

# Lunch Menu

PLEASE KINDLY REFRAIN FROM USING THE SPEAKER OPTION  
ON CELL PHONES WHILE DINING

## Soups & Salads

NEW ENGLAND CLAM CHOWDER 7.95 FRENCH ONION SOUP 8.95  
MARYLAND CRAB SOUP 8.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95

BABY SPINACH SALAD CAPRIKORN FARMS GOAT FETA, DRIED CRANBERRIES,  
PEARS, SPICED WALNUTS, PEAR VINAIGRETTE 10.95

CAESAR SALAD SHAVED REGGIANO 8.95/12.95

SHAVED BRUSSELS SPROUTS TOASTED ALMONDS, TOMATO, SIEVED EGG,  
REGGIANO, FRESH LEMON VINAIGRETTE 12.95

TUSCAN KALE SALAD PARMIGIANA REGGIANO, GARLIC CROUTONS,  
LEMON VINAIGRETTE 9.95

HARRYS CHOPPED GREEK SALAD 10.95

BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION,  
BLEU CHEESE DRESSING 12.95

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

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

## \*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.

CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA

CRABMEAT COCKTAIL 16 CHILLED 1/2 MAINE LOBSTER 17

JUMBO SHRIMP COCKTAIL 3.75 EA

## Appetizers

BEEF CARPACCIO ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95

HOT CRAB & ARTICHOKE DIP CRISPY SOURDOUGH CROUTONS 13.95

CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEW, SCALLION, CILANTRO, BLACK SESAME SEEDS 13.95

ESCARGOTS À LA BOURGUIGNONNE 11.95

CLAMS CASINO 14.95

TUNA TARTARE AVOCADO, TOMATO JAM, CRISPY LAVASH, MICRO GREENS 14.95

ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95

ARTISAN CHEESE BOARD 16.95

## Steak

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95

GRILLED FILET MIGNON CENTER CUT  
6OZ 29.95 8OZ 35.95 12OZ 41.95

16OZ NEW YORK STRIP STEAK 38.95

24OZ PORTERHOUSE 48.95

## 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

## Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

JUMBO LUMP CRAB CAKE 14 • GRILLED SHRIMP 3.75 EA • SCALLOPS 5 EA  
JUMBO LUMP CRABMEAT 16 • OSCAR STYLE 18 • 6OZ MAINE LOBSTER TAIL 28

## Entrées

HARRY'S AWARD WINNING PRIME RIB

AU JUS "MEDIUM RARE AT ITS BEST," FRENCH FRIES

CHEF'S CUT 10oz 29.95 GRILL CUT 12oz 32.95 SAVOY CUT 18oz 38.95

BROILED JUMBO LUMP CRAB CAKES GARLIC NEW POTATOES, ARUGULA-PARSLEY SALAD, TOMATILLO-CILANTRO CREAM 32.95

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

CRAB MAC & CHEESE MIXED GREEN SALAD 16.95

FAROE ISLAND SALMON CRANBERRY QUINOA, ROASTED BABY BEETS, BUTTERNUT PUREE 21.95

PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 34.95

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

## Sandwiches

PRIME RIB SANDWICH OPEN-FACED, SIDE SALAD, CREAMY GARLIC DRESSING, HORSERADISH SAUCE 20.95

CHARBROILED GROUND SIRLOIN BURGER FRIED GREEN TOMATOES, LETTUCE, MUENSTER, BACON AIOLI, 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 HONEY JALAPENO GLAZE, BUTTER PICKLES, 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

LOBSTER ROLL HOUSE MADE CHIPS 19.95

## Sides

LOBSTER MASHED POTATOES 17.95

BACON-HORSERADISH MASHED POTATOES 7.95

CRAB MAC & CHEESE 12.95

HERB ROASTED TRI-COLOR FINGERLINGS 6.95

SEASONED SAUTÉED SPINACH 7.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED TRI-COLOR CARROTS 7.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

## 2-Course Lunch \$17.95

-No Substitutions-

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

CARROT GINGER BISQUE

-OR-

SALAD VERT

BIBB LETTUCE, TARRAGON, CHIVES,  
LEMON-CHAMPAGNE VINAIGRETTE

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

PAN SEARED BARRAMUNDI

LONG GRAIN RICE, ROOT VEGETABLE MEDLEY, CITRUS NAGE

-OR-

FLAT IRON STEAK

VEGETABLE COUS COUS, SUGAR SNAP PEAS, DEMI-GLACE

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US BEST STEAKHOUSE, BEST RESTAURANT NORTH WILMINGTON & 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