

# Harry's Savvy Grill Lunch Menu

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

## Appetizers

STEAK TARTARE QUAIL EGG, CAPERS, CORNICHON,  
HOMEMADE CHIPS 15.95  
HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 14.95  
CLAMS CASINO BACON, CASINO BUTTER 16.95  
CRISPY CALAMARI FRIED CAPERS, PRESERVED LEMON,  
PARSLEY, CALABRIAN AIOLI 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\*  
EAST COAST 3.00EA WEST COAST 3.25EA PREMIUM 3.50EA

CHERRYSTONE CLAMS ON THE 1/2 SHELL 2EA  
CRABMEAT COCKTAIL 20  
JUMBO SHRIMP COCKTAIL 4 EA

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

## Soups & Salads

NEW ENGLAND CLAM CHOWDER 10.95 FRENCH ONION SOUP 10.95  
BEEF VEGETABLE SOUP 9.95

CAESAR SHAVED REGGIANO 8.95/12.95

HOUSE SALAD GREEN & RED OAK LEAF LETTUCE, VINAIGRETTE, FINES HERBS 9

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

SPINACH SALAD RED CRESS, STRAWBERRIES, GRUYERE, RED ONION, BALSAMIC VINAIGRETTE 13

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

LA FRIEDA DOUBLE BURGER BACON, SPECIAL SAUCE, LETTUCE, AMERICAN CHEESE,  
PICKLED ONIONS, BRIOCHE BUN 17.95

HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS, PEPPERONCINI,  
CREAMY HORSERADISH 17.95

FRIED CHICKEN BREAST BUTTERMILK BATTERED CHICKEN, SPICY MAYO,  
LETTUCE, PICKLE, BRIOCHE BUN 15.95

PANKO FRIED HADDOCK TARTAR, CAPERS, LETTUCE, TOASTED BRIOCHE BUN 15.95

CRAB CAKE LETTUCE, TOMATO, TARTAR SAUCE 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," AU GRATIN POTATOES

CHEF'S CUT 10oz 39.95 GRILL CUT 12oz 41.95 SAVOY CUT 18oz 48.95

JUMBO LUMP CRAB CAKES WARM POTATO SALAD, NUESKE'S BACON, DILL CRÈME FRAICHE 39.95

SHRIMP SCAMPI LINGUINE, GARLIC LEMON BUTTER, DICED TOMATO, BASIL, PARMESAN 31.95

SEARED FAROE ISLAND SALMON WILD RICE, ASPARAGUS, BERCY BUTTER 32.95

## 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: CIPOLLINI ONIONS • PORTOBELLO 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

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

HOUSE SALAD

GREEN & RED OAK LEAF LETTUCE, VINAIGRETTE

-OR-

CLAM CHOWDER

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

STEAK FRITES

HARICOTS VERTS, BERCY BUTTER, FRIES

-OR-

GRILLED SHRIMP

CREAMY POLENTA, SPRING ONIONS,  
RED PEPPER JAM

### DESSERT

CARROT CAKE

-OR-

CHOICE OF GELATO

*-No Substitutions-*

## Sides

SAUTÉED SPINACH 9.95

LOBSTER MASHED POTATOES 24.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

BACON-HORSERADISH MASHED POTATOES 9.95

GARLIC NEW POTATOES 8.95

WHIPPED POTATOES 7.95

MAC & CHEESE 12.95

WILD MUSHROOMS 11

SHITAKE, OYSTER, PARSLEY PESTO PARMESAN

\*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:  
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY & WHEAT