

# SUNDAY 9•24•17

## DINNER MENU

### \*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

#### OVER 2 MILLION FRESHLY SHUCKED ON SITE

##### EAST COAST 2.95

- COOKE'S COCKTAIL (PEI)
- FANCY SWEET (NB)
- MOONRISE (MA)
- WELLFLEET (MA)

##### WEST COAST 3.25

- CORTES ISLAND (BC)
- DISCOVERY BAY (WA)
- FANNY BAY (BC)
- PURPLE MOUNTAIN (WA)

##### PREMIUM 3.50

- PEMIQUID (ME)
- STELLAR BAY (BC)

### \*\* BAKED SHELLFISH SUNDAY \*\*

**HARRY'S FAMOUS CLAMS CASINO** BACON, BELL PEPPER, GARLIC BUTTER 13.95

### OYSTERS "OTHER WAYS"

\***BBQ'D OYSTERS** GREEN ONION, GARLIC, PARMESAN BUTTER 17.95

**BUFFALO OYSTERS** ICEBERG, BLUE CHEESE 13.95

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 13.95

### CLASSIC SEAFOOD GRILL STARTERS & STEAMER POTS

**HARRY'S BLACKENED BIG EYE TUNA TACOS** PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM ON SOFT FLOUR TORTILLAS 14.50

**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, PEPPADEW PEPPERS, RED CURRY CREMA 12.50

**HOT CRABMEAT AND ARTICHOKE DIP** 13.50

**SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 28.50

**"MOULES FRITES"** MEDITERRANEAN MUSSELS, STELLA ARTOIS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 15.95

**MEDITERRANEAN MUSSELS or LITTLENECK CLAMS**

\*SPICY GINGER DRUNKEN 12.95 RED CURRY 13.95 \*SHERRY STYLE 13.50

\***CHESAPEAKE "OLD BAY" SHRIMP BOIL** 17.95

### SOUPS & SALADS

**CARRIBEAN SNAPPER & CONCH CHOWDER** 7.95

\***MARYLAND CRAB SOUP** 7.95

**NEW ENGLAND CLAM CHOWDER** 7.50

\***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 23.95

**HARRY'S SEASONAL GREEN SALAD** BIBB, LOLLA ROSSA, RADISH, PUMPERNICKEL CROUTONS, CREAMY GARLIC HERB DRESSING 9.95

\***BABY SPINACH SALAD** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10.95/6.25

**CRABCAKE SALAD** CRISP POTATO, CREAMY GARLIC HERB DRESSING 16.25

\***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 10.95/6.25

**HARRY'S CHOPPED ICEBOX SALAD** CREAMY GARLIC HERB DRESSING 9.95/5

### NON-SEAFOOD FARE

**10OZ FILET MIGNON "BLACK & BLUE"** BLACKENING SPICE, SWEET POTATO MASH, FRIED BRUSSELS SPROUTS, BLUE CHEESE BUTTER 38.95

**HARRY'S SURF & TURF** FILET MIGNON, JUMBO SHRIMP, WILD RICE, BROCCOLI RABE, ROASTED CAULIFLOWER, CABERNET REDUCTION 41.50

