# Harry’s Poolside Bar and Grill

## HARRY’S POOLSIDE COCKTAILS

Xscape-Margaritaville Gold Tequila and Don Q Coconut Rum Shaken with Pineapple and Cranberry, Finished with Sage

Cantaloupe Martini-Marie Brizzard Liqueur and Florida’s 4 Orange Vodka Shaken with Fresh Orange Juice

Caribbean Me Crazy-Don Q Cristal Rum, Fresh Strawberry and Lime, Mixed with Fee Brothers Falernum and Rhubarb Bitters

Cayman Cosmopolitan-A Fresh Infusion of Van Gogh Pineapple Vodka and Svedka Vodka with a Splash of Cranberry

Calypso-Brugal X Dry, Don Q Coconut Rum and Banana Liqueur Shaken with Pineapple, Orange and a Splash of Coconut

Green Iguana-Don Q Cristal Rum and Blue Chair Coconut Spiced Rum, Banana Liqueur, Blue Curacao, Pineapple and Fresh Lime Juice

Spiced Mule-Wicked Dolphin Spiced Rum, Mixed with your Choice of Fruit Topped with Fever Tree Ginger Beer

Bahama Mama-Mt. Gay Eclipse Rum and Don Q Coconut Rum Served Ice Cold with Pineapple and Lime

Harry’s Mai Tai-Margaritaville Dark Rum and Brugal Extra with Fresh Caribbean Juices, Served on the Rocks

Zested Mojito-Bacardi Limon Rum with Fresh Muddled Mint and Lime Shaken Vigorously and Topped with Soda

Pineapple Upside Down-Svedka Vanilla Vodka and Malibu Coconut Run Served Neat with Pineapple and a Splash of Maraschino

Strawberry Basil Lemonade-Bacardi Dragonberry Rum with Mixture of Fresh Basil, Strawberry and Lemonade, Served on the Rocks

# It’s All in the Family

At Rosen Centre, we are very proud of our family heritage. Harry’s Poolside Bar and Grill is our way of paying tribute to the entrepreneurial spirit and the courage of Harry Rosenaufsky, paternal grandfather of our founder, Harris Rosen. Harry is the gentleman for whom Mr. Rosen is named, and we are inspired by his story.

In the early 19th century, Harry fled the Ukraine to create a better life for his family in America. He took a job in a Jewish restaurant on the Lower East Side of Manhattan. From there, he leased a tiny storefront and created his own restaurant, serving meat, vegetables, soups and appetizers to the bustling Jewish and Italian immigrant communities. He and his wife, Cecelia, and their five children all worked in the restaurant, which grew to attract some celebrity patrons, including Mafia kingpins Meyer Lansky and Benjamin “Bugsy” Siegel. According to urban legend, Lansky and Siegel held “meetings” at the restaurant. At one such meeting, Lansky is said to have used his talent as a mechanical engineer to sketch out a drawing for a new Model T engine that would outrun anything else on the road.

Harry would probably marvel of the size and scope of Harry’s Poolside Bar and Grill. We hope you will enjoy its casual ambience and its tropical flavors. Relax and enjoy. And, by the way, feel free to hold all the “meetings” you want.

## STARTERS

Barbados Wings-Reef Style Caribbean Wings tossed with Jamaican Pick-a-Peppa® Garlic and Lime Sauce $12.00

Key West Conch Fritters-Served with Duval Street Habanero Chili $10.00

Island Coconut Shrimp-Crispy Coconut Gulf Shrimp Served with Orange Chili Sauce $11.00

Cayman Island Calamari-Crispy Island Spiced Panko Calamari Served with Spicy Cayman Aioli $12.00

Shrimp Pinchos-Chipotle Spiced Grilled Shrimp Skewers Glazed with a Dark Rum Mango BBQ Sauce with Avocado, Mango, Tomato, Onion and Cilantro $12.00

BBQ Potato Chips-Deep Fried Tangy BBQ Russet Potatoes Served with Chili Aioli $8.00

Oh My “Gorgonzola” Dip-with Caramelized Garlic Served with Baked Roti Bread $9.00

Little Havana Sliders-Roasted Pork Sliders topped with Grilled Onions and Garlic Served on a Mini Sweet Island Bun with Yucca or Sweet Potato Fries $12.00

