

*Raw Bar, Chilled Seafood & Towers

CHERRYSTONE CLAMS ON THE ½ SHELL 3EA
COLOSSAL CRABMEAT COCKTAIL 21 JUMBO SHRIMP COCKTAIL 4EA
OYSTERS ON THE ½ SHELL EAST 3.00EA WEST 3.25EA PREMIUM 3.50EA
SNOW CRAB CLAWS COCKTAIL SAUCE, LEMON 8EA
JONAH CRAB CLAWS COCKTAIL SAUCE, LEMON 12EA
PETIT SAVOY SEAFOOD TOWER 85 (SERVES 2-4)
6 JUMBO SHRIMP, 6 OYSTERS, 6 CLAMS, COLOSSAL CRABMEAT, LOBSTER SALAD
GRAND SAVOY SEAFOOD TOWER 130 (SERVES 4-6)
12 JUMBO SHRIMP, 12 OYSTERS, 12 CLAMS, COLOSSAL CRABMEAT, LOBSTER SALAD, 5 SNOW CRAB CLAWS & 4 JONAH CRAB CLAWS
*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA16.95
CLAMS CASINO BACON, CASINO BUTTER 18.95
PAN SEARED FOIE GRAS POMEGRANATE-BLACKBERRY DEMI, TOASTED BRIOCHE, POACHED APPLE 24.95
VOL AU VENT D’ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 17.95
GRILLED SPANISH OCTOPUS WATERCRESS, PICKLED ONIONS, OLIVES, CRISPY POTATOES & PRESERVED LEMON 20.95
LOCALLY FORAGED TEMPURA MAITAKE SOY SAUCE, PEA SHOOTS, WASABI AIOLI 15.95
ARTISANAL CHEESE & CHARCUTERIE BOARD TRADITIONAL ACCOMPANIMENTS, FOCACCIA 29.95

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • BEEF VEGETABLE 12.95
SALAD VERT BIBB LETTUCE, HOUSE VINAIGRETTE 10.95 CAESAR SHAVED REGGIANO, CROUTONS 13.95
WEDGE PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONION, CHIVES, BLUE CHEESE DRESSING 14.95
BEET & BURRATA ARUGULA, ORANGE, TOASTED PINE NUTS 13.95
SPINACH BLUE-ZEE FARMS ORGANIC MAINE BLUEBERRIES, MARCONA ALMONDS, FETA, PICKLED ONIONS, LEMON-POPPY DRESSING 13.95
LOBSTER BIBB MAINE LOBSTER SALAD, AVOCADO, TOMATO, CITRUS DRESSING 29.95
ADD TO ANY SALAD: GRILLED CHICKEN +8, GRILLED SHRIMP +4EA, CRAB CAKE+25, COLOSSAL CRABMEAT +21, SALMON +18

Pasta

MAFALDINE CACIO E PEPE ARUGULA, PECORINO ROMANO, TOASTED PISTACHIOS, BLACK PEPPER 26.95 V
HEARTS OF PALM SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 26.95 V
LOBSTER BUCATINI COLD WATER LOBSTER TAIL, SAN MARZANO TOMATOES, BASIL, PECORINO ROMANO 43.95
SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 36.95

Harry’s Steaks

RECOMMENDED STEAK WINE: SIDÓNÍÓ DE SOUSA BAGA RESERVA, BAIRRADA, PORTUGAL ‘18 14GLS/56BTL
GRILLED FILET MIGNON 6OZ 39.95 • 8OZ 49.95
14OZ NEW YORK STRIP, CREEKSTONE FARMS 56.95
18OZ 45 DAY AGED RIBEYE 59.95
10OZ HANGER STEAK, CREEKSTONE FARMS 41.95
EACH STEAK COMES WITH A SAUCE OR TOPPING, YOU MAY ADD ADDITIONAL TOPPINGS FOR \$3 EACH
SAUCES: PEPPERCORN • BÉARNAISE • BORDELAISE • BERCY BUTTER • BACON-BOURBON BUTTER
TOPPINGS: BRAISED CIPOLLINI ONIONS • GRILLED PORTOBELLO MUSHROOMS

Land

HARRY’S AWARD-WINNING PRIME RIB AU JUS, AU GRATIN POTATOES
GRILL CUT 12OZ 52.95 SAVOY CUT 18OZ 62.95
HARRY’S SIGNATURE FILET OSCAR 8OZ FILET MIGNON, COLOSSAL CRABMEAT, ASPARAGUS, BEARNAISE 69.95
BRAISED SHORT RIB CELERY ROOT & POTATO PUREE, ROMANESCO, CRISPY SHALLOTS, PORT WINE JUS 49.95
GRILLED PORK CHOP NAPA CABBAGE, GRANNY SMITH APPLE CHUTNEY 31.95
PAN SEARED JURGIELEWICZ DUCK BREAST PARSNIP PUREE, BLUEBERRY JUS, WILD RICE 39.95
LOCALLY FORAGED MAITAKE “STEAK” LENTILS, ROMANESCO, POMEGRANATE-ROSEMARY 32.95 VG
CRISPY PORK SHANK GRILLED BROCCOLINI, MASCARPONE POLENTA, MUSHROOM DEMI 39.95

Sea

HAZELNUT CRUSTED HALIBUT LOCALLY FORAGED MUSHROOMS, BUTTERNUT SQUASH PUREE, WILTED GARLIC SPINACH 44.95
BROILED JUMBO LUMP CRAB CAKES APPLE-ENDIVE SALAD, CANDIED WALNUTS, BROWN BUTTER THYME VINAIGRETTE 48.95
COHO SALMON BRAISED FENNEL, BEETS, CAULIFLOWER PUREE, WATERCRESS 39.95
SEARED DIVER SCALLOPS SOBA NOODLES, EGGPLANT, PICKLED CARROTS, WASABI AIOLI 49.95

Steak & Entrée Add Ons

JUMBO LUMP CRAB CAKE 25 •GRILLED SHRIMP 4 EA • COLOSSAL CRABMEAT 21 • OSCAR STYLE 23
6OZ MAINE LOBSTER TAIL 29 • COLOSSAL CRAB IMPERIAL 22

Sides

LOBSTER MASHED POTATOES 28.95 • BACON-HORSERADISH MASHED POTATOES 11.95 • ROASTED GARLIC NEW POTATOES 10.95
CRAB MAC & CHEESE 23.95 • REGGIANO & TRUFFLE FRIES 15.95 • ASPARAGUS 11.95 • SAUTÉED SPINACH 11.95 •
EXOTIC MUSHROOMS CHIVES 13.95 • HARICOTS VERTS GARLIC, ALMONDS, PRESERVED LEMON 10.95
BRUSSELS SPROUTS BACON, BALSAMIC 12.95 • GRILLED BROCCOLINI PINENUTS, SULTANAS, TAHINI-LEMON DRESSING 11.95
-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT, SESAME