

Harry's Savory Grill Lunch Menu

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING



Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95

CRISPY CALAMARI SUN DRIED TOMATOES, OLIVES, PARSLEY, LEMON AIOLI 17.95

AHI TUNA TARTARE AVOCADO, SESAME, WASABI TOBIKO, WONTON, NORI AIOLI 17.95

CLAMS CASINO BACON, CASINO BUTTER 18.95

VOL AU VENT D'ESCARGOT AU CHAMPAGNE 15.95

Raw Bar & Chilled Seafood

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

EAST COAST 3.00EA WEST COAST 3.25EA PREMIUM 3.50EA

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

*CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA

CRABMEAT COCKTAIL 20

JUMBO SHRIMP COCKTAIL 4 EA

Soups & Salads

NEW ENGLAND CLAM CHOWDER 12.95 • CRAB & TOMATO 15.95 • FRENCH ONION SOUP 12.95

CAESAR SHAVED REGGIANO 9.95/12.95 SALAD VERTE HOUSE VINAIGRETTE 9.95

FIELD GREENS SALAD HONEY CRISP APPLE, CANDIED PECANS, GORGONZOLA, ROASTED SHALLOT BALSAMIC DRESSING 12.95

BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 13.95

CRAB CAKE GARDEN SALAD BIBB LETTUCE, TOMATO, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 26.95

LOBSTER BIBB SALAD AVOCADO, TOMATO, CITRUS DRESSING 29.95

Sandwiches

(SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR +3)

PRIME RIB SANDWICH OPEN-FACED, CREAMY HORSERADISH SAUCE, AU JUS 33.95

HARRY'S DOUBLE BURGER GRUYERE, ONION JAM, BLACK PEPPER AIOLI 17.95

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

FRIED CHICKEN BREAST JICAMA SLAW, BACON, MAPLE AIOLI 15.95

ROASTED TURKEY CLUB BACON, LETTUCE, TOMATO, MAYO, HOUSE CHIPS 15.95

CRAB CAKE LETTUCE, TOMATO, TARTAR SAUCE 26.95

LOBSTER ROLL MAINE LOBSTER SALAD, BUTTERED NEW ENGLAND STYLE ROLL 28.95



Pre-Fix Lunch

2 COURSES FOR \$25 -OR- 3 FOR \$30

1st Course:

SALAD VERTE HOUSE VINAIGRETTE -OR- NEW ENGLAND CLAM CHOWDER

2ND COURSE:

PORK CHOP CABBAGE, APPLE, MUSTARD CREAM SAUCE

-OR-

ITALIAN GRINDER HOUSE MADE MOZZARELLA, ARUGULA, CIABATTA

DESSERT:

CARROT CAKE -OR- CHOICE OF GELATO

-No Substitutions-



Steaks & Entrees

HARRY'S AWARD-WINNING PRIME RIB AU JUS, AU GRATIN POTATOES

CHEF'S CUT 10OZ 48.95 GRILL CUT 12OZ 52.95

GRILLED PETIT FILET MIGNON ASPARAGUS & BÉARNAISE 41.95

10OZ HANGER STEAK, CREEKSTONE FARMS ROASTED CARROTS & BORDELAISE 39.95

BEEF BOURGUIGNON ONIONS, MUSHROOMS, EGG NOODLES 25.95

JUMBO LUMP CRAB CAKE APPLE-FENNEL SLAW, NUESKE'S BACON, CHIVES, BROWN BUTTER 26.95

LINGUINI & CLAMS GRILLED FOCACCIA 23.95

Add Ons to any Salad, Steak or Entree

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • SCALLOP 10 EA • OSCAR STYLE 22

6OZ MAINE LOBSTER TAIL 29 • JUMBO LUMP CRABMEAT 20 • GRILLED CHICKEN 4

Sides

LOBSTER MASHED POTATOES 28.95 • BACON-HORSERADISH MASHED POTATOES 11.95 • WHIPPED POTATOES 9.95 • GARLIC NEW POTATOES 10.95

MAC & CHEESE 12.95 • REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95 • ASPARAGUS 11.95 • HARICOTS VERTS 10.95 • SAUTÉED SPINACH 11.95

EXOTIC MUSHROOMS CHIVES 13.95 • SIDE SALAD TOMATO, CUCUMBER, HOUSE VINAIGRETTE 8.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

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