

LUNCH

*RAW BAR & CHILLED SEAFOOD

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

EAST COAST 3.00EA/WEST COAST 3.25 EA/PREMIUM 3.50 EA

CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA

CRABMEAT COCKTAIL 16

CHILLED 1/2 MAINE LOBSTER 17

JUMBO SHRIMP COCKTAIL 3.75 EA

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

CLAMS CASINO 13.95

SEARED AHI TUNA 14.95

PISTACHIO CRUST, OLIVE TAPENADE, PIMENTO PURÉE

REGGIANO & TRUFFLE FRIES 10.95

ESCARGOTS À LA BOURGUIGNONNE 11.95

MASA FRIED OYSTERS 13.95

CRISP PORK BELLY, ARUGULA, TOMATO JAM, CHIPOTLE SOUR CREAM

CRISPY CALAMARI 13.95

ENGLISH MUSTARD LEMON AIOLI, PEPPADEW, SCALLION, CILANTRO, BLACK SESAME SEEDS

HOT CRAB & ARTICHOKE DIP 13.95

CRISPY SOURDOUGH CROUTONS

APPETIZERS

SOUPS

NEW ENGLAND CLAM CHOWDER 7.95 FRENCH ONION SOUP 8.95 TOMATO & WHITE BEAN SOUP 7.95

ENTRÉE SALADS

BISTRO STEAK SALAD ROMAINE, BLUE CHEESE, GRILLED ONIONS, CREAMY GARLIC DRESSING 17.95

GRILLED CHICKEN CAESAR ORGANIC ROMAINE HEARTS, REGGIANO, SOURDOUGH CROUTONS 14.95

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

CRAB CAKE GARDEN SALAD CREAMY GARLIC HERB DRESSING 16.95

ICEBERG WEDGE TOMATOES, CUCUMBER, RED ONIONS, MAYTAG BLEU CHEESE 10.95

LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

SANDWICHES

PRIME RIB SANDWICH OPEN-FACED, SIDE SALAD, CREAMY GARLIC DRESSING, HORSERADISH SAUCE 19.95

CHARBROILED GROUND SIRLOIN BURGER SAUTÉED KENNETT SQUARE MUSHROOMS, SMOKED ONION

MARMALADE, SWISS CHEESE, FRIES 12.95

JENNY FARM BURGER PANCETTA, ARUGULA, TOMATO-BASIL JAM, PROVOLONE CHEESE, FRIES 14.95

FRESH ROASTED TURKEY CLUB APPLEWOOD BACON, LETTUCE, TOMATO, HOUSE MADE CHIPS 12.95

GRILLED CHICKEN CORDON-BLEU GRILLED CHICKEN, PROSCIUTTO, PROVOLONE, LETTUCE, TOMATO,

HONEY MUSTARD ON CIABATTA, FRIES 12.95

ARTISAN GRILLED CHEESE MUENSTER, BRUSSELS SPROUTS, TOMATO, APPLEWOOD BACON, FRIES 12.95

CRAB CAKE SANDWICH FRESH SLAW, LEMON AIOLI, FRIES 17.95

LOBSTER ROLL HOUSE MADE CHIPS 19.95

ENTRÉES

BROILED JUMBO LUMP CRAB CAKE RED CABBAGE SLAW, TRI-COLOR FINGERLING CHIPS, POBLANO CREMA 16.95

FAROE ISLAND SALMON RED QUINOA, EGGPLANT, FENNEL, TOMATOES, LEMON AIOLI 21.95

JUMBO LUMP CRABMEAT REMOULADE AGED CHEDDAR, TOASTED BRIOCHE, CREOLE TOMATO SALAD 16.95

TRADITIONAL FISH & CHIPS TEMPURA ASPARAGUS, COLESLAW, TARTAR SAUCE 15.95

CRAB MAC & CHEESE MIXED GREEN SALAD 16.95

PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 28.95

HARRY'S AWARD WINNING PRIME RIB AU JUS "MEDIUM RARE AT ITS BEST," FRENCH FRIES

CHEFS CUT 10oz 28.95 GRILL CUT 12oz 31.95 SAVOY CUT 18oz 37.95

STEAK

GRILLED FILET MIGNON 8OZ CENTER CUT 32.95 12OZ CENTER CUT 38.95

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95

16OZ NEW YORK STRIP STEAK 36.95

STEAK ENHANCEMENTS

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING. YOU MAY ADD ADDITIONAL TOPPINGS FOR 3 EACH.

PEPPERCORN	SAUTÉED ONIONS	BERCY BUTTER
BÉARNAISE		
BORDELAISE	SAUTÉED MUSHROOMS	BLUE CHEESE BUTTER

BUSINESS LUNCH

2 COURSE LUNCH SPECIAL 17.95

1ST COURSE

CAESAR SALAD

-OR-

TOMATO & WHITE BEAN SOUP

2ND COURSE

PAN SEARED MAHI MAHI

BASMATI RICE, CRANBERRY-PINEAPPLE RELISH,

ORANGE FENNEL BOUILLABAISSE

-OR-

GRILLED CULOTTE STEAK

FARROTTO, ROOT VEGETABLES, DEMI-GLACE,

MINT CHIMICHURRI

- NO SUBSTITUTIONS-

SIDES

BACON-HORSERADISH MASHED POTATOES 7.95

LOBSTER MASHED POTATOES 17.95

HERB ROASTED FINGERLING POTATOES 6.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED TRI-COLOR BABY CARROTS 7.95

CRAB MAC & CHEESE 12.95

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 (NORTH)

*WE ONLY USE PURE PEANUT OIL FOR ALL FRIED ITEMS *OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS: DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT