



harbourstone
sea grill & pour house



MARRIOTT
HALIFAX
HARBOURFRONT

1919 Upper Water Street
Halifax NS B3J 3J5
902.421.1700

SOUP OF THE DAY - \$7
SEAFOOD CHOWDER - \$14

SHARABLES

FRESH OYSTERS (1/2 DOZ) chilled or grilled	\$15	KETTLE CHIPS shaved asiago parsley honey onion dip	\$10
LOCAL SNOW CRAB FRITTERS smoked cheese kimchi aioli	\$14	HOUSE PICKLED LOCAL MUSSELS fresh chilies served with kettle chips	\$13
TEMPURA CAULIFLOWER AND CHICKEN WINGS gochujang sauce	\$14	SEARED DIGBY SCALLOPS smoked turnip purée caper berry butter sauce	\$15
HARBOURSTONE NACHOS fresh corn chips aged cheddar maple bacon banana peppers caramelized onions	\$13	TATER TOTS WITH NFLD DRESSING cheese curds truffle aioli	\$15
MUSSELS OF THE DAY ask your server for today's flavor	\$12	CALAMARI A LA PLANCHA fire roasted romesco sauce	\$14

SALADS

COBB SALAD artisan greens 6 minute egg avocado shrimp scallops salmon goat cheese dressing	\$18	FAROE ISLAND SALMON SALAD Spanish pimento rub variegated vegetable salad baco noir vinaigrette	\$17
HARBOURSTONE CAESAR SALAD asiago balsamic bacon caesar dressing	\$14	SUMAC GREEK SALAD house grilled focaccia	\$14

add chicken, shrimp or scallops \$6

SANDWICHES

CLASSIC TURKEY CLUB	\$15	THE LENTIL BURGER arugula shallots grilled tomato spicy tahini	\$13
BACON CHEESEBURGER	\$16	BLACKENED HADDOCK SANDWICH house slaw Creole mustard aioli lemon chive	\$16
HILLS JERK CHICKEN SANDWICH pickled mango aioli house ranch tobacco onions	\$15	GRILLED SKIRT STEAK FLAT BREAD arugula pickled red onion grape tomato blue harbour cheese	\$15
LOBSTER SALAD SANDWICH tarragon sour cream crispy bacon sourdough	\$19	ROASTED BEET & FETA FLAT BREAD white balsamic soaked grapes fennel fronds	\$14
SEARED HOUSE BRISKET house fermented mustard crispy sauerkraut house focaccia house pickle	\$17		

with house cut fries, house salad or soup of the moment.
make your sandwich gluten-free add \$1

SEA-SONALS

GOLDWATER FISH & CHIPS rod and reel haddock grilled lemon seasonal tap beer batter tartar	\$16	STEAK FRIES house truffle fries roast garlic aioli fried egg	\$17
HOUSE MADE LASAGNETTS PASTA cherry stone clams south shore sea salt roasted grape tomatoes fresh fennel fronds	\$25	CHARRED PEI STRIPLOIN braised roasted leeks fresh green peas confit roasted fingerling medallions pan jus steak butter south shore sea salt	\$32
CRISPY FAROE ISLAND SALMON parsnip purée green peas grilled king mushrooms	\$29	ROASTED BUTTERNUT SQUASH RAVIOLI toasted cracked hazelnuts Holy Cow cheese	\$16