

DINNER

SUNDAY MARCH 18, 2018

*RAW BAR & CHILLED SEAFOOD

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

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

EAST COAST 3.00 EA.	WEST COAST 3.25 EA.	PREMIUM OYSTERS 3.50
BLUE POINT (CT)	DENMAN ISLAND (BC)	CAVENDISH CUP (PEI)
WELLFLEET (MA)	REACH ISLAND (WA)	STELLAR BAY (BC)
	SKOOKUM (WA)	

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

APPETIZERS

BEEF CARPACCIO 15.95

ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI

CRISPY CALAMARI 13.95

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

HOT CRAB & ARTICHOKE DIP 13.95

CRISPY SOURDOUGH CROUTONS

ESCARGOTS À LA BOURGUIGNONNE 11.95

CLAMS CASINO 14.95

PAN SEARED AHI TUNA 14.95

PISTACHIO CRUST, OLIVE TAPENADE,
PIMENTO PUREE

ARTISAN CHEESE BOARD 16.95

REGGIANO & TRUFFLE FRIES 10.95

MASA FRIED OYSTERS 13.95

CRISPY FRIED PORK BELLY, ARUGULA,
TOMATO JAM, CHIPOTLE CREMA

SOUPS & SALADS

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

CAESAR ORGANIC ROMAINE HEARTS, REGGIANO, SOURDOUGH CROUTONS 8.95/12.95

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

SHAVED BRUSSELS SPROUTS LEMON VINAIGRETTE, MARCONA ALMONDS, VINE -RIPENED TOMATOES, SIEVED EGG, REGGIANO 10.95

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

STRAWBERRY SALAD RED VEIN SORREL, LOLLA ROSSA, ICEBERG, ARUGULA, POPPY SEED DRESSING 10.95

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

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

BROILED 24OZ PORTERHOUSE 48.95

STEAK ENHANCEMENTS

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

PEPPERCORN SAUCE SAUTÉED BERCY BUTTER
ONIONS

BÉARNAISE

BORDELAISE SAUTÉED BLUE CHEESE
MUSHROOMS BUTTER

LAND

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

CHEF'S CUT 10oz 28.95 GRILL CUT 12oz 31.95 SAVOY CUT 18oz 37.95

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

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

PAN SEARED DUCK BREAST TOASTED BARLEY, SWEET CORN SUCCOTASH, SPICED MAPLE REDUCTION 28.95

GRILLED 14 OZ. PORK CHOP BEECH MUSHROOM BREAD PUDDING, BLUEBERRY-POMEGRANATE GASTRIQUE 27.95

GRILLED VENISON HEIRLOOM CARROT FLOWERS, ENGLISH PEAS, SALSIFY PUREE 35.95

SEA

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

BROILED JUMBO LUMP CRAB CAKES RED CABBAGE SLAW, FINGERLING CHIPS, POBLANO CREMA 30.95

LOCAL DIVER SEA SCALLOPS PORTABELLA MUSHROOMS, CARROTS, WATERMELON RADISH SALAD,

BUTTERNUT SQUASH PURÉE 31.95

PRAWN SCAMPI HOUSE MADE LINGUINI, GARLIC LEMON BUTTER, DICED TOMATO, BASIL CHIFFONADE, PARMESAN 31.95

PAN SEARED LOBSTER BABY CARROTS, SWEET CORN POTATO CROQUETTES, PARSNIP PUREE 32.95

FIN FISH

FAROE ISLAND SALMON RAINBOW CAULIFLOWER, BRAISED KALE, RED BEET DRIZZLE, ROASTED ONION PURÉE 28.95

PAN SEARED BARRAMUNDI GREEN APPLE FENNEL SLAW, CHARDONNAY TARRAGON BROTH 35.95

NEW ENGLAND SWORDFISH ROASTED TOMATOES, ARTICHOKE HEARTS, OLIVES, CAPERS, FINE HERBS 31.95

RAINBOW TROUT ALMANDINE BEURRE NOISETTE, HARICOT VERT, TOASTED ALMONDS 27.95

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

SIDES

LOBSTER MASHED POTATOES 17.95

CRAB MAC & CHEESE 12.95

BACON-HORSERADISH MASHED POTATOES 7.95

HERB ROASTED TRI-COLOR FINGERLINGS 6.95

ROSEMARY AU GRATIN POTATOES 8.95

ONION RINGS 9.95

SEASONED SAUTÉED SPINACH 7.95

SAUTÉED BRUSSELS SPROUTS 8.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED HEIRLOOM CARROTS 7.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

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-