

Harry's Savory Grill Lunch Menu

Appetizers

BEEF CARPACCIO
ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95
HOT CRAB & ARTICHOKE DIP
CRISPY SOURDOUGH CROUTONS 14.95
CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEW, SCALLION,
CILANTRO, BLACK SESAME SEEDS 14.95
ESCARGOTS À LA BOURGUIGNONNE 11.95
CLAMS CASINO 14.95
TUNA TARTARE MANGO-HABANERO PURÉE, AVOCADO,
WONTON CRISP, PEA TENDRILS, BLACK SESAME 14.95
ROASTED CAULIFLOWER
SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95

*Raw Bar & Chilled Seafood

Freshly Shucked Oysters on the Half Shell

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

EAST COAST 3.00EA BLUE POINT (CT)	WEST COAST 3.25EA DABOB BAY (WA)	PREMIUM 3.50EA ACADIAN PEARL (PEI)
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CHERRYSTONE CLAMS ON THE 1/2 SHELL 2 EA
CRABMEAT COCKTAIL 20
JUMBO SHRIMP COCKTAIL 4 EA

Soups & Salads

NEW ENGLAND CLAM CHOWDER 8.95 FRENCH ONION SOUP 8.95
BEEF & VEGETABLE SOUP 7.95

CAESAR SALAD SHAVED REGGIANO 8.95/12.95

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

BEET & KALE SALAD CHEVRE, PISTACHIOS, YOGURT DILL DRESSING 11.95
SHAVED BRUSSELS SPROUTS TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, FRESH LEMON VINAIGRETTE 12.95
BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 12.95
CRAB CAKE GARDEN SALAD MIXED GREENS, TOMATOES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 24.95
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 29.95

ADD TO ANY SALAD:

GRILLED CHICKEN +4, GRILLED SHRIMP +4 EA, CRAB CAKE +20, SCALLOP +6EA, JUMBO LUMP CRABMEAT +20

Sandwiches

(SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR +2)

PRIME RIB SANDWICH OPEN-FACED, HORSERADISH SAUCE 27.95

CHARBROILED GROUND SIRLOIN BURGER GRUYERE, PICKLED RED ONION, ARUGULA,
SUNDRIED TOMATO PESTO AIOLI 15.95

HOT ROAST BEEF & CHEDDAR CRISPY FRIED ONIONS, SIDE CREAMY HORSERADISH
& AU JUS 15.95

BUFFALO CHICKEN BUTTERMILK BATTERED CHICKEN BREAST, BUFFALO SAUCE, LETTUCE,
BLUE CHEESE DRESSING, BRIOCHE BUN 15.95

CRAB CAKE SANDWICH FRESH SLAW, LEMON AIOLI 24.95

LOBSTER ROLL MAINE LOBSTER, BUTTERED NEW ENGLAND STYLE ROLL 24.95

BUTTERMILK BATTERED SOFT SHELL CRAB BLT BASIL AIOLI 19.95

Entrées

HARRY'S AWARD WINNING PRIME RIB

AU JUS "MEDIUM RARE AT ITS BEST," WHIPPED POTATOES

CHEF'S CUT 10OZ 36.95 GRILL CUT 12OZ 39.95 SAVOY CUT 18OZ 44.95

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE SAUCE 38.95

JUMBO LUMP CRABMEAT REMOULADE AGED CHEDDAR, TOASTED BRIOCHE,
CREOLE TOMATO SALAD 24.95

CRAB MAC & CHEESE MIXED GREEN SALAD, CREAMY GARLIC DRESSING 18.95

FAROE ISLAND SALMON ZUCCHINI & OLIVE CAPONATA, WILD RICE,
SAFFRON CAULIFLOWER PURÉE 29.95

Steak

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING
YOU MAY ADD ADDITIONAL TOPPINGS FOR \$3 EACH

GRILLED FILET MIGNON 6OZ 31.95 8OZ 37.95

16OZ NEW YORK STRIP STEAK 42.95 18OZ 45 DAY AGED RIBEYE 48.95

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE
BERCY BUTTER • BACON-BOURBON BUTTER

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

JUMBO LUMP CRAB CAKE 20 • GRILLED SHRIMP 4 EA

SCALLOP 6 EA • OSCAR STYLE 22

6OZ MAINE LOBSTER TAIL 28 • JUMBO LUMP CRABMEAT 20

Pre-Fix Lunch Menu

2 FOR \$22 -OR- 3 FOR \$28

-No Substitutions-

1st Course

SALAD VERT

-OR-

CLAM CHOWDER

2nd Course

STEAK FRITES

HARICOT VERTS, BERCY BUTTER, FRIES

-OR-

GRILLED SWORDFISH

HARICOT VERTS, LEMON CAPER
BEURRE BLANC

DESSERT

CITRUS THYME OLIVE OIL CAKE

CITRUS GLAZE, BLUEBERRY COMPOTE

-OR-

CLASSIC CRÈME BRÛLÉE

Sides

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED SPINACH 8.95

SAUTÉED HARICOT VERTS 6.95

SAUTÉED BRUSSELS SPROUTS 8.95

TRI-COLOR CARROTS 7.95

LOBSTER MASHED POTATOES 24.95

KENNETT SQUARE MUSHROOMS 8.95

BACON-HORSERADISH MASHED POTATOES 7.95

ROASTED NEW POTATOES 7.95

WHIPPED POTATOES 6.95

ONION RINGS 9.95

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, AND
WHEAT