



HARBOR DINNER MENU

DAILY 17:00 - 22:00

STARTERS

CEVICHE....24

w/ leche de tigre, mango, avocado & plantain tostones

FISH CAKES....22

traditional seasoned w/ lemon-dill mayonnaise 3 PCS

GRILLED OCTOPUS....30

w/ smoked paprika cream, kalamata emulsion & onion crisp

PORTOBELLO....26

w/ melted goat cheese, salsa verde, walnuts & honey

CARPACCIO ROLL....28

tin sliced beef rolled in rucola, parmazan cheese, pinenuts & truffle mayonaise

SALADS

CAESAR....24

w/ romaine, anchovies, croutons, boiled egg & parmesan cheese

add chicken + 9 or shrimp + 12

CRISPY CHICKEN....34

crispy chicken thigh w/ carrot, cabbage slaw, rice noodles & roasted sesame dressing

SOUPE

PUMPKIN COCONUT....18

w/ ginger, coconut milk & crispy chips

PASTA

SEAFOOD FETTUCCINE....38

w/ clams, shrimp, calamari, tomato & garlic

FETTUCCINE ALFREDO....32

w/ fresh spinach & parmesan cream

add chicken + 9 or shrimp + 12

VEGAN

ROASTED CAULIFLOWER....33

w/ sweet potato mash, coconut curry sauce & roasted almonds

TASTE OF CURAÇAO

CHEF'S ROTATING TRADITIONAL ISLAND DISH....38

celebrating the local kitchen of Curaçao.

price may vary based on today's selection

SHARING SIDES

HARBOR MAC & CHEESE....20

creamy pasta w/ shrimp & cheese crust

BROCCOLINI....16

w/ garlic, hummus & lemon panko

PLEASE INFORM US OF ANY FOOD ALLERGIES OR SENSITIVITIES BEFORE ORDERING

H A R B O R D I N N E R M E N U

DAILY 17:00 - 22:00

M E A T

PICANHA (300G)....52

w/ red wine gravy, sweet potato mash & padron peppers

LOMITO (250G)....48

w/ pepper sauce, red skin potato mash & seasonal vegetables

TAMARIND BBQ RIBS....40

tender pork ribs w/ local tamarind glaze & coleslaw

P O U L T R Y

HARBOR PIRI PIRI....36

spiced roasted half chicken w/ salsa verde & red potatoes

F I S H

RED SNAPPER....42

w/ plantain crisp, creamy funchi polenta & creole sauce

GRILLED SALMON....40

w/ coconut curry sauce & seasonal vegetables



S I D E S

FRENCH FRIES....8

w/ mayonnaise

SAUTÉED SPINACH....12

w/ garlic & parmesan

LIME RICE....8

steamed jasmine rice w/ fresh lime zest

ROASTED RED SKIN POTATOES....12

w/ rosemary & sea salt

GREEN SALAD....9

mixed greens w/ house vinaigrette

E N J O Y T H E T A S T E
O F H A R B O R

D E S S E R T S

APPLE TARTE TATIN....20

caramelized apple tart w/ vanilla ice cream

PASSIONFRUIT

CRÈME BRÛLÉE....22

tropical twist on the classic custard dessert

AREPA DI PAMPUNA....22

traditional pumpkin pancakes w/ cinnamon & ice cream

AFTER DINNER COCKTAIL....22

crafted to your preference