

DINNER  
MONDAY, AUGUST 21, 2017

**\*RAW BAR\***

**\*FRESHLY SHUCKED OYSTERS ON THE HALF SHELL\***

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

<b>EAST COAST 2.95 EA.</b> BARLEY NECK (NB) BLUE POINT (CT) MADHOUSE (MD) SEA SIREN (MA)	<b>WEST COAST 3.25 EA.</b> CAPITOL (BC) DEER CREEK (WA) GLACIER POINT (AK)	<b>PREMIUM OYSTERS 3.50 EA</b> GOOSEBERRY POINT (PEI) STELLAR BAY (BC)
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**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 3-COURSE \$35 DINNER:**

**1<sup>ST</sup> COURSE**

**GARDEN GREENS**

SHERRY CHAMPAGNE DIJON VINAIGRETTE  
-OR-

**PEARL BARLEY & HAM SOUP**

**2<sup>ND</sup> COURSE**

**CIOPPINO**

OVER MOROCCAN COUS COUS  
-OR-

**GRILLED SHRIMP**

SUSHI RICE, SAUTÉED VEGETABLES, FIG & GINGER SAUCE

**DESSERT**

**ORGANIC MAINE BLUEBERRY COBBLER** VANILLA GELATO

-OR- **CLASSIC CRÈME BRÛLÉE**

-PLEASE NO SUBSTITUTIONS-

**APPETIZERS**

NEW ENGLAND CLAM CHOWDER 7.95

CLASSIC FRENCH ONION SOUP 8.25

CHILLED CUCUMBER & MELON SOUP 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

ESCARGOTS À LA BOURGUIGNONNE 12

REGGIANO & TRUFFLE FRIES 10.25

ARTISAN CHEESE BOARD 15.95

CLAMS CASINO 13.95

AHI TUNA POKE 13.25

SESAME WONTON, MARINATED CUCUMBER, AVOCADO,  
GINGER, SCALLION

CHILLED OCTOPUS 12.50

MANGO, AVOCADO, RED OAK LEAF, FRISEE, HEIRLOOM GRAPE TOMATOES,  
RED ONION, MANGO VINAIGRETTE

MASA FRIED OYSTERS 13.95

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

**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

WATERMELON & MOZZARELLA SALAD ARUGULA, LOLLA ROSSA, FRISEE, HAZELNUT VINAIGRETTE 12.00

**ARTISAN PASTA**

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

**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 HASKELL'S FARM STONE PEACHES, WAX BEANS, SWEET RED ONIONS, SEARED TRUMPET MUSHROOMS, DEMI-GLACE 29.50

HARRY'S NEW YORK STRIP STEAK SAUTÉED ESCAROLE, HEIRLOOM GRAPE TOMATO RELISH, SPICY CILANTRO PUREE 31.95

PAN ROASTED DUCK BREAST CHERRY-PEAR COMPOTE, FIVE SPICE FARRO, DEMI-GLACE 29.50

GRILLED 10 OZ. PORK CHOP HONEY BRAISED APPLES, SULTANAS, MARCONA ALMONDS, APPLE GASTRIQUE 26.95

GRILLED PETITE FILET & BUTTER POACHED LOBSTER "SURF & TURF" COUS COUS, BABY CARROTS, BERCY BUTTER, DEMI-GLACE 58.00

**OUR SIGNATURE STEAK 42.00**

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

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

BUTTERMILK BATTERED SOFT SHELL CRABS CHILI PEPPER MARINATED BROCCOLINI, RADISH, CRESS & FRISEE SALAD, SESAME PLUM SAUCE 31.95

BROILED JUMBO LUMP CRAB CAKES SWEET CORN SALSA, FRISEE, AVOCADO, SERRANO PEPPER AIOLI 30.95

ALASKAN KING SALMON GOLDEN & RED BEETS, ROASTED POTATOES, DIJON CREMA 28.95

LOCAL DIVER SEA SCALLOPS SHAVED FENNEL & FRISEE SALAD, ORANGE SUPREMES, CITRUS VINAIGRETTE, MINTED PEA PURÉE 31.00

PAN SEARED LOBSTER PORCINI FETTUCCINE, CHANTERELLES, SUGAR SNAP PEAS, LOBSTER CREAM 32.50

CORNMEAL CRUSTED RED RAINBOW TROUT EGGPLANT, ZUCCHINI, BASMATI RICE, HERB-LEMON BEURRE BLANC 27.95

SEARED SWORDFISH RED LENTILS, MAITAKE MUSHROOMS, ASPARAGUS, PARSLEY PESTO 29.95

**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