



dinner menu

photo of:

red chile marinated filet mignon, rioja reduction, goat cheese stuffed, oyster mushroom rajas, sweet corn risotto, charred tomato salsa

*dinner served 5p-10p monday - saturday
until 11p on fridays!*

[taste](#) > dinner menu



APPETIZERS

fresh peekytoe crab cakes

pineapple banana chutney, siracha 14 **ahi tuna tataki** thinly sliced yellowfin tuna, sweet soy reduction, carrot beet slaw 9.75

spicy island mussels

steamed prince edward island mussels, spicy coconut broth, wilted arugula 9

baked imported brie

wrapped with phyllo dough, seasonal fresh fruit, kiwi puree, spiced pecans 8.5

hand mashed hass guacamole

with fire roasted salsa, sour cream and assorted chips 9

caramelized diver scallops

chianti balsamic reduction, grilled vegetable relish, micro greens 12

grilled vegetable stack

piled high with squash, zucchini, eggplant, portobello mushroom and tomato basil coulis 7

fresh mozzarella & vine ripe tomatoes

with red onion, arugula, fresh pesto vinaigrette, balsamic drizzle 8.5

edamame

steamed and seasoned soy bean pods 4.5

SOUPS

cambodian lemongrass

with chiles, garlic, chicken, coconut milk, fish sauce and steamed rice 6

house gazpacho

served chilled with lobster, fire roasted corn relish and avocado crema 6.5

SALADS

retro nicoise salad

"rare" seared cepe dusted ahi tuna, field greens, grape tomatoes, cured olives, cabernet onions, roasted button mushrooms, haricot verts, grain mustard dressing 15

caramelized pear, hazelnut & goat cheese salad

radicchio, arugula, dried apricots, apple cider reisling vinaigrette 10

steak taco salad

marinated and grilled steak, crisp romaine, monterey jack cheese, black beans, salsa picante, guacamole, chipotle ranch, served in a crisp taco shell 12

house salad

mixed field greens, gorgonzola crumbles, tart green apples, candied walnuts, seedless grapes, balsamic vinegrette 8

caesar salad

hearts of romaine and homemade focaccia croutons, caesar dressing with shaved reggiano parmesan 5.5

salad builders

**seared ahi tuna 8, marinated skirt steak 8, salmon filet 7, mahi
filet 7, shrimp 6, chicken 4, grilled portobello 4**

ENTRÉES

red chile marinated filet mignon

rioja reduction, goat cheese stuffed, oyster mushroom rajas, sweet corn risotto, charred tomato salsa 25

brazilian moqueca (fish stew)

fresh fish, shrimp, lobster, clams, onions, garlic, tomato, lemon, cilantro, coconut milk, steamed basmati rice 26

curry seared ahi tuna

spiced seared ahi tuna, almond cous cous, haricot verts, vanilla curry sauce 22

ancho chile marinated short ribs

goat cheese mashed potatoes, grilles asparagus, ancho chipotle demi 21

argentinean style skirt steak

char-grilled with chimichurri, marinated onion tomato salad, fresh arugula and island yucca fries 24

char-grilled aged new york strip

garlic mashed potatoes, grilled asparagus, balsamic infused veal reduction 24

new mexican rubbed salmon

wood fired with sweet potato corn chowder, wilted arugula, grilled chorizo, frizzled leeks 19

wood-fired escolar

steamed littleneck clams, cannellini bean ragu, broccolini, black olive puree, basil oil 20

crispy asian duckling

thai barbeque glaze, peanut fried basmati rice, sesame ginger seared asian greens 18

creole marinated and roasted chicken

maple mustard glaze, brown sugar cinnamon sweet potato mash and buttermilk onion rings 17

PASTAS

baked chicken rigatoni

roasted chicken, imported proscuitto, wild mushrooms, sun dried tomatoes, arugula, fresh herbs, gorgonzola cream sauce with pasta tubes 15

risotto verde

roasted tomatoes, basil oil, mozzarella, balsamic glaze, haricot verts 11 *add chicken 4, shrimp 6 or grilled portobello 4*

SANDWICHES

grilled steak sandwich

caramelized onions, roasted mushrooms and melted provolone, served on focaccia with french fries 12

wood-fired chicken sandwich

marinated chicken breast, monterey jack cheese, avocado and arbol chile mayo, served on focaccia with yucca fries 9

SIDES,

*upcharges may be applied when substituting entrée sides***small house salad 4.5, small caesar salad 3.5, grilled asparagus 4, yucca fries 2.5, grilled vegetables 3.5, coconut sticky rice 2.5, garlic mashed potatoes 3, sweet potato mash 3, french fries 2, grilled portobello 4**

gift cards available!

[home](#) | [taste](#) | [appeal](#) | [details](#)

707 harbour post drive | **harbour island** | tampa, florida 33602 | **813/275-9701**
lunch 11am-3pm | dinner 5pm-10pm | monday - saturday

feedback: we'd love to hear about your last experience at cafe dufrain: http://www.cafedufrain.com/Cafe_Feedback.html