

DINNER

SATURDAY, MAY 27, 2017

RAW BAR

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

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

EAST COAST 2.95 EA	WEST COAST 3.25 EA	PREMIUM 3.50 EA
NASKETUCKETT (MA)	DABOB BAY (WA)	CAVENDISH CUP (PEI)
ROCKY SHORE (PEI)	DRUNKEN KISS (CA)	GLIDDEN POINT (ME)
SAQUISH ISLAND (MA)	GLACIER POINT (AK)	SHIGOKU (WA)
SAVAGE BLONDE (PEI)		STELLAR BAY (BC)

BUILD YOUR OWN PLATEAU

JUMBO SHRIMP 3.75 EA	CHILLED ½ MAINE LOBSTER 16
CHERRYSTONE CLAMS ON THE ½ SHELL 1.50 EA	
CRABMEAT COCKTAIL 15	

HARRY'S WEEKLY SPECIALS:

EVERY WEDNESDAY
½ PRICE WINE NIGHT
(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

½ PRICE OYSTERS
(BAR ONLY)

SUNDAY THRU THURSDAY

3 COURSE DINNER MENU FOR \$35

RECENTLY ENGAGED?

GO TO WWW.HARRYSWEDDINGS.COM FOR MORE INFORMATION

CONTACT CINDY BENE TO PLAN YOUR SPECIAL DAY!

CINDY@HARRYSWEDDINGS.COM

APPETIZERS

NEW ENGLAND CLAM CHOWDER 7.95

CLASSIC FRENCH ONION SOUP 8.25

ROASTED CHICKEN & VEGETABLE 8.00

CRISPY CALAMARI DIJON CHILI PEPPER AIOLI 12.50

CLAMS CASINO 13.95

BEEF CARPACCIO 16

AHI TUNA POKE 13.25

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

SESAME WONTON, MARINATED CUCUMBER, AVOCADO, GINGER, SCALLION

HOT CRAB & ARTICHOKE DIP 13.25

ARTISAN CHEESE BOARD 15.95

CRISPY SOURDOUGH CROUTONS

SMOKED SALMON 12

ESCARGOTS À LA BOURGUIGNONNE 12

GOAT CHEESE, CAPERS, LEMON PICKLE, CROSTINI

GRILLED SPANISH OCTOPUS 10.50

REGGIANO & TRUFFLE FRIES 10.25

PIMENTON, EVOO, LEMON, MUSTARD SEED OIL

SALADS

CAESAR ORGANIC ROMAINE HEARTS, REGGIANO, SOURDOUGH CROUTONS 10.95

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

SHAVED BRUSSELS SPROUTS SHERRY VINEGAR NOISETTE, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, SIEVED EGG, REGGIANO 10.50

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

WARM BRIE SALAD ARUGULA, RED OAK LEAF, MARCONA ALMOND & ORGANIC MAINE BLUEBERRY CONSERVE, POPPY SEED DRESSING 11.25

ARTISAN PASTA

SEAFOOD SPINACH FETTUCINE LUMP CRAB, JUMBO SHRIMP, SPINACH, ENGLISH PEAS, GRAPE TOMATOES, HERB BUTTER, PECORINO ROMANO 27.00

SUN DRIED TOMATO LINGUINE CRISPY PANCETTA, ROASTED GARLIC, ASPARAGUS, GOAT CHEESE, FRESH OREGANO 25.00

ENTRÉES

HARRY'S AWARD WINNING PRIME RIB AU JUS

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

"MEDIUM RARE AT ITS BEST," AU GRATIN POTATOES

RECOMMENDED STEAK WINE: FRANCISCAN ESTATE CABERNET SAUVIGNON, NAPA '14 \$15 GLS/\$60 BTL

GRILLED FILET MIGNON BÉARNAISE SAUTÉED MUSHROOMS & DEMI-GLACE 8OZ CENTER CUT 32.95 10OZ CENTER CUT 35.95

GRILLED PETITE FILET PEACH & GORGONZOLA SALAD, BALSAMIC TRUMPET MUSHROOMS, DEMI-GLACE 29.50

HARRY'S NEW YORK STRIP STEAK BARBECUED ONIONS, DUCK FAT ROASTED NEW POTATOES, GREEN TOMATO JAM 31.95

GRILLED PETITE FILET & BUTTER POACHED LOBSTER "SURF & TURF" MASCARPONE, WILD MUSHROOM RISOTTO, BERCY BUTTER, DEMI-GLACE 58.00

PAN ROASTED DUCK BREAST CARAMELIZED ONIONS, SALSIFY, TOASTED CAROLINA GOLD RICE, PINK PEPPERCORN BEURRE BLANC 29.50

GRILLED 10 OZ. PORK CHOP ROASTED FINGERLING POTATOES, CHOU CROUTE, SERRANO HAM, DIJON AIOLI 26.95

OUR SIGNATURE STEAK

SEARED 45-DAY AGED RIBEYE 18 OZ. BERCY BUTTER, ONION RINGS 42.00

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

BROILED JUMBO LUMP CRAB CAKES AVOCADO & HEARTS OF PALM SALAD, CRISPY YAM, SERRANO PEPPER AIOLI 30.95

BUTTERMILK BATTERED SOFT SHELL CRABS CHILI PEPPER MARINATED BROCCOLINI, RADISH, CRESS & FRISEE SALAD, SESAME PLUM SAUCE 38.00

ALASKAN KING SALMON ROASTED BRUSSELS SPROUTS, PICKLED BEETS, FAVA BEANS, WARM MUSTARD VINAIGRETTE 28.95

HOKKAIDO SCALLOPS ROASTED PURPLE CAULIFLOWER, LOCAL FIDDLEHEAD FERNS, KENNEBEC POTATO PURÉE 31.00

PAN SEARED LOBSTER ANSON MILLS GRITS, CREAMY CHEVRE BUTTER, HEIRLOOM TOMATO, OKRA 32.50

PAN ROASTED OPAH ROASTED THUMBELLINA CARROTS, SUGAR SNAP PEAS, PICKLED SHISHITOS, PINEAPPLE COULIS 30.95

ROASTED SWORDFISH KOHLRABI-GRAPE TOMATO RELISH, CAPER BUTTER, RAMP & FINGERLING POTATO 25.95

SIDES

BACON-HORSERADISH MASHED POTATOES 6.25 / 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

-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