

# Dinner January 25, 2023

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

## \*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. BLUE POINT (CT)	WEST COAST 3.25 EA. CORTEZ ISLAND (BC) MERASHEEN BAY (NF)	PREMIUM 3.50 EA. BARACHOIS (PEI)
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CHERRYSTONE CLAMS ON THE 1/2 SHELL 2EA  
CRABMEAT COCKTAIL 20  
JUMBO SHRIMP COCKTAIL 4 EA

## Soups & Salads

NEW ENGLAND CLAM CHOWDER 10.95  
FRENCH ONION SOUP 10.95  
BEEF & VEGETABLE SOUP 9.95

ROASTED BEET SALAD MESCLUN GREENS, GOAT CHEESE, WALNUT  
VINAIGRETTE 13.95

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

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

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 8.95

CAESAR 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

## Appetizers

CLAMS CASINO BACON, CASINO BUTTER 16.95

HOT CRAB & ARTICHOKE DIP CRISPY CROUTONS 14.95

CRISPY CALAMARI FRIED CAPERS, PRESERVED LEMON, PARSLEY, CALABRIAN AIOLI 14.95

VOL AU VENT D'ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 15.95

STEAK TARTARE QUAIL EGG, CAPERS, HERBS, HOUSEMADE CHIPS, CORNICHON 15.95

SESAME SEARED TUNA CUCUMBER, YUZU, PEANUTS, SOY, NORI AIOLI 16.95

ARTISANAL CHEESE BOARD IDIAZABAL, COOPER'S HILL, & DUTCH GIRL CHEESE, MARCONA  
ALMONDS, GRILLED BAGUETTE, HONEYCOMB, FIG JAM 24

## Harry's Steaks

RECOMMENDED STEAK WINE: ST. FRANCIS CABERNET SAUMIGNON, SONOMA, CA '19 14GLS/58BTL

HARRY'S SIGNATURE 45 DAY AGED 18OZ RIBEYE 49.95

GRILLED FILET MIGNON CENTER CUT 6OZ 35.95 8OZ 41.95

16OZ NEW YORK STRIP STEAK 45.95

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: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

## Land

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

GRILL CUT 12oz 41.95 SAVOY CUT 18oz 46.95

BRAISED LAMB SHANK MORROCCAN COUS COUS, BRAISED FENNEL, LAMB JUS 49.95

BROILED PRIME PORK CHOP SWEET POTATO, SWISS CHARD, TRUFFLE GRAVY 34.95

PAN SEARED DUCK BREAST BARLEY RISOTTO, MELTED BRUSSELS, CITRUS JUS 32.95

## Sea

BROILED JUMBO LUMP CRAB CAKES APPLE & CELERIAC SLAW, CRISPY PROSCIUTTO, REMOULADE 39.95

PAN SEARED DIVER SEA SCALLOPS PANCETTA RISOTTO CAKE, KALE, FENNEL AGRODOLCE, HAZELNUTS 37.95

FAROE ISLAND SALMON MAITAKE MUSHROOMS, BELUGA LENTILS, DIJON BEURRE BLANC 33.95

PAN SEARED HALIBUT CHANTERELLE MUSHROOMS, CELERIAC, ROMANESCO, CHICKEN JUS 35.95

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

SEAFOOD STEW COD, MUSSELS, SCALLOPS, CALAMARI, FENNEL & TOMATO BROTH, TOASTED  
BAGUETTE & ROUILLE 31.95

## Veg

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

WINTER VEGETABLES & ANCIENT GRAINS QUINOA, AMARANTH, ROOT VEGETABLES, KABOCHA PUREE,  
BUTTERNUT SQUASH "BACON", PEPITA PRUNE PESTO 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 9.95

WHIPPED POTATOES 7.95

ROASTED GARLIC NEW POTATOES 8.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

CRAB MAC & CHEESE 16.95

CHEDDAR, GRUYERE, OLD BAY, BREAD CRUMBS

SEASONED SAUTÉED SPINACH 9.95

SAUTÉED BRUSSELS SPROUTS 9.95

HARICOTS VERTS GARLIC, TOMATO, BASIL 9.95

KENNETT SQUARE MUSHROOMS 9.95

BUTTER POACHED ASPARAGUS 9.95

-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)

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EVERY THURSDAY

\$2 OYSTERS

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SUNDAY PRIME RIB SPECIAL (EXCLUDING HOLIDAYS)  
CLASSIC 3-COURSE DINNER 44.95

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US BEST DATE NIGHT RESTAURANT, BEST FINE DINING, BEST WINE LIST FOR 2022!

\*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

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