

Dinner September 16, 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 EA
BLUE POINT (CT)	DABOB BAY (WA)	COTUITS (MA)
DELAWARE BAY (NJ)	FANNY BAY (BC)	KUSSHI (BC)
MOONRISE (MA)	HAMMERSLY INLET (WA)	STELLAR BAY (BC)

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

MASA FRIED OYSTERS 13.95

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

ROASTED CAULIFLOWER 9.95

SMOKED PAPRIKA, PARMESAN, BASIL AIOLI

TUSCAN MEATBALLS 9.95

TOMATO FONDUE, ROMANO, BASIL

CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA

CRABMEAT COCKTAIL 16

JUMBO SHRIMP COCKTAIL 3.75 EA

CHILLED 1/2 MAINE LOBSTER 17

Soup & Salads

NEW ENGLAND CLAM CHOWDER 7.95 FRENCH ONION SOUP 8.95

ROASTED CAULIFLOWER SOUP 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 TOASTED ALMONDS, TOMATO, SIEVED EGG, REGIANO, FRESH LEMON VINAIGRETTE 12.95

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

HARRY'S CHOPPED GREEK SALAD 10.95

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

Steak

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95

GRILLED FILET MIGNON CENTER CUT

6OZ 28.95 8OZ 34.95 12OZ 39.95

16OZ NEW YORK STRIP STEAK 38.95

24OZ PORTERHOUSE 48.95

Steak Enhancements

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING.

YOU MAY ADD ADDITIONAL TOPPING FOR 3 EACH.

SAUCES: PEPPERCORN SAUCE / BÉARNAISE / BORDELAISE

TOPPING: SAUTÉED ONIONS / SAUTÉED MUSHROOMS

BERCY BUTTER / BACON-BOURBON 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: DECOY CABERNET SAUMGNON, NAPA VALLEY '16 14GLS/54BTL

PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 32.95

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

GARLIC-BASIL TAGLIATELLE PASTA HOUSE-MADE PASTA, SAUTÉED CHICKEN, ENGLISH PEAS, SUN-DRIED TOMATO, FRESH HERB CREAM, REGGIANO PARMESAN CHEESE 29.95

Sea

RECOMMENDED SEAFOOD WINE: DOMAINE ROBLIN SANCERRE, LOIRE VALLEY, FRANCE '17 14GLS/55BTL

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

LOCAL DIVER SEA SCALLOPS RED LENTILS, ANDOUILLE SAUSAGE, ROASTED RED PEPPER COULIS 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

PAN-SEARED SWORDFISH ISRAELI COUSCOUS, ROMESCO SAUCE 30.95

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

HALIBUT S.I.W. DOC MARTIN LIMAS, GARLIC SCAPES, CORN, RED PEPPER & GNOCCHI, SWEET CORN PUREE 32.95

PAN SEARED ROCKFISH CREMINI MUSHROOM, BRAISED CIPOLLINI ONIONS, SUNDRIED TOMATO, CITRUS HERB NAGE 34.95

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTREE

JUMBO LUMP CRAB CAKE 14

GRILLED SHRIMP 3.75 EA

GRILLED SCALLOPS 5 EA

JUMBO LUMP CRABMEAT 16

OSCAR STYLE 17

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

SAUTÉED BABY ZUCCHINI 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-

*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