

Harry's Savory Grill Lunch Menu

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING



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

*CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA
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 12.95 • CARROT & LAVENDER 12.95 • FRENCH ONION 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
CRAB CAKE GARDEN SALAD BIBB LETTUCE, TOMATO, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 26.95
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 HORSE RADISH SAUCE, AU JUS 33.95
HARRY'S DOUBLE BURGER GRUYERE, ONION JAM, BLACK PEPPER AIOLI 18.95
HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS, PEPPERONCINI, CREAMY HORSE RADISH 18.95
FRIED CHICKEN JICAMA SLAW, BACON, MAPLE AIOLI 17.95
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
SOFTSHELL CRAB BLT BUTTERMILK BATTERED SOFTSHELL, BRIOCHE BUN, TARTAR SAUCE 27.95

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Pre-Fix Lunch

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

1st Course:

SALAD VERT HOUSE VINAIGRETTE -OR- NEW ENGLAND CLAM CHOWDER

2ND COURSE:

FRIED SHRIMP FRENCH FRIES, TARTAR SAUCE

-OR-

GRILLED CHICKEN BLUEBERRY DEMIGLACE, ASPARAGUS, ROASTED POTATOES

DESSERT:

CHOICE OF GELATO OR SORBET

-No Substitutions-

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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
JUMBO LUMP CRAB CAKE MACHE, JICAMA, PICKLED SHIITAKES, ROASTED SHISHITO AIOLI, LOTUS ROOT CHIPS 26.95
BEEF BOURGUIGNON ONIONS, MUSHROOMS, EGG NOODLES 25.95
LINGUINI & CLAMS GRILLED FOCACCIA 23.95

Add Ons to any Salad, Steak or Entree

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • OSCAR STYLE 22 • 6OZ MAINE LOBSTER TAIL 29 •
JUMBO LUMP CRABMEAT 20 • GRILLED CHICKEN 8 • SALMON 18 • FILET MEDALLIONS 25

Sides

LOBSTER MASHED POTATOES 28.95 • BACON-HORSE RADISH 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

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