

Harry's Savory Grill Lunch Menu



Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 17.95

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

*CHERRYSTONE CLAMS ON THE ½ SHELL 3EA

COLOSSAL CRABMEAT COCKTAIL 21

JUMBO SHRIMP COCKTAIL 4 EA

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

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • WHITE CHICKEN CHILI 12.95

CAESAR SHAVED REGGIANO 13.95 SALAD VERT HOUSE VINAIGRETTE 10.95

SHAVED BRUSSELS JASPER HILL FARMS CHEDDAR, APPLE, CRANBERRY, SPICED PECANS, EGG, SHERRY VINAIGRETTE 14.95

BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 14.95

Market Salads

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

CRAB CAKE GARDEN BIBB LETTUCE, TOMATO, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 27.95

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 35.95

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

HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS, PEPPERONCINI, CREAMY HORSERADISH 20.95

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 27.95

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

Steaks & Entrees

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

CHEF'S CUT 10oz 49.95 GRILL CUT 12oz 54.95

GRILLED FILET MEDALLIONS ASPARAGUS & BÉARNAISE 32.95

10OZ HANGER STEAK, CREEKSTONE FARMS CIPOLLINI ONIONS & BORDELAISE 41.95

JUMBO LUMP CRAB CAKE APPLE-ENDIVE SALAD, CANDIED WALNUTS, BROWN BUTTER THYME VINAIGRETTE 27.95

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

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 • SAUTEED 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

Pre-Fix Lunch

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

1st Course:

SALAD VERT

HOUSE VINAIGRETTE

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE:

CAJUN FRIED SHRIMP

CHEDDAR GRITS, GREEN ONION

-OR-

CHICKEN FLORENTINE

PARMESAN MASHED POTATOES

DESSERT:

CHOICE OF GELATO OR SORBET

-No Substitutions-

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