

Harlot A La Carte Dinner Menu

Salad:

Harlot House Salad - Baby Arugula, Feta Cheese, Cucumber, Red Onion, Tomato, Mediterranean Olives, Balsamic Glaze, Honey Citrus Vinaigrette - **8**
(Add: Upcharge- **Chicken 5, Salmon 7, Steak 8, Scallops 15, Lobster 15**)

Appetizers:

Chicken Wings - Half a Dozen Wings, Fried Golden Brown - **10**

Choice of: Naked, Teriyaki, Buffalo, or Old Bay

Served with Blue Cheese or Ranch

Sautéed Garlic Shrimp - House-Made Angel Hair Pasta, Celery Puree,

Shrimp Garlic Cream Sauce - **13**

Chicken Skewers - Kimchi, Korean Chili Paste, Sauce Kalbi - **7**

Battered Fried Shrimp Stick - Sweet Chili Sauce - **10**

Grilled Salmon Skewers - Yellow Curry Sauce - **10**

Jerk Lamb Lollipop - Pineapple Glaze - **14**

House Made Dumplings - Green Ponzu Sauce - **8**

Fried Calamari - Spice Hoisin Sauce - **10**

Tater Tots - Jumbo Lump Crab Meat, Old Bay Mayo - **12**

Entrees:

Harlot Burger - Cheddar Cheese, Bacon, Caramelized Onions, Lettuce, Tomato,

House-Made Chipotle Mayo, Fries - **15**

Lobster & Grits - Sautéed Spinach, Southern Cream Sauce - **20**

Chicken and Waffle - Brown Gravy, Fresh Seasonal Fruits - **18**

Shrimps & Grits - Avocado Purée, Cherry Tomatoes, Béchamel - **18**

Braised Short Ribs - Wilted Garlic Spinach, Grits, Miso, Mustard Jus - **19**

Seared Sea Scallops - Creamy Sweet Corn, Grits, Arugula, Balsamic Reduction, Truffle Oil - **20**

Braised Oxtail - Baked Plantain, Spinach, Aromatic Rice - **19**

Fried Fish & Grits - Sautéed Spinach, Shrimp Velouté - **16**

Lobster Hoagie - Brioche Roll, Sexy Harlot White Gravy - **29**

Sides:

Fried Cauliflower Florets, Harlot Fries, Cheesy Grits, Aromatic Rice - **6**

Dessert:

Tiramisu - **7**

Vanilla Gelato - **6**

Raspberry Gelato - **6**



EVERY CHECK IS SUBJECT TO
A 20% AUTO-GRATUITY
AND A 10% DC SALES TAX