

# Lunch Menu

## \*Raw Bar & Chilled Seafood

### \*FRESHLY SHUCKED OYSTERS ON THE HALF SHELL\*

\*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EAST COAST 3.00 EA. BLUE POINT (CT) SALVATION COVE (PEI)	WEST COAST 3.25 EA. CHEFS CREEK (BC)	PREMIUM OYSTERS 3.50 EA FLYING POINT (ME) KUSSHI (BC) LADY BARNSTABLE (MA)
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CHERRYSTONE CLAMS ON THE ½ SHELL 1.50 EA

CRABMEAT COCKTAIL 16

CHILLED ½ MAINE LOBSTER 17

JUMBO SHRIMP COCKTAIL 3.75 EA

## Entrée Salads

BISTRO STEAK SALAD SHAVED BRUSSELS SPROUTS, TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, FRESH LEMON VINAIGRETTE 17.95

HARRY'S GREEK SALAD WITH GRILLED CHICKEN HERB VINAIGRETTE DRESSING 15.95

GRILLED CHICKEN CAESAR ORGANIC ROMAINE HEARTS, REGGIANO, SOURDOUGH CROUTONS 14.95

CRAB CAKE GARDEN SALAD MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 16.95

ICEBERG WEDGE TOMATOES, CUCUMBER, RED ONIONS, MAYTAG BLEU CHEESE 10.95

LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

## Sandwiches

PRIME RIB SANDWICH OPEN-FACED, SIDE SALAD, CREAMY GARLIC DRESSING, HORSERADISH SAUCE 19.95

CHARBROILED GROUND SIRLOIN BURGER SAUTÉED KENNETT SQUARE MUSHROOMS, SMOKED ONION MARMALADE, SWISS CHEESE, FRIES 12.95

JENNY FARM BURGER SWEET ONION PANCETTA MARMALADE, SPICY PICKLE RELISH, CHEDDAR CHEESE, FRIES 14.95

FRESH ROASTED TURKEY CLUB APPLEWOOD BACON, LETTUCE, TOMATO, HOUSE MADE CHIPS 12.95

CRISPY FRIED CHICKEN SMOKY BARBECUE SAUCE, HOUSE MADE RELISH, LETTUCE, TOMATO, FRIES 12.95

ARTISAN GRILLED CHEESE MUENSTER, BRUSSELS SPROUTS, TOMATO, APPLEWOOD BACON, FRIES 12.95

CRAB CAKE SANDWICH FRESH SLAW, LEMON AIOLI, FRIES 17.95

FRIED FISH TACOS CABBAGE, CHIPOTLE AIOLI, CILANTRO, TORTILLA CHIPS 12.95

LOBSTER ROLL HOUSE MADE CHIPS 19.95

## Entrées

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE, CRISPY JICAMA 30.95

JUMBO LUMP CRABMEAT REMOULADE AGED CHEDDAR, TOASTED BRIOCHE, CREOLE TOMATO SALAD 16.95

TRADITIONAL FISH & CHIPS TEMPURA ASPARAGUS, COLESLAW, TARTAR SAUCE 15.95

CRAB MAC & CHEESE MIXED GREEN SALAD 16.95

FAROE ISLAND SALMON LONG GRAIN RICE, SAUTÉED ZUCCHINI & SQUASH, KALE PUREE 21.95

PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 32.95

### HARRY'S AWARD-WINNING PRIME RIB AU JUS

"MEDIUM RARE AT ITS BEST," FRENCH FRIES

CHEFS CUT 10oz 28.95 GRILL CUT 12oz 31.95 SAVOY CUT 18oz 37.95

## Steaks

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95

GRILLED FILET MIGNON CENTER CUT

6OZ 28.95 8OZ 34.95 12OZ 39.95

16OZ NEW YORK STRIP STEAK 38.95

## Steak Enhancements

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING.

YOU MAY ADD ADDITIONAL TOPPINGS FOR 3 EACH.

SAUCES: PEPPERCORN SAUCE / BÉARNAISE / BORDELAISE

TOPPINGS: SAUTÉED ONIONS / SAUTÉED MUSHROOMS

BERCY BUTTER / BACON-BOURBON BUTTER

## Appetizers

CRISPY CALAMARI 13.95

ENGLISH MUSTARD LEMON AIOLI, PEPPADEW, SCALLION, CILANTRO, BLACK SESAME SEEDS

HOT CRAB & ARTICHOKE DIP 13.95

CRISPY SOURDOUGH CROUTONS

ESCARGOTS À LA BOURGUIGNONNE 11.95

CLAMS CASINO 13.95

AHI TUNA CRUDO 14.95

LEMON-CHILI GREMOLATA, CAPERS, GREEN ONION, EVOO

REGGIANO & TRUFFLE FRIES 10.95

ROASTED CAULIFLOWER 9.95

SMOKED PAPRIKA, PARMESAN, BASIL AIOLI

BROILED JUMBO LUMP CRAB CAKE 16.95

JICAMA & FENNEL SLAW, RAVIGOTE, CRISPY JICAMA

## Soups

NEW ENGLAND CLAM CHOWDER 7.95

FRENCH ONION 8.95

BEEF & VEGETABLE SOUP 7.95

## 2-Course Lunch \$17.95

### 1<sup>st</sup> Course

#### SALAD VERT

BIBB LETTUCE, TARRAGON, CHIVES,  
LEMON-CHAMPAGNE VINAIGRETTE

NEW ENGLAND CLAM CHOWDER

### 2<sup>nd</sup> Course

#### PAN-SEARED BRANZINO

SPINACH, SUNDRIED TOMATO, BUTTERMILK CREMA

#### GRILLED BISTRO FILET

SUGAR SNAP PEAS, SWEET POTATO & SAUSAGE HASH,  
SALSA VERDE

-NO SUBSTITUTIONS PLEASE-

## Sides

BACON-HORSERADISH MASHED POTATOES 7.95

LOBSTER MASHED POTATOES 17.95

HERB ROASTED TRI-COLOR FINGERLINGS 6.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED TRI-COLOR CARROTS 7.95

SAUTÉED SEASONED SPINACH 7.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

OUR FARM TO TABLE APPROACH USES FRESH SEASONAL INGREDIENTS FROM LOCAL FARMS AND REGIONAL GROWERS

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US BEST STEAKHOUSE, BEST RESTAURANT TO HAVE A PARTY & MORE.....

\*WE ONLY USE PURE PEANUT OIL FOR ALL FRIED ITEMS \*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS: DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT