

Harry's Savory Grill Lunch Menu



Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95

CLAMS CASINO BACON, CASINO BUTTER 18.95

CRISPY CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95

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

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 ½ SHELL 3EA

COLOSSAL CRABMEAT COCKTAIL 21

JUMBO SHRIMP COCKTAIL 4 EA

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • CAULIFLOWER CURRY SOUP 12.95

CAESAR SHAVED REGGIANO 9.95/12.95 SALAD VERT HOUSE VINAIGRETTE 9.95

SPINACH BLUE-ZEE FARMS ORGANIC MAINE BLUEBERRIES, MARCONA ALMONDS, FETA, PICKLED ONIONS, LEMON POPPY DRESSING 12.95

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

Market Salads

STEAKHOUSE FILET MIGNON, BIBB LETTUCE, TOMATO, PICKLED ONION, BLUE CHEESE VINAIGRETTE 26.95

CHICKEN GREEK ROMAINE, CUCUMBER, TOMATO, OLIVES, FETA, PEPPERONCINI, BELL PEPPER, OREGANO 19.95

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

TUNA NICOISE EGG, HARICOTS VERTS, POTATO, OLIVE, TOMATO, ARUGULA, WHITE BALSAMIC DRESSING 21.95

BLACKENED SHRIMP COBB AVOCADO, EGG, STILTON BLUE CHEESE, HEIRLOOM TOMATO, SMOKED BACON, ROMAINE, BUTTERMILK RANCH 22.95

LOBSTER BIBB MAINE LOBSTER 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

DRY-AGED AMERICAN WAGYU DOUBLE BURGER GRUYERE, ARUGULA, PORTOBELLO, TRUFFLE AIOLI 21.95

HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS, PEPPERONCINI, CREAMY HORSERADISH 18.95

FRIED CHICKEN JICAMA SLAW, BACON, MAPLE AIOLI 17.95

TURKEY CLUB BACON, LETTUCE, TOMATO, MAYO, HOUSE-MADE CHIPS 15.95

CRAB CAKE LETTUCE, TOMATO, TARTAR SAUCE 26.95

LOBSTER ROLL MAINE LOBSTER SALAD, BUTTERED NEW ENGLAND STYLE ROLL 29.95

SOFTSHELL CRAB BLT BUTTERMILK BATTERED SOFTSHELL, BRIOCHE BUN, TARTAR SAUCE 27.95

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 CIPOLLINI ONIONS & BORDELAISE 39.95

JUMBO LUMP CRAB CAKE JICAMA SLAW, PICKLED SHIITAKES, ROASTED SHISHITO AIOLI, LOTUS ROOT CHIPS 26.95

BEEF BOURGUIGNON ONIONS, MUSHROOMS, EGG NOODLES 25.95

LINGUINE & CLAMS GRILLED FOCACCIA 23.95

Add Ons to any Salad, Steak or Entree

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • OSCAR STYLE 23 •

6OZ MAINE LOBSTER TAIL 29 • COLOSSAL CRABMEAT 21 • GRILLED CHICKEN 8 •

SALMON 18 • FILET MEDALLIONS 25

Pre-Fix Lunch

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

1st Course:

SALAD VERT HOUSE VINAIGRETTE -OR-
NEW ENGLAND CLAM CHOWDER

2ND COURSE:

BLACK & BLEU CHICKEN
AU GRATIN POTATO, ARUGULA, OLIVE OIL
-OR-

CASINO PO'BOY
BUTTERMILK BATTERED CLAM STRIPS, RED PEPPER RELISH,
ICEBERG, LEMON AIOLI, BACON, CHIPS

DESSERT:

CHOICE OF GELATO OR SORBET

-No Substitutions-

Sides

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

CRAB MAC & CHEESE 23.95 • 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

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

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