

*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
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 • SOUP DU JOUR 12.95
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, 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 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
LOBSTER THERMIDOR HALF MAINE LOBSTER, CREMINI MUSHROOMS, BRANDY-DIJON CREAM, GARLIC NEW POTATOES, ASPARAGUS 36.95
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
BRUSSELS SPROUTS BACON, GRANA PADANO, BALSAMIC 13.95 • EXOTIC MUSHROOMS CHIVES 13.95 •
ASPARAGUS 11.95 • 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