

LUNCH

Try our Freshly-Squeezed Lemonades:
Classic lemonade, strawberry lemonade,
mint lemonade or arnold palmer 3.00 ea

CHILLED SEAFOOD

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

FRESHLY-SHUCKED OYSTERS ON THE HALF SHELL
EAST COAST 2.95EA/WEST COAST 3.25 EA/PREMIUM 3.50 EA
CLAMS ON THE HALF SHELL 1.50EA
HARRY'S SHRIMP COCKTAIL 3.75EA

STARTERS

NEW ENGLAND CLAM CHOWDER 7.95
CLASSIC FRENCH ONION SOUP 8.25
ROASTED CHICKEN & VEGETABLE SOUP 8.00
REGGIANO & TRUFFLE FRIES 10.25
CLAMS CASINO 13.95
CRISPY CALAMARI DIJON CHILI PEPPER AIOLI 12.50
HOT CRABMEAT & ARTICHOKE DIP 13.25
CRISPY SOURDOUGH CROUTONS
AHI TUNA POKE, SESAME WONTON 13.25
MARINATED CUCUMBER, AVOCADO, GINGER, SCALLION
GRILLED SPANISH OCTOPUS 10.50
PIMENTON, EVOO, LEMON, MUSTARD SEED OIL
PANKO FRIED OYSTERS 13.95
CREOLE MUSTARD-CABBAGE SLAW, DIJON ESPUMA, CHIPOTLE SOUR CREAM

SALADS

HARRY'S GREEK SALAD WITH GRILLED CHICKEN 15.95
HERB VINAIGRETTE DRESSING

CAESAR 10.95
ORGANIC ROMAINE HEARTS, REGGIANO CHEESE,
SOURDOUGH CROUTONS

CRISPY CHICKEN 13.50
FRISÉE, ROMAINE, RADICCHIO, TOMATO, OLIVES, SHALLOT
VINAIGRETTE

SANDWICHES

OPEN-FACED PRIME RIB 18.95
SIDE SALAD, CREAMY GARLIC DRESSING
CHARBROILED GROUND SIRLOIN BURGER 11.95
STOUT INFUSED SMOKED GOUDA, CRISPY SHAVED SHALLOTS, SRIRACHA GHERKINS,
BACON AIOLI
JENNY FARM STEAKBURGER 14.95
PASTURE-FED BEEF FROM A LOCAL UNIONVILLE FARM
MARINATED PORTOBELLO MUSHROOM, SHREDDED ICEBERG, APRICOT-WHOLE GRAIN
MUSTARD, GRUYERE CHEESE, FRIES
SOFTSHELL CRAB BLT 15.95
APPLEWOOD SMOKED BACON, LETTUCE, TOMATO,
SRIRACHA AIOLI, SOFT BUN, FRIES
FRESH ROASTED TURKEY CLUB 11.95
APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, MAYO,
HOMEMADE POTATO CHIPS

ENTRÉES

AWARD WINNING PRIME RIB AU JUS
"MEDIUM RARE AT ITS BEST," SERVED WITH FRIES
CHEF'S CUT 10oz 27.50 GRILL CUT 12oz 30.50
SAVOY CUT 18oz 36.50
JUMBO LUMP CRABMEAT REMOULADE 16.95
AGED CHEDDAR, TOASTED BRIOCHE, CREOLE TOMATO SALAD

Sides

FRESH CUT FRENCH FRIES 4.95/7.95(SM/LG) / BACON-HORSERADISH MASHED POTATOES 6.25 / LOBSTER MASHED POTATOES 18
SALT & HERB ROASTED FINGERLINGS 6.95 / SEASONED SPINACH 7.95 / EXOTIC MUSHROOMS 7.95 / SAUTÉED ASPARAGUS 7.95 / HARICOTS VERTS 6.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

Our farm to table approach uses fresh seasonal ingredients from local farms and regional growers'
Thank you to Delaware Today Readers for voting us Best Restaurant in Wilmington 2015 & 2016

2-COURSE LUNCH SPECIAL \$15

-1ST COURSE-

CARROT-GINGER BISQUE

-OR-

GARDEN GREENS SALAD

CHAMPAGNE SHERRY DIJON VINAIGRETTE

-2ND COURSE-

GRILLED BONE-IN PORK CHOP

LOCAL RAMPS, WILD MUSHROOMS, THUMBELINA CARROTS,
DEMI-GLACE

-OR-

SPRING VEGETABLE RISOTTO

FAVA BEANS, ENGLISH PEAS, MARINATED HEIRLOOM TOMATOES,
PECORINO ROMANO

BISTRO STEAK 17.95

SHERRY VINEGAR NOISETTE, BRUSSELS SPROUTS, VINE-RIPE TOMATO,
TOASTED PISTACHIO, SIEVED EGG, REGGIANO

LOBSTER SALAD 23.95

FRESH LOBSTER DIRECT FROM GREENHEAD LOBSTER CO. STONINGTON, MAINE
BIBB LETTUCE, AVOCADO, TOMATO

CRAB CAKE GARDEN SALAD 16.95

CREAMY GARLIC HERB DRESSING

ICEBERG WEDGE 10.50

TOMATOES, CUCUMBER, RED ONIONS, MAYTAG BLEU CHEESE

HARRY'S DELI SPECIAL 13.95

BERK'S HAM, SALAMI, SERRANO, PROVOLONE, ALFALFA SPROUTS, TOMATO,
RAISIN PECAN BREAD, THOUSAND ISLAND, HOMEMADE POTATO CHIPS

POTATO PLANKS & APPLEWOOD SMOKED BACON 11.95

CHEDDAR, HEIRLOOM TOMATO, SOUR CREAM & SCALLION DRESSING,
SOURDOUGH, HOMEMADE POTATO CHIPS

CRAB CAKE SANDWICH 16.95

FRIES, COLESLAW, TARTAR SAUCE

NEW ENGLAND LOBSTER ROLL 19.95

LOBSTER FROM GREENHEAD LOBSTER CO., STONINGTON, MAINE
HOMEMADE POTATO CHIPS

ARTISAN GRILLED CHEESE 11.95

MUENSTER, BRUSSELS SPROUTS, TOMATO, APPLE WOOD BACON,
MULTI GRAIN BREAD

SEARED ALASKAN KING SALMON 21.95

PICKLED SHISHITO PEPPERS, ROASTED CAULIFLOWER, WASABI AIOLI

MIXED GRILL: SWORDFISH, WAHOO & SHRIMP 16.95

BABY CARROTS, SUGAR SNAP PEAS, MEYER LEMON CREAM

TRADITIONAL FISH & CHIPS 15.95

TEMPURA ASPARAGUS, COLESLAW