

# Dinner January 14, 2022

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING.  
THANK YOU.

## Soups & Salads

NEW ENGLAND CLAM CHOWDER 8.95  
FRENCH ONION SOUP 8.95  
BEEF BARLEY 7.95

ROASTED SQUASH & SPINACH SALAD FETA, SPICED PUMPKIN SEEDS,  
DRIED CRANBERRIES, MAPLE-DIJON VINAIGRETTE 12.95

WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONIONS,  
CHIVES, BLUE CHEESE DRESSING 12.95

BRUSSELS SPROUTS SALAD TOASTED ALMONDS, TOMATO, SIEVED EGG,  
REGGIANO, LEMON VINAIGRETTE 12.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95

CAESAR SALAD SHAVED REGGIANO, CROUTONS 8.95/12.95

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 34.95

ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4EA,  
CRAB CAKE+20, SCALLOP +7EA, JUMBO LUMP CRABMEAT +20

## \*Raw Bar & Chilled Seafood

### \*Freshly Shucked Oysters on the Half Shell\*

\*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EAST COAST 3.00 EA. WEST COAST 3.25 EA. PREMIUM 3.50 EA.  
BLUE POINT (NY) FAT BASTARD (WA) MERASHEEN BAY (NF)

CHERRYSTONE CLAMS ON THE 1/2 SHELL 2EA  
CRABMEAT COCKTAIL 20  
JUMBO SHRIMP COCKTAIL 4 EA

## Appetizers

CLAMS CASINO BACON, CASINO BUTTER 16.95

HOT CRAB & ARTICHOKE DIP CRISPY CROUTONS 14.95

CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEWS, SCALLION, BLACK SESAME SEEDS 14.95

ESCARGOTS A LA BOURGUIGNON 12.95

FILET MIGNON TARTARE CURED EGG YOLK, CAPERS, PARSLEY, TOASTED BAGUETTE 15.95

ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 11.95

TUNA TARTARE MANGO-HABANERO PURÉE, AVOCADO, WONTON, PEA TENDRILS,  
BLACK SESAME 14.95

ARTISANAL CHEESE BOARD MANCHEGO, DELICE DE BOURGOGNE & GARROTXA,  
MARCONA ALMONDS, GRILLED BAGUETTE, HONEYCOMB, FIG JAM 22.95

## Harry's Steaks

RECOMMENDED STEAK WINE: ST. FRANCIS CABERNET SAUVIGNON, SONOMA CA '18 14GLS/54BTL

HARRY'S SIGNATURE 45 DAY AGED 18OZ RIBEYE 48.95

GRILLED FILET MIGNON CENTER CUT 6OZ 32.95 8OZ 38.95

16OZ NEW YORK STRIP STEAK 42.95

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING YOU MAY ADD ADDITIONAL TOPPINGS FOR \$3 EACH

SAUCES: PEPPERCORN • BÉARNAISE • BORDELAISE • BERCY BUTTER • BACON-BOURBON BUTTER

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

## Land

**HARRY'S AWARD WINNING PRIME RIB AU JUS**, WHIPPED POTATOES

GRILL CUT 12oz 39.95 SAVOY CUT 18oz 44.95

ROASTED RACK OF LAMB HERB ROASTED CARROTS, TZATZIKI, MINT 36.95

BROILED PRIME PORK CHOP SAUTÉED SWISS CHARD, PEAR CRANBERRY CHUTNEY 32.95

SHORT RIB BOURGUIGNON GRUYERE WHIPPED POTATOES, CREMINI MUSHROOMS, PEARL ONIONS, CARROTS, PANCETTA 34.95

PAN SEARED DUCK BREAST SAUTÉED BRUSSELS SPROUTS, ROASTED BUTTERNUT, SPICED BLUEBERRY PURÉE 31.95

## Sea

RECOMMENDED SEAFOOD WINE: PIEVALTA VERDICCHIO, CASTELLI DI JESI, ITALY '18 11GLS/44BTL

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE SAUCE 39.95

DIVER SEA SCALLOPS GARLIC ROASTED SUNCHOKES, ROMANESCO, CRANBERRY BEURRE ROUGE, PEA SHOOTS 36.95

FAROE ISLAND SALMON CAULIFLOWER RISOTTO, JULIENNED BEETS, ARUGULA, CARROT PURÉE 32.95

WILD GOLDEN TILEFISH POLENTA CAKE, CASTELVETRANO OLIVES, CAPERS, POMODORO SAUCE 34.95

CORNMEAL CRUSTED RED SNAPPER GRILLED NAPA CABBAGE, PICKLED ROOT VEGETABLES, RED PEPPER CREMA 34.95

SHRIMP SCAMPI HOUSE MADE LINGUINE, GARLIC LEMON BUTTER, DICED TOMATO, MICRO BASIL, PARMESAN 31.95

## Veg

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 26.95

## Steak & Entrée Add Ons:

JUMBO LUMP CRAB CAKE 20 • GRILLED SHRIMP 4 EA • SCALLOPS 7 EA  
JUMBO LUMP CRABMEAT 20 • OSCAR STYLE 22 • 6OZ MAINE LOBSTER TAIL 29

## Sides

LOBSTER MASHED POTATOES 24.95

BACON-HORSERADISH MASHED POTATOES 7.95

WHIPPED POTATOES 6.95

ROASTED GARLIC NEW POTATOES 7.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

CRAB MAC & CHEESE 14.95

ONION RINGS 10.95

SEASONED SAUTÉED SPINACH 8.95

SAUTÉED BRUSSELS SPROUTS 8.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED TRI-COLOR CARROTS 7.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

## Harry's Weekly Specials

EVERY WEDNESDAY

1/2 PRICE WINE NIGHT

(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

\$2 OYSTERS

EVERY SUNDAY (EXCLUDING HOLIDAYS)  
CLASSIC 3-COURSE DINNER 39.95

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US BEST STEAKHOUSE, BEST RESTAURANT NORTH WILMINGTON & MORE.....

\*WE ONLY USE PURE PEANUT OIL FOR ALL FRIED ITEMS\*

\*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT