

Lunch Menu

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

BLACKENED AHI TUNA 14.95

WATERMELON, MARCONA ALMONDS, RED CHILI-STRAWBERRY GASTRIQUE

REGGIANO & TRUFFLE FRIES 10.95

MASA FRIED OYSTERS 13.95

CRISP PORK BELLY, ARUGULA, TOMATO JAM, CHIPOTLE SOUR CREAM

ROASTED CAULIFLOWER 9.95

SMOKED PAPRIKA, PARMESAN, BASIL AIOLI

Soups

NEW ENGLAND CLAM CHOWDER 7.95

FRENCH ONION 8.95

ROASTED CAULIFLOWER SOUP 7.95

*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.	WEST COAST 3.25 EA.	PREMIUM OYSTERS 3.50 EA
BLUE POINT (CT)	DABOB BAY (WA)	COTUITS (MA)
DELAWARE BAY (NJ)	FANNY BAY (BC)	KUSSHI (BC)
MOONRISE (MA)	HAMMERSLY (WA)	STELLAR BAY (BC)

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 ARUGULA, LOLLA ROSA, HEIRLOOM CHERRY TOMATOES, SLICED APPLES,
FRESH LEMON VINAIGRETTE 17.95

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

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

CRAB CAKE GARDEN SALAD 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 PANCETTA, ARUGULA, TOMATO-BASIL JAM, PROVOLONE 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

SOFTSHELL BLT APPLEWOOD SMOKED BACON, LOLLA ROSSA, TOMATO, CAJUN AIOLI, FRIES 18.95

Entrées

BROILED JUMBO LUMP CRAB CAKE RED CABBAGE SLAW, TRI-COLOR FINGERLING CHIPS, POBLANO CREMA 16.95

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 RED QUINOA, EGGPLANT, FENNEL, TOMATOES, LEMON AIOLI 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 TOPPING FOR 3 EACH.

SAUCES: PEPPERCORN SAUCE / BÉARNAISE / BORDELAISE

TOPPINGS: SAUTÉED ONIONS / SAUTÉED MUSHROOMS

BERCY BUTTER / BACON-BOURBON BUTTER

2-Course Lunch \$17.95

1st Course

SALAD VERT

BIBB LETTUCE, TARRAGON, CHIVES,
LEMON-CHAMPAGNE VINAIGRETTE

NEW ENGLAND CLAM CHOWDER

2ND COURSE

CORNMEAL DUSTED TROUT

WILTED SPINACH, SUNDRIED TOMATO,
BUTTERMILK CREMA

GRILLED BISTRO FILET

FARROTTO, SUGAR SNAP PEAS, BALSAMIC REDUCTION

-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

SAUTÉED BABY ZUCCHINI 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