Turks Island Chicken Sliders-Fried Chicken topped with Grilled Pineapple, Tomato, Sweet Red Onion and Spicy Cayman Aioli Served on a Mini Sweet Island Bun with Yucca or Sweet Potato Fries $11.00

## COMBO PLATTERS

Hurricane Platter-Barbados Wings, Key West Conch Fritters, BBQ Potato Chips, and Oh My “Gorgonzola” Dip $19.00

Atlantic Platter-Shrimp Pinchos, Island Coconut Shrimp, Cayman Island Calamari and Mini Bubba’s Mango Crab Cakes $20.00

## SALAD ENTREES

Harry’s Dinner Salad-Baby Greens with Mixed Fresh Berries Drizzled with Olive Oil and Balsamic $9.00

With BBQ Glazed Shrimp Pinchos $14.00

With Jerk Chicken $14.00

Island Ahi-Seared Ahi Tuna and Baby Field Greens, Papayas and Grilled Pineapple Drizzled with Tamarind Mango Vinaigrette Served with Mojo Tostones $18.00

Jerk Chicken and Mango-Chopped Iceberg and Romaine with Jerk Marinated Chicken, Mango, Strawberries, Dried Cranberries and Toasted Macadamia Nuts Drizzled with Orange Cranberry Vinaigrette Served with Mojo Tostones $15.00

Chimichurri Steak and Avocado-Chopped Iceberg and Romaine with Grilled Sliced NY Sirloin, Avocado, Manchego Cheese, Onion and Cilantro Drizzled with Avocado Lime Vinaigrette Served with Mojo Tostones $16.00

## SOUPS

Cuban Black Bean Soup-With Smoked Pork topped with Onion $6.00

Chef’s Soup of the Day-Prepared Daily with Chef’s Choice of the Freshest Ingredients Available for the Day $6.00

## BURGERS-Served with choice of Yucca or Sweet Potato Fries

Jamaican Jerk Turkey Burger-Jerk Turkey topped with Grilled Pineapple, Tomato, Sweet Red Onion and Orange Chipotle Mayonnaise Served on a Sweet Island Bun $13.00

Harry’s Burger-Fresh Angus Burger topped with Pick-a-Peppa® Slaw with Grilled Onions and Yellow Beefsteak Tomatoes Served on a Sweet Island Bun $14.00

Vegetarian Stack Burger-Grilled Portobello Mushroom with Bell Peppers and Manchego Cheese Topped with Baby Field Greens and drizzled with Balsamic Vinaigrette Served on a Sweet Island Bun $13.00

## GREATER ANTILLES HONEY WHEAT PIZZA

Chorizo and Shrimp Creole-Shrimp and Chorizo and with Peppers, Onions, Tomatoes, Manchego and Mozzarella Cheese $14.00

Grilled Vegetable Pizza-Grilled Island Peppers, Artichoke Hearts, Portobello Mushrooms, Manchego and Mozzarella Cheese $12.00

## SANDWICHES-Served with choice of Yucca or Sweet Potato Fries

Mojo Chicken-Mojo Marinated Chicken, Yellow Beefsteak tomatoes, Avocado and Sweet Pepper Relish Served on a Sweet Island Bun $13.00

Bubba’s Mango Crab Cake-Crab Cake topped with Lettuce, Yellow Beefsteak Tomato and Mango Chutney Drizzled with Spicy Cayman Aioli served on a Sweet Island Bun $15.00

Tripleta-Roasted Pork, Smoked Ham, Shaved Steak, Cheese and Shoestring Potatoes on Grilled Cuban Bread $12.00

Grilled NY Sirloin Sandwich-Feta Cheese, Grilled Onions and Peppercorn Horseradish served on Grilled Ciabatta Bread $16.00

## HARRY’S FAVORITES

Jamaican Jambalaya-Chicken, Shrimp and Chorizo Sauteed with Onions, Peppers and Tomatoes with Zesty Creole Sauce served over Rice and Beans $20.00

Sriracha Mango Smoked Ribs-Smoked Bermuda Style Ribs Spiced with Sriracha and Glazed with a Dark Rum Mango BBQ Sauce Served with Yucca Fries or Sweet Potato Fries $21.00

