

Dinner June 22, 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. BLUE POINT (CT) WELLFLEET (MA)	WEST COAST 3.25 EA. HAMMERSLY (WA) ROYAL MIYAGI (BC) STEAMBOAT (WA)	PREMIUM OYSTERS 3.50 EA FRENCH KISS (NB) KUMAMOTO (WA) SHIGOKU (WA)
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Appetizers

BEEF CARPACCIO 15.95

ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI

CRISPY CALAMARI 13.95

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

HOT CRAB & ARTICHOKE DIP 13.95

CRISPY SOURDOUGH CROUTONS

ESCARGOTS À LA BOURGUIGNONNE 11.95

CLAMS CASINO 14.95

BLACKENED AHI TUNA 14.95

WATERMELON, MARCONA ALMONDS, RED CHILI-STRAWBERRY
GASTRIQUE

ARTISAN CHEESE BOARD 16.95

REGGIANO & TRUFFLE FRIES 10.95

MASA FRIED OYSTERS 13.95

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

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

ALASKAN KING CRAB 17

Soups & Salads

NEW ENGLAND CLAM CHOWDER 7.95 FRENCH ONION SOUP 8.95

SUMMER VEGGIE & BEEF MINISTRONE 7.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, LEMON-CHAMPAGNE VINAIGRETTE 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

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

Steak

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95

GRILLED FILET MIGNON

8OZ CENTER CUT 32.95 12OZ CENTER CUT 38.95

16OZ NEW YORK STRIP STEAK 36.95

24OZ PORTERHOUSE 48.95

Steak Enhancements

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING.

YOU MAY ADD ADDITIONAL TOPPINGS FOR 3 EACH.

PEPPERCORN SAUTÉED BERCY BUTTER
ONIONS

BÉARNAISE

BORDELAISE SAUTÉED BACON-BOURBON
MUSHROOMS BUTTER

Land

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

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

RECOMMENDED STEAK WINE: FRANCISCAN CABERNET SAUVIGNON, NAPA VALLEY '15 13GLS/51BTL

PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 29.95

ORANGE SPICED DUCK BREAST BLISTERED NAPA CABBAGE & GREEN BEANS, GLAZED PLUMS, PLUM SAUCE 28.95

GRILLED 14 OZ. PORK CHOP SWEET & SPICY BARBECUE SAUCE, PINEAPPLE RELISH 27.95

Sea

RECOMMENDED WINE: SANCERRE, HUBERT BROCHARD, LOIRE VALLEY '16 14GLS/55BTL

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

LOCAL DIVER SEA SCALLOPS SAUTÉED SALSIFY, ENGLISH PEAS, CRISPY PROSCIUTTO, RED BEET DRIZZLE 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 36.95

SOFT SHELL CRABS BUTTERMILK BATTER, PINEAPPLE RELISH, FRISEE, CAJUN AIOLI 34.95

Fin Fish

FAROE ISLAND SALMON CORN & TOMATILLO SALSA, LONG GRAIN RICE, MANGO CARROT-GINGER PUREE 28.95

SEARED HALIBUT MARINATED HEIRLOOM GRAPE TOMATOES, SAUTÉED BROCCOLINI, BASIL OIL DRIZZLE 35.95

GROUPE ROASTED TOMATOES, ARTICHOKE HEARTS, OLIVES, CAPERS, FINE HERBS 31.95

PAN ROASTED STRIPED BASS CREMINI MUSHROOM RAGOUT, SUGAR SNAP PEAS, CITRUS HERB NAGE 27.95

Sides

LOBSTER MASHED POTATOES 17.95

CRAB MAC & CHEESE 12.95

BACON-HORSERADISH MASHED POTATOES 7.95

HERB ROASTED Tri-Color FINGERLINGS 6.95

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 Weekly Specials:

EVERY SUNDAY (EXCLUDING HOLIDAYS)

HARRY'S 30 YEAR CELEBRATION!

CLASSIC 3-COURSE DINNER 30.00

EVERY TUESDAY (MEMORIAL DAY – LABOR DAY)

1 1/2LB WHOLE MAINE LOBSTER 29.95

EVERY WEDNESDAY

1/2 PRICE WINE NIGHT

(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

1/2 PRICE OYSTERS (BAR ONLY)

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