

# MONDAY 6•26•17

## DINNER MENU

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

#### OVER 2 MILLION FRESHLY SHUCKED ON SITE

##### EAST COAST 2.95

- HUMMOCK ISLAND (CT)
- ICHABOD FLAT (MA)
- LA ST. SIMON (PEI)
- SEA SIRENS (MA)

##### WEST COAST 3.25

- CHEF'S CREEK (BC)
- PICKERING PASS (WA)
- REACH ISLAND (WA)
- TOTTEN INLET (WA)

##### PREMIUM OYSTERS 3.50

- CAVENDISH CUP (PEI)
- KUSHI (BC)

### \*\* BAKED SHELLFISH MONDAY \*\*

**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

**HARRYS 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 28.50  
SOUR CREAM 28.50

**"MOULES FRITES"** MEDITERRANEAN MUSSELS, 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

\***BLACK BEAN SOUP** SWEET CORN RELISH 6.95

\***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

**GRILLED 10OZ FILET MIGNON** HARISSA SPICED COUSCOUS, PICKLED VEGETABLE SALAD, DEMI GLACE 38.95

**FIRE ROASTED 12OZ NY STRIP** SUNCHOKES & PARMESAN CHIPS, PESTO SPAGHETTI SQUASH, SMOKED CAULIFLOWER PURÉE 31.95

#### \***HARRY'S SURF & TURF**

PETITE FILET MIGNON, JUMBO SHRIMP, WILD RICE, BROCCOLI RABE, ROASTED CAULIFLOWER, CABERNET REDUCTION 41.50

**GRILLED CHICKEN BREAST** CRISPY OYSTER MUSHROOMS, PINE NUTS, ROASTED GARLIC SWEET POTATOES, RED PEPPER PURÉE 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

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

**AHI TUNA RICE BOWL** MARINATED VEGETABLES 13.00

**RED HOT BIG EYE TUNA TARTARE** THAI CHILI, GREEN ONION, SOY, TOGARASHI SPICE, LIME CREMA, CRISP WONTONS 13.25

**KING SALMON PONZU** RICE PAPER CRISPS, RADISH 10.50

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

**SCALLOP CEVICHE** PEPPER RELISH, LIME, CHIPOTLE, CRISP CORN TORTILLAS 13.75

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

#### **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 GULF OF MEXICO BLACK GROUPER**

RED WINE LENTILS, SAUTÉED CARROT TOPS & CHERRY TOMATOES, BRANDIED CHERRY SAUCE 28.95

**FIRE ROASTED COSTA RICAN CORVINA** CURRIED SWEET POTATOES, JICAMA SLAW, PLANTAIN CHIPS, CILANTRO PURÉE 27.95

#### \***GRILLED ALASKAN KING SALMON**

**CAUGHT BY CAPTAINS LORI WHITMILL & SHERRY TUTTLE OF THE F.V. ROSE, SITKA, ALASKA** SAFFRON RICE, SHAVED SUMMER VEGETABLES, CARROT GINGER PUREE 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*

\***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

**BUTTERMILK BATTERED SOFT SHELL CRABS** BOK CHOY QUICK CHI, FRIED POTATOES, MATCHA AIOLI 31.95

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

**PAN SEARED CAPE MAY SEA SCALLOPS** RED CURRY POLENTA, BABY BOK CHOY, MISO CARAMEL 31.50

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