

*Raw Bar, Chilled Seafood & Towers

CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA
 CRABMEAT COCKTAIL 20 JUMBO SHRIMP COCKTAIL 4EA
 OYSTERS ON THE 1/2 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, 1/2 LOBSTER
 GRAND SAVOY SEAFOOD TOWER 130 (SERVES 4-6)
 12 JUMBO SHRIMP, 12 OYSTERS, 12 CLAMS, COLOSSAL CRABMEAT, 1/2 LOBSTER, 5 SNOW CRAB CLAWS & 4 JONAH CRAB CLAWS
 *CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



Soups

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • POTATO LEEK 12.95

Appetizers

GRILLED SPANISH OCTOPUS WATERCRESS, PICKLED ONIONS, OLIVES, CRISPY POTATOES & PRESERVED LEMON 20.95
 HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95 CRISPY CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95
 CLAMS CASINO BACON, CASINO BUTTER 18.95 TUNA TARTARE AVOCADO, SESAME, WONTON, WASABI TOBIKO, NORI AIOLI 17.95
 ROASTED CAULIFLOWER KALAMATA OLIVES, PARSLEY, HUMMUS 14.95
 LOBSTER NEWBURG VOL-AU-VENT PASTRY, MADEIRA CREAM SAUCE, LEMON 29.95
 ARTISANAL CHEESE BOARD ALMONDS, HONEYCOMB, FOCACCIA 19.95
 CHARCUTERIE BOARD ROASTED OYSTER MUSHROOMS, OLIVES, BAGUETTE 19.95

Salads

SALAD VERT BIBB LETTUCE, HOUSE VINAIGRETTE 9.95 CAESAR SHAVED REGGIANO, CROUTONS 9.95/12.95
 SPRING GARDEN LOLLA ROSSA, CUCUMBER, CRISPY FARRO, GREEN GODDESS DRESSING 12.95
 WEDGE PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONION, CHIVES, BLUE CHEESE DRESSING 13.95
 SPINACH BLUE-ZEE FARMS ORGANIC MAINE BLUEBERRIES, MARCONA ALMONDS, FETA, PICKLED ONIONS, LEMON-POPPY DRESSING 12.95
 LOBSTER BIBB MAINE LOBSTER SALAD, AVOCADO, TOMATO, CITRUS DRESSING 29.95
 ADD TO ANY SALAD: GRILLED CHICKEN +8, GRILLED SHRIMP +4EA, CRAB CAKE+25, JUMBO LUMP CRABMEAT +20, SALMON +18

Harry's Steaks

RECOMMENDED STEAK WINE: MATSU TEMPRANILLO, TORO, SPAIN '22 12GLS/48BTL

GRILLED FILET MIGNON 6OZ 39.95 • 8OZ 49.95
 14OZ BLACK ANGUS PRIME NEW YORK STRIP 56.95
 10OZ HANGER STEAK FROM CREEKSTONE FARMS 38.95
 18OZ 45 DAY AGED RIBEYE 59.95

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

Monday Surf & Turf Special

FILET MEDALLIONS & JUMBO
 LUMP CRAB IMPERIAL
 ASPARAGUS & CHORON
 35.95

RECOMMENDED WINE:
 MAISON CHANZY PINOT NOIR
 BURGUNDY, FRANCE '23 15GLS/58BTL

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 GRILLED FILET MIGNON, JUMBO LUMP CRABMEAT, ASPARAGUS, BEARNAISE 70.95
 BRAISED SHORT RIB TRUFFLE MASHED POTATOES, BROCCOLINI, PORT WINE DEMI-GLACE 42.95
 ROASTED RACK OF VENISON PARSNIP PUREE, DELICATA SQUASH, BLUEBERRY GASTRIQUE 43.95

Sea

FIRST OF THE SEASON, BUTTERMILK BATTERED SOFTSHELL CRABS RED VEIN SORREL & FRISEE SALAD, PICKLED CARROT, TARRAGON CRÈME FRAICHE 49.95
 BROILED JUMBO LUMP CRAB CAKES MACHE, PICKLED SHIITAKES, ROASTED SHISHITO AIOLI, LOTUS ROOT CHIPS 48.95
 COLOSSAL SHRIMP & SEARED DIVER SCALLOPS FINGERLING POTATOES, SAVOY CABBAGE, BACON, GRANNY SMITH CREAM 44.95
 SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 36.95
 ORA KING SALMON PURPLE SWEET POTATO, BABY CARROTS, LAVENDER HONEY, FRIED SHALLOTS 39.95
 RAINBOW TROUT CELERiac PUREE, BEET-APPLE CHUTNEY, WALNUT GREMOLATA 39.95

Veg

MAFALDINE CACIO E PEPE MAFALDINE PASTA, ARUGULA, PECORINO ROMANO, TOASTED PISTACHIOS, BLACK PEPPER 26.95
 HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 26.95
 STUFFED DELICATA SQUASH "CREAMED SPINACH", CANNELLINI BEANS, BLACK LENTILS, POMEGRANATE REDUCTION, PEPITAS 28.95

Steak & Entrée Add Ons

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • JUMBO LUMP CRABMEAT 20 • OSCAR STYLE 22
 6OZ MAINE LOBSTER TAIL 29 • CRAB IMPERIAL 21

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 • BRUSSELS SPROUTS BACON, DATES, PARMESAN 11.95
 BABY CARROTS WHIPPED RICOTTA, PISTACHIO, HONEY 11.95 • HARICOTS VERTS GARLIC, ALMONDS, PRESERVED LEMON 10.95

-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