Cayman Island Tropical Pollo-Marinated Chicken with Island Spices Topped with Avocado, Mango, Tomato, Onion and Cilantro Served with Toasted Coconut Rice and Fried Plantains $20.00

## ENTREES

Island Mahi Mahi Wrapped in Banana Leaf-Island All-Spiced Mahi wrapped in Banana Leaf Served with Jasmine Rice, Coconut Curry and Mojo Tostones $17.00

Gambas al Ajillo-Sauteed Garlic Jumbo Shrimp Served over Jasmine Rice with Mojo Tostones $18.00

Mojito Salmon-Mojito Glazed Salmon topped with Tropical Mint Salsa Served with Black Beans, Rice and Sweet Plantains $18.00

Guava Stuffed Caribbean Pork Loin-Pan Seared Pork Loin with Queso Blanco Cheese and Caramelized Mangos Served with Black Beans and Rice $18.00

Caribbean Style Pollo Guisado-Braised Chicken simmered with Tomato, Olives, and Yucca Served with White Rice and Mojo Tostones $16.00

Chicken Pasta Martinique-Penne Pasta served with Jalapeno Cram Sauce, Grilled Peppers and Annatto Seed Served with Baked Garlic Ciabatta $17.00

Grapefruit and Habanero NY Sirloin-Grilled NY Sirloin marinated in Grapefruit and Habanero Pepper served with Garlic Mashed Potatoes, Grapefruit, Sweet Pepper Relish and Mojo Tostones $19.00

Ropa Vieja-A Cuban Classic, Braised Beef with Peppers, Onions, Tomatoes and Red Onion Mojo Served with Black Beans, Rice and Fried Yucca $17.00

Blue Mountain Coffee® and Soy Marinated Rib Eye-Grilled Rib Eye Steak marinated in Jamaican Blue Mountain® Coffee and Soy Sauce Topped with Avocado, Mango, Tomato, Onion and Cilantro Served with Yucca or Sweet Potato Fries $21.00

## DESSERTS

Chocolate Cinnamon Bread Pudding-Spiced Rum and Coffee Sauce

Guava Flan-Balsamic Fig Glace

Trio of Tropical Sorbets-Served in a Chocolate Wafer Shell with Fresh Fruit

Tres Leches Martini

# Harry’s Poolside Bar Grill Wines

## CHAMPAGNE AND SPARKLING WINES

Maschio Prosecco 187ml, Treviso, Italy-Glass $10.00

Piper Heidsieck Brut 375ml, Champagne, France-Bottle $38.00

Domaine Chandon, Carneros, CA-Bottle $44.00

## WHITES

Chalk Hill Chardonnay, Sonoma Coast, CA-Glass $15.00, Bottle $60.00

Chalon Gavilan Chardonnay, Monterey County, CA-Glass $12.00, Bottle $45.00

Cape Mentelle Sauvignon Blanc, Margaret River, Austrailia-Glass $8.00, Bottle $29.00

Sean Minor Sauvignon Blanc, Sonoma County, CA-Bottle $32.00

Craggy Range Sauvignon Blanc, New Zealand-Glass $13.50, Bottle $54.00

Luna Nuda Pinot Grigio, Italy-Glass $8.00, Bottle $32.00

Pacific Rim Sweet Riesling, Columbia Valley, WA-Glass $8.00, Bottle $31.00

## REDS

Five Rivers Pinot Noir, Santa Barbara, CA-Bottle $38.00

Acrobat Pinot Noir by King Estate, Oregon-Glass $13.00, Bottle $50.00

Sean Minor Pinot Noir, Sonoma County, CA-Glass $9.00, Bottle $35.00

Wente Merlot, Livermore Valley, CA-Glass $8.00, Bottle $30.00

Hahn Meritage, Central Coast, CA-Glass $12.00, Bottle $45.00

Trapiche Oak Cask Malbec, Mendoza, Argentina-Glass $10.00, Bottle $40.00

10 Span Cabernet Sauvignon, Central Coast, CA-Glass $10.00, Bottle $39.00

Uppercut, Cabernet Sauvignon, Napa Valley, CA-Bottle $46.00

St. Francis Cabernet Sauvignon, Sonoma, CA-Glass $16.00, Bottle $64.00

Beaulieu Vineyard, Cabernet Sauvignon, Napa Valley, CA-Bottle $54.00