

*Raw Bar, Chilled Seafood & Towers

CHERRYSTONE CLAMS ON THE ½ SHELL 3EA
COLOSSAL CRABMEAT COCKTAIL 25 JUMBO SHRIMP COCKTAIL 4EA
OYSTERS ON THE ½ SHELL EAST 3.25EA WEST 3.50EA PREMIUM 3.75EA
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 FOCACCIA 17.95 CLAMS CASINO BACON, CASINO BUTTER 18.95
CRISPY CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95
TUNA TARTARE AVOCADO, SESAME, WASABI TOBIKO, NORI AIOLI 17.95
VOL AU VENT D’ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 17.95
GRILLED SPANISH OCTOPUS WATERCRESS, PICKLED ONIONS, OLIVES, CRISPY POTATOES & PRESERVED LEMON 20.95
ARTISANAL CHEESE & CHARCUTERIE BOARD TRADITIONAL ACCOMPANIMENTS, FOCACCIA 29.95

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • BROCCOLI CHEDDAR 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, LEMON-HONEY VINAIGRETTE 14.95
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

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

Harry’s Steaks

RECOMMENDED STEAK WINE: SIDÓNIO 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 61.95
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 54.95 SAVOY CUT 18OZ 64.95
HARRY’S SIGNATURE FILET OSCAR 8OZ FILET MIGNON, COLOSSAL CRABMEAT, ASPARAGUS, BEARNAISE 69.95
BRAISED SHORT RIB CELERY ROOT & POTATO PUREE, BROCCOLINI, CRISPY SHALLOTS, PORT WINE JUS 49.95
GRILLED PORK CHOP KALE, GRANNY SMITH APPLE CHUTNEY 36.95
PAN SEARED JURGIELEWICZ DUCK BREAST MUSHROOM BARLEY, PISTACHIO, GINGER-CARROT PURÉE, CRANBERRY DEMI-GLACE 39.95
STUFFED DELICATA SQUASH BUTTERNUT, BLACK LENTILS, ALMONDS, CRANBERRIES, WATERCRESS, RED WINE GASTRIQUE 28.95 VG

Sea

RAINBOW TROUT SWEET POTATO, BRUSSELS SPROUTS, RADICCHIO, FERMENTED LOCAL HONEY, SAUCE MALTAISE 33.95
BROILED JUMBO LUMP CRAB CAKES APPLE-ENDIVE SALAD, SPICED PECANS, BROWN BUTTER 48.95
WILD SOCKEYE SALMON BRAISED FENNEL, BEETS, CAULIFLOWER PUREE, WATERCRESS 39.95
SEARED DIVER SCALLOPS RISOTTO, SWISS CHARD, RED WINE GASTRIQUE, PEPITAS 45.95

Steak & Entrée Add Ons

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • COLOSSAL CRABMEAT 25
OSCAR STYLE 27 • CRAB IMPERIAL 22 • 6OZ MAINE LOBSTER TAIL 29 • SCALLOP 12 EA

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 • CREAMED SPINACH BECHEMEL, PECORINO ROMANO 12.95
ASPARAGUS 11.95 • EXOTIC MUSHROOMS CHIVES 13.95 • HARICOTS VERTS GARLIC, ALMONDS, PRESERVED LEMON 11.95
BRUSSELS SPROUTS BACON, PECORINO ROMANO, BALSAMIC 13.95 • GRILLED BROCCOLINI PINENUTS, SULTANAS, TAHINI-LEMON DRESSING 12.95
-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

Sunday’s Classic 3-Course \$56.95

1ST COURSE
CAESAR SALAD
-OR-
NEW ENGLAND CLAM CHOWDER

2ND COURSE
PRIME RIB AU JUS
CHEF’S CUT, WHIPPED POTATOES

DESSERT
CLASSIC CRÈME BRULEE
-NO SUBSTITUTIONS-