine, \$10 food specials

brunch

A choice of a la carte
or
\$34 prix fixe includes choice of one brunch item and
two mimosas, bellinis or bloody marys

EGGS BENEDICT 19
cured spanish pork loin, hollandaise, toasted english muffin

SHORT RIB & HASH BROWN BENEDICT 20
poached eggs, sweet pimenton bearnaise

SOUTHERN FRIED CHICKEN BENEDICT 20
poached eggs, mushroom & sausage gravy, parmesan biscuits

“HEALTHY” EGGS BENEDICT 20
poached eggs, grilled seasonal ratatouille, avocado,
crispy japanese eggplant, aged balsamic glaze

SMOKED SALMON FLORENTINE BENEDICT 20
poached eggs, wilted spinach, dill hollandaise, toasted brioche

STEAK & EGGS - grilled churrasco skirt steak, two eggs any way, bearnaise sauce 22 (\$37 P.F.)

FARM HOUSE CROISSANT SANDWICH - scrambled eggs, black forest ham, avocado, 19
bacon, white vermont cheddar

AVOCADO TOAST - topped with two poached eggs, multi grain bread 18

FRENCH OMELET - notre dame brie, mushrooms, beefsteak tomatoes, 19
leeks, vidalia onions, *choice of regular or egg whites*

MULTI GRAIN POWER OMELET - broccoli, quinoa, roasted red peppers, 19
sauteed onions, white american cheese, *choice of regular or egg whites*

above items served with Haven’s famous breakfast potatoes

BRIOCHE FRENCH TOAST - applewood smoked peppered bacon, 20
vanilla bean & maple creme anglaise, cocoa nib crumble, fresh berries

THE “AMERICAN” BREAKFAST - smoked thick cut bacon slab, mini buttermilk pancakes, 20
two eggs your way, crispy hash browns, *served with house salad*

BREAKFAST “RISOTTO” - runny fried eggs, red lentil stew, crispy lardo, 19
sweet potato cream, garlic baguette

CASSEROLA DE HUEVOS RANCHEROS - corn tortilla, runny sunny-side eggs, spanish chorizo, 20
avocado, refried bean puree, caramelized onions, queso fresco, pico de gallo, salsa verde

ULTIMATE BLT - bacon, lettuce, tomato, turkey, fried egg, 19
roasted ham-red pepper aioli, portuguese roll

HAVEN BURGER - aged white vermont cheddar, crispy bacon, fried onion ringlettes, 20
heirloom tomato, sweet onion - bacon jam, “katsup aioli”

SPICY CRISPY CHICKEN SANDWICH - smoked bufala mozzarella, green onions, tomato, 20
bibb lettuce, aji panca aioli

IMPOSSIBLE PLANT BASED BURGER - cheddar cheese, crispy pickles, lettuce, 24 (\$39 P.F.)
beefsteak tomato, shaved red onions, mustard-scallion remoulade, sourdough bun

Changes and modifications politely declined. Please alert your server to any allergies