

*Raw Bar, Chilled Seafood & Towers

- CHERRYSTONE CLAMS ON THE ½ SHELL 3EA
JUMBO SHRIMP COCKTAIL 4EA
OYSTERS ON THE ½ 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, 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
- USA TODAY
Restaurants
of the Year
2024

Appetizers

- HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA15.95
CLAMS CASINO BACON, CASINO BUTTER 18.95
ROASTED CAULIFLOWER EGGPLANT, TOMATOES, SAFFRON, RAS EL HANOUT 14.95
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
- CRISPY CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95
TUNA TARTARE AVOCADO, SESAME, WASABI TOBIKO, NORI AIOLI 17.95

Soup & Salad

- NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • CURRY CAULIFLOWER 12.95
SALAD VERT BIBB LETTUCE, HOUSE VINAIGRETTE 9.95 CAESAR SHAVED REGGIANO, CROUTONS 9.95/12.95
WEDGE PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONION, CHIVES, BLUE CHEESE DRESSING 13.95
BEETS & BURRATA ARUGULA, ORANGE, TOASTED PINE NUTS 12.95
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, COLOSSAL CRABMEAT +21, SALMON +18

Pasta

- 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
LOBSTER BUCATINI COLD WATER LOBSTER TAIL, SAN MARZANO TOMATOES, BASIL, PECORINO ROMANO 43.95
SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 36.95
CRAB & ORECCHIETTE TOMATO BLUSH, ARUGULA, ROASTED GARLIC, ANCHOVY BREADCRUMB 39.95
HOUSEMADE RICOTTA GNOCCHI PANCETTA, MUSHROOMS, VELOUTE 28.95

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 PRIME ROSEDA FARMS NEW YORK STRIP 61.95
18OZ 45 DAY AGED RIBEYE 59.95
10OZ HANGER STEAK FROM CREEKSTONE FARMS 38.95
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

Tuesday Maine Lobster Special

- 1 ½ POUND WHOLE MAINE LOBSTER
CORN ON THE COB, NEW POTATOES,
DRAWN BUTTER
49.95

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 FILET MIGNON, COLOSSAL CRABMEAT, ASPARAGUS, BEARNAISE 69.95
GRILLED DUROC PORK CHOP COLLARD GREENS, CORN BREAD, PEACH MARMALADE 31.95
CRISPY EGGPLANT HARISSA HUMMUS, SAFFRON COUS COUS, SMOKED TOMATO JAM, TOASTED ALMONDS 28.95 VG

Sea

- ATLANTIC HALIBUT GARLIC POTATO CONFIT, MASCARPONE & CORN PUREE, CHIVE OIL 42.95
BUTTERMILK BATTERED SOFTSHELL CRABS ARUGULA, PICKLED CARROT, TARRAGON CRÈME FRAICHE 49.95
BROILED JUMBO LUMP CRAB CAKES JICAMA SLAW, PICKLED SHIITAKES, ROASTED SHISHITO AIOLI, LOTUS ROOT CHIPS 48.95
COHO SALMON BRAISED FENNEL, BEETS, CAULIFLOWER PUREE, WATERCRESS 39.95
SEARED DIVER SCALLOPS SOBA NOODLES, EGGPLANT, PICKLED CARROTS, WASABI AIOLI 45.95

Steak & Entrée Add Ons

- JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • JUMBO LUMP CRABMEAT 21 • OSCAR STYLE 23
6OZ MAINE LOBSTER TAIL 29 • JUMBO LUMP CRAB IMPERIAL 22

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
GRILLED BROCCOLINI PINENUTS, SULTANA, TAHINI-LEMON DRESSING 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