

*Raw Bar, Chilled Seafood & Towers

- CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA
 - COLOSSAL CRABMEAT COCKTAIL 25 JUMBO SHRIMP COCKTAIL 4EA
 - YELLOWFIN TUNA TARTARE AVOCADO, SESAME, WASABI TOBIKO, NORI AIOLI, CILANTRO 21.95
 - OYSTERS ON THE 1/2 SHELL EAST 3.25EA WEST 3.50EA PREMIUM 3.75EA
 - 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, 6 JONAH CRAB CLAWS
- *CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



Appetizers

- CLAMS CASINO BACON, BELL PEPPERS, BUTTER 18.95
- HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 17.95
- CRISPY RHODE ISLAND CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95
- MAINE LOBSTER NEWBURG HALF MAINE LOBSTER IN THE NUDE, PUFF PASTRY, CHARRED LEMON, SAUCE NEWBURG 32.95
- STEAMED PEMAQUID MUSSELS WHITE WINE, GARLIC, BUTTER, CRUSHED RED PEPPER, PARSLEY, FOCACCIA 16.95
- BURRATA VOL AU VENT ARUGULA, SUNDRIED TOMATO PESTO, LEMON BEURRE-BLANC, OLIO VERDE 15.95
- GRILLED SPANISH OCTOPUS WATERCRESS, PICKLED ONIONS, NIÇOISE OLIVES, CRISPY POTATOES 20.95
- ARTISANAL CHEESE & CHARCUTERIE BOARD TRADITIONAL ACCOMPANIMENTS, FOCACCIA 29.95

Soup & Salad

- NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • CRAB & TOMATO BISQUE 14.95
- WATERMELON & FETA CEDAR FARMS HEIRLOOM TOMATOES, PICKLED WATERMELON RIND, BALSAMIC, BASIL 14.95
- 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
- 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. GARIIC. 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 BLACK ANGUS NEW YORK STRIP 56.95
 - 18OZ DRY-AGED KANSAS CITY STRIP 75.95
 - 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
- PEPPERCORN • BÉARNAISE • BORDELAISE • BERCY BUTTER • BACON-BOURBON BUTTER
 - GORGONZOLA BUTTER • BRAISED CIPOLLINI ONIONS • GRILLED PORTOBELLO MUSHROOMS

Land

- HARRY’S AWARD-WINNING PRIME RIB AU JUS, AU GRATIN POTATOES
- 12OZ GRILL CUT 54.95 18OZ SAVOY CUT 64.95
- HARRY’S SIGNATURE FILET OSCAR 8OZ FILET MIGNON, COLOSSAL CRABMEAT, ASPARAGUS, BEARNAISE 75.95
- DUROC PORK CHOP CORNBREAD, MUSTARD GREENS, RHUBARB COMPOTE 36.95
- STUFFED LABELLE PATRIMOINE CHICKEN BREAST WHIPPED POTATOES, BROCCOLINI, CHICKEN BORDELAISE 32.95
- KING TRUMPET MUSHROOM BROCCOLINI, CANNELLINI BEAN PUREE, PRESERVED LEMON, MUSHROOM JUS 28.95 VG

Sea

- BUTTERMILK BATTERED SOFTSHELL CRABS AVOCADO MOUSSE, SNOW PEA SLAW, TOGARASHI 54.95
- JUMBO LUMP CRAB CAKES FRISEE, RED VEIN SORREL, WATERMELON RADISH, DIJONNAISE 48.95
- AKAROA KING SALMON D’OTTAVIO FARMS EGGPLANT CAPONATA, SAFFRON-LEMON ORZO, GREMOLATA BUTTER 39.95
- DIVER SCALLOPS FIFER ORCHARDS SUCCOTASH, GUANCIALE, RED PEPPER COULIS 49.95
- CHILEAN SEA BASS GARDEN STATE FARMS BABY BOK CHOY, AVONDALE MAITAKE MUSHROOMS, GOCHUJANG HOLLANDAISE 58.95

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