

Harry's Savvy Grill Lunch Menu

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

Appetizers

FILET MIGNON TARTARE
QUAIL EGG, CAPERS, CORNICHON, HOMEMADE CHIPS 15.95
HOT CRAB & ARTICHOKE DIP CRISPY SOURDOUGH CROUTONS 14.95
CLAMS CASINO BACON, CASINO BUTTER 16.95
CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEWS,
SCALLIONS, BLACK SESAME SEEDS 14.95
VOL AU VENT D'ESCARGOT AU CHAMPAGNE 15.95
SESAME SEARED TUNA CUCUMBER, YUZU, PEANUTS, SOY, NORI AIOLI 16.95

*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 FANNY BAY (BC) FAT BASTARD (WA)	PREMIUM 3.50EA PINK MOON (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 9.95 FRENCH ONION SOUP 10.95

ROASTED BEET SALAD MESCLUN GREENS, GOAT CHEESE, WALNUT VINAIGRETTE 13.95

CAESAR SALAD SHAVED REGGIANO 8.95/12.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 8.95

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

WEDGE SALAD 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 34.95

ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4 EA, CRAB CAKE +20, SCALLOP +7EA, JUMBO LUMP CRABMEAT +20

Sandwiches

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

PRIME RIB SANDWICH OPEN-FACED, CREAMY HORSERADISH SAUCE, AU JUS 29.95

CHARBROILED SIRLOIN BURGER

GOAT CHEESE, CARAMELIZED ONIONS, BIBB LETTUCE, HOUSE BBQ SAUCE 15.95

HOT ROAST BEEF & CHEDDAR

CRISPY FRIED ONIONS, CREAMY HORSERADISH SAUCE & AU JUS 17.95

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

CRAB CAKE SANDWICH LETTUCE, TOMATO, CAJUN REMOULADE 24.95

LOBSTER ROLL MAINE LOBSTER SALAD, BUTTERED NEW ENGLAND STYLE ROLL 26.95

Entrées

HARRY'S AWARD WINNING PRIME RIB

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

CHEF'S CUT 10oz 39.95 GRILL CUT 12oz 41.95 SAVOY CUT 18oz 46.95

JUMBO LUMP CRAB CAKES APPLE & FENNEL SLAW, CRISPY PROSCIUTTO, CAJUN REMOULADE 39.95

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

*CRAB MAC & CHEESE CONTAINS CHEDDAR, REGGIANO, OLD BAY, BREAD CRUMBS

FAROE ISLAND SALMON LOCALLY FORAGED MAITAKES, BELUGA LENTILS, DIJON BEURRE BLANC 33.95

Steak

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

GRILLED FILET MIGNON 6oz 35.95 8oz 41.95

16oz NEW YORK STRIP STEAK 45.95

18oz 45 DAY AGED RIBEYE 49.95

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 7 EA • OSCAR STYLE 22

6OZ MAINE LOBSTER TAIL 29 • JUMBO LUMP CRABMEAT 20

Pre-Fix Lunch Menu

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

1st Course

SALAD VERT

-OR-

CLAM CHOWDER

2nd Course

STEAK FRITES

HARICOTS VERTS, BERCY BUTTER, FRIES

-OR-

PAN SEARED MAHI MAHI

HERB POLENTA, ASPARAGUS, LEMON

GARLIC BUTTER

DESSERT

CRÈME BRÛLÉE

-OR-

GELATO

-No Substitutions-

Sides

BUTTER POACHED ASPARAGUS 9.95

SAUTÉED SPINACH 9.95

SAUTÉED BRUSSELS SPROUTS 9.95

LOBSTER MASHED POTATOES 24.95

SHAVED ONIONS ZESTY GARLIC AIOLI 8.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

KENNETT SQUARE MUSHROOMS 9.95

BACON-HORSERADISH MASHED POTATOES 9.95

GARLIC NEW POTATOES 8.95

WHIPPED POTATOES 7.95

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY & WHEAT

11.16.22