

DINNER
TUESDAY, NOVEMBER 21, 2017

***RAW BAR & CHILLED SEAFOOD**

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

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

EAST COAST 2.95 EA. BEAVERTAIL (RI) BLUE POINT (CT) SALT SHAKERS (MD)	WEST COAST 3.25 EA. CRANBERRY CREEK (WA) SUNSHINE COAST (BC)	PREMIUM OYSTERS 3.50 EA FAT BASTARD (WA) FRENCH KISS (NB)
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CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA
CRABMEAT COCKTAIL 15
CHILLED 1/2 MAINE LOBSTER 16
JUMBO SHRIMP COCKTAIL 3.75 EA

**HARRY'S 30 YEAR CELEBRATION!
CLASSIC 3-COURSE DINNER \$30**

1ST COURSE

CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE

PRIME RIB AU JUS

CHEF'S CUT, AU GRATIN POTATOES

DESSERT

CLASSIC CRÈME BRÛLÉE

-PLEASE NO SUBSTITUTIONS-

APPETIZERS

NEW ENGLAND CLAM CHOWDER 7.95

CLASSIC FRENCH ONION SOUP 8.25

MUSHROOM SOUP TRUFFLE FRITES 8.00

CRISPY CALAMARI 12.50

DIJON CHILI PEPPER AIOLI

BEEF CARPACCIO 16

ARUGULA & FRISEE, EVOO, SEA SALT, REGGIANO, CROSTINI

HOT CRAB & ARTICHOKE DIP 13.25

CRISPY SOURDOUGH CROUTONS

MASA FRIED OYSTERS 13.95

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

CLAMS CASINO 13.95

AHI TUNA POKÉ 13.25

SESAME WONTON, MARINATED CUCUMBER, AVOCADO,
GINGER, SCALLION

ESCARGOTS À LA BOURGUIGNONNE 12

ARTISAN CHEESE BOARD 15.95

REGGIANO & TRUFFLE FRITES 10.25

SALADS

CAESAR ORGANIC ROMAINE HEARTS, REGGIANO, SOURDOUGH CROUTONS 12.95 / 7.50

ORGANIC BABY SPINACH SPICED PECANS, SUNDRIED CHERRIES, FIG WALNUT VINAIGRETTE, MAYTAG BLEU CHEESE, RED ONIONS 10.95

SHAVED BRUSSELS SPROUTS MEYER LEMON VINAIGRETTE, MARCONA ALMONDS, VINE-RIPENED TOMATO, SIEVED EGG, REGGIANO 10.50

ICEBERG WEDGE TOMATOES, CUCUMBER, RED ONIONS, MAYTAG BLEU CHEESE 10.50

HARRY'S CHOPPED GREEK SALAD HERB VINAIGRETTE 10.50

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

ENTRÉES

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

CHEF'S CUT 10oz 27.95 GRILL CUT 12oz 30.95 SAVOY CUT 18oz 36.95

RECOMMENDED STEAK WINE: ST. FRANCIS CABERNET SAUVIGNON, SONOMA '14 \$14GLS/\$51BTL

GRILLED FILET MIGNON BÉARNAISE SAUTÉED MUSHROOMS & DEMI-GLACE

8OZ CENTER CUT 32.95

10OZ CENTER CUT 35.95

GRILLED PETITE FILET ORGANIC MAINE BLUEBERRY RED ONION COMPOTE, BRAISED LACINATO KALE, DEMI-GLACE

29.50

14 OZ. BONE-IN NEW YORK STRIP STEAK POTATOES O'BRIEN, DEMI-GLACE

33.95

PAN ROASTED DUCK BREAST BRUSSELS SPROUTS, MUSTARD SAUCE, CHERRY-PEAR COMPOTE

29.50

GRILLED 10 OZ. PORK CHOP HONEY BRAISED APPLES, SULTANAS, MARCONA ALMONDS, APPLE GASTRIQUE

26.95

OUR SIGNATURE STEAK 45.00

SEARED 45-DAY AGED 18 OZ RIBEYE BERCY BUTTER, ONION RINGS

RECOMMENDED SEAFOOD WINE: SANCERRE, HUBERT BROCHARD, LOIRE VALLEY '15 \$14GLS/\$55BTL

BROILED JUMBO LUMP CRAB CAKES SHAVED FENNEL & PICKLED RADISH SLAW, FRISEE, ROASTED POBLANO-PEPPADEW CREMA

30.95

FAROE ISLAND SALMON GOLDEN & RED BEETS, ROASTED POTATOES, BASIL CRÈME FRAICHE

29.50

LOCAL DIVER SEA SCALLOPS SAFFRON COUS COUS, TRUFFLED CAULIFLOWER PURÉE, WATERMELON RADISH

31.00

PAN SEARED COBIA BASMATI RICE PILAF, SAUTÉED BROCCOLINI, CARROT-GINGER PUREE

27.95

PAN SEARED LOBSTER YUKON GOLD POTATO GNOCCHI, WHITE BEECH MUSHROOMS, SUGAR SNAP PEAS, LOBSTER CREAM

32.50

SEAFOOD TAGLIATELLE LUMP CRAB, JUMBO SHRIMP, SPINACH, ENGLISH PEAS, GRAPE TOMATOES, HERB BUTTER, PECORINO ROMANO

27.00

SIDES

BACON-HORSERADISH MASHED POTATOES 6.95 / LOBSTER MASHED POTATOES 18 / SALT & HERB-ROASTED FINGERLING POTATOES 6.95

SEASONED SPINACH 7.95 / EXOTIC MUSHROOMS 7.95 / SAUTÉED ASPARAGUS 7.95 / HARICOTS VERTS 6.95 / ROASTED TRI-COLOR BABY CARROTS 7.95

-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 (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