**12OZ NEW YORK STRIP** SUNCHOKE & PARMESAN CHIPS, TOASTED HERB POLENTA, SMOKED CAULIFLOWER PUREE 31.95

**GRILLED CHICKEN BREAST** ENDIVE & ARUGULA SALAD, PICKLED PEACHES, SPICY APRICOT COULIS, CANDIED PECAN CRUMBLE 25.95

### SIDES

**FRESH CUT FRIES** 4.95 • \***SRIRACHA SCALLION MASHED POTATOES** 5.95

\***LOBSTER MASHED POTATOES** 18.00 • \***TOASTED GARLIC NEW POTATOES** 6.95

**TRUFFLED PARMIGIANO REGGIANO FRIES** 10.25 • \***STEAMED ASPARAGUS** 7.95

\***TRUFFLE SCENTED WILD MUSHROOMS** 7.95 • \***STEAMED HARICOTS VERTS** 6.95

### RAW BAR

**GRAND SEAFOOD PLATEAU** OYSTERS, CLAMS, MUSSELS, SHRIMP & CRAB 25.50

**GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED** 41.00

\***CHILLED HALF MAINE LOBSTER** 16.00

\***CLAMS ON THE HALF SHELL** 1.50EA

\***JUMBO SHRIMP COCKTAIL** 3.75 EA

**OYSTER SHOOTER** ABSOLUT PEPPAR, HORSERADISH & TOMATO ESPUMA 6.00

**SASHIMI SELECTIONS** 7.50/EACH SELECTION • WAKAMI, WASABI & GINGER•

**AHI TUNA • BIG EYE TUNA • HAMACHI • KING SALMON • NAIRAGI • KAJIKI**

**SASHIMI TASTING** AHI TUNA, SALMON, HAMACHI, SCALLOP 16.95

**AHI TUNA SUSHI** SWEET SOY, SRIRACHA AIOLI, WASABI TOBIKO 12.50

### CEVICHE & CRUDOS

**SCALLOP CRUDO** WATERMELON, PICKLED PEACH, ORANGE-HABANERO JUICE 13.75

**SNAPPER CEVICHE** PINEAPPLE, COCONUT MILK, HABANERO, CILANTRO, SWEET POTATO CHIPS 13.00

**AHI TUNA RICE BOWL** MARINATED VEGETABLES 13.00

**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 13.25

**YELLOWTAIL & BIG EYE TUNA DUO** PICKLED VEGETABLES, CURED OLIVES, CELERY DRESSING 12.50

**CEVICHE SAMPLER** OF OYSTER, SCALLOP, SCARLET SNAPPER 12.50

**SRIRACHA CRAB TIMBALE** AVOCADO & WAKAME 12.95

**RAINBOW TIRADITO** HAMACHI, AHI TUNA, KING SALMON, SOY, LIME, SESAME SEEDS 13.50

**CITRUS AHI TUNA POKE** MARCONA ALMONDS, PINEAPPLE 13.75

### FIN FISH

**PAN SEARED LAKE SUPERIOR WALLEYE** SUNDRIED TOMATO HUMMUS WITH SHAVED VEGETABLE SALAD, RED PEARL ONION VINAIGRETTE 30.95

**FIRE ROASTED GRAND BANKS SWORDFISH**

TEMPURA FRIED WILD MAITAKE MUSHROOM, SNAP PEAS, PICKLED GINGER AIOLI 28.95

**OVEN ROASTED CAROLINA WRECKFISH PAELLA**

SHRIMP, CLAMS, MUSSELS & STEWED TOMATOES 27.95

**GRILLED WILD COLUMBIA RIVER KING SALMON**

HONEY VINAIGRETTE DRESSED KALE, GRAPEFRUIT & CRISPY QUINOA, FRENCH GREEN LENTILS, FRIED OYSTER MUSHROOM, GRAPEFRUIT GASTRIQUE 28.95

**RARE SEARED BIG EYE TUNA** YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 30.50

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 23.95

### LOBSTERS & SHELLFISH

*OUR LOBSTERS ARE DIRECT FROM GREENHEAD POINT LOBSTER CO-OP STONINGTON, MAINE*

**\*\*SUNDAY LOBSTER SPECIALS\*\***

\***1LB MAINE LOBSTER & STEAMED CLAMS** 35.00

**3 COURSE LOBSTER DINNER** NEW ENGLAND CLAM CHOWDER, 1½LB WHOLE MAINE LOBSTER, WARM BLUEBERRY COBBLER 42.00

\***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 58.00

**LOBSTER CIOPPINO & ROUILLE CROUTON** MAINE LOBSTER, SHELLFISH BROTH, MUSSELS, SHRIMP 41.50

\***LOBSTER IN THE ROUGH** BOILED WHOLE MAINE LOBSTER MARKET PRICE: 1 LB 31.50 1½ LB 39.95 2½ LB 57.95

**BRILED JUMBO LUMP CRABCAKES** CHERRY TOMATOES, ASPARAGUS & ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 30.95

\***PAN SEARED CAPE MAY SEA SCALLOPS**

SAUTÉED ASPARAGUS, CONFIT HEIRLOOM TOMATOES, SMOKED CORN PUREE, LEMON-THYME-PEA TENDRIL SALAD 31.50

**CHILI-SPICED SHRIMP TEMPURA**

KIM CHEE-STEAM BUNS & SHISO NOODLE SALAD 24.95

MENU ITEMS MAY CONTAIN THE FOLLOWING FOOD ALLERGENS:  
MILK, WHEAT, FISH, SHELLFISH, SOYBEANS, TREE NUTS, EGGS AND PEANUTS.  
WE USE ONLY PURE PEANUT OIL FOR ALL FRIED MENU ITEMS

SOME MENU ITEMS ARE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS MAY INCREASE RISK OF  
FOODBORNE ILLNESS

ALL ITEMS NOTED WITH AN \* ARE GLUTEN FREE  
PLEASE ASK YOUR SERVER ABOUT OTHER AVAILABLE OPTIONS