

\*Raw Bar, Chilled Seafood & Towers

- CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA  
 COLOSSAL CRABMEAT COCKTAIL 25 JUMBO SHRIMP COCKTAIL 4EA  
 OYSTERS ON THE 1/2 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

- CLAMS CASINO BACON, CASINO BUTTER 18.95 HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 17.95  
 CRISPY CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95  
 BURRATA VOL AU VENT ARUGULA, SUN-DRIED TOMATO PESTO, PRESERVED LEMON, OLIO VERDE 15.95  
 YELLOWFIN TUNA TARTARE AVOCADO, SESAME, WASABI TOBIKO, NORI AIOLI, CILANTRO 21.95  
 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  
 SUNCHOKE & ARUGULA SUNDRIED TOMATOES, CRISPY SHALLOTS, WHIPPED BRIE, MEYER LEMON VINAIGRETTE 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 +25, SALMON +18

Pasta

- SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 36.95  
 LOBSTER BUCATINI COLD WATER LOBSTER TAIL, SAN MARZANO TOMATOES, BASIL, PECORINO ROMANO 44.95  
 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

Harry's Steaks

RECOMMENDED STEAK WINE: JAX VINEYARDS "TAUREAU" CAB BLEND, NAPA '22 (CAB/MERLOT/CAB FRANC) 17/GL

- FILET MIGNON 6OZ 39.95 • 8OZ 49.95  
 14OZ NEW YORK STRIP, ALLEN BROS 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

Sunday's Classic 3-Course \$56.95

- 1<sup>ST</sup> COURSE  
 CAESAR SALAD  
 -OR-  
 NEW ENGLAND CLAM CHOWDER  
 2<sup>ND</sup> COURSE  
 PRIME RIB AU JUS  
 CHEF'S CUT, WHIPPED POTATOES  
 DESSERT  
 CLASSIC CRÈME BRULEE  
 -NO SUBSTITUTIONS-

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  
 DUROC PORK CHOP CORNBREAD, MUSTARD GREENS, RHUBARB COMPOTE 36.95  
 RACK OF LAMB FAVA BEANS, ALMONDS, SAFFRON COUSCOUS, TZATZIKI 47.95  
 KING TRUMPET MUSHROOM BROCCOLINI, WHITE BEAN PUREE, PRESERVED LEMON, MUSHROOM JUS 28.95 VG

Sea

- JUMBO LUMP CRAB CAKES FRISEE, RED VEIN SORREL, WATERMELON RADISH, DIJONNAISE 48.95  
 BUTTERMILK BATTERED SOFTSHELL CRABS AVOCADO MOUSSE, SNOW PEA SLAW, TOGARASHI 54.95  
 AKAROA KING SALMON BABY CARROTS, SPRING ONIONS, LABNE, DUKKAH 39.95  
 ATLANTIC HALIBUT SAUTEED RAMPS, ORZO, SUNDRIED TOMATO PESTO, LEMON BEURRE-BLANC 39.95  
 DIVER SCALLOPS PANCETTA, MORELS, ASPARAGUS, CRISPY SHALLOTS, SAUCE VERT 49.95  
 TROPICAL RED FISH ASPARAGUS, RED WATERCRESS, SUNCHOKES, RAMP PESTO 32.95

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 • SEASONED SPINACH 12.95  
 ASPARAGUS 11.95 • EXOTIC MUSHROOMS CHIVES 13.95 • HARICOTS VERTS GARLIC, ALMONDS, PRESERVED LEMON 11.95  
 BRUSSELS SPROUTS BACON, GRANA PADANO, 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