

\*Raw Bar, Chilled Seafood & Towers

CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA  
 CRABMEAT COCKTAIL 20 JUMBO SHRIMP COCKTAIL 4EA  
 OYSTERS ON THE 1/2 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, 1/2 LOBSTER  
 GRAND SAVOY SEAFOOD TOWER 130 (SERVES 4-6)  
 12 JUMBO SHRIMP, 12 OYSTERS, 12 CLAMS, COLOSSAL CRABMEAT, 1/2 LOBSTER, 5 SNOW CRAB CLAWS & 4 JONAH CRAB CLAWS  
 \*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



Soups

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • ITALIAN WEDDING 12.95

Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95 CLAMS CASINO BACON, CASINO BUTTER 18.95  
 CRISPY CALAMARI SUN DRIED TOMATOES, BLACK OLIVES, GRILLED LEMON AIOLI 16.95  
 VOL AU VENT D'ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 15.95  
 AHI TUNA TARTARE NIÇOISE OLIVE TAPENADE, OVEN DRIED TOMATO, SOFT BOILED EGG, CHIVE, HOUSE CHIPS 17.95  
 ROASTED CAULIFLOWER KALAMATA OLIVES, PARSLEY, HUMMUS 14.95  
 LOBSTER NEWBURG VOL-AU-VENT PASTRY, MADEIRA CREAM SAUCE, PARSLEY, LEMON 24.95  
 ARTISANAL CHEESE BOARD ALMONDS, HONEYCOMB, FOCACCIA 23.95

Salads

SALAD VERT BIBB LETTUCE, HOUSE VINAIGRETTE 9.95 CAESAR SHAVED REGGIANO, CROUTONS 9.95/12.95  
 ROASTED BEET CARPACCIO HOUSE MADE RICOTTA, WATERCRESS, PISTACHIO 14.95  
 FIELD GREENS SALAD HONEYCRISP APPLE, CANDIED PECANS, GORGONZOLA, ROASTED SHALLOT BALSAMIC DRESSING 12.95  
 WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONION, CHIVES, BLUE CHEESE DRESSING 13.95  
 LOBSTER BIBB SALAD AVOCADO, HEIRLOOM TOMATO, CITRUS DRESSING 26.95  
 ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4EA, CRAB CAKE +25, SCALLOP +10EA, JUMBO LUMP CRABMEAT +20, SALMON +18

Harry's Steaks

RECOMMENDED STEAK WINE: MATSU TEMPRANILLO, TORO, SPAIN '22 12GLS/48BTL  
 GRILLED FILET MIGNON 6OZ 38.95 8OZ 48.95  
 10OZ HANGER STEAK FROM CREEKSTONE FARMS 36.95  
 16OZ NEW YORK STRIP STEAK FROM CREEKSTONE FARMS 49.95  
 18OZ 45 DAY AGED RIBEYE 54.95  
 EACH STEAK COMES WITH A SAUCE OR TOPPING, YOU MAY ADD ADDITIONAL TOPPING FOR \$3 EACH  
 SAUCES: PEPPERCORN • BÉARNAISE • BORDELAISE • BERCY BUTTER • BACON-BOURBON BUTTER  
 TOPPING: BRAISED CIPOLLINI ONIONS • GRILLED PORTOBELLO MUSHROOMS

Land

HARRY'S AWARD-WINNING PRIME RIB AU JUS, AU GRATIN POTATOES  
 GRILL CUT 12OZ 44.95 SAVOY CUT 18OZ 52.95  
 HARRY'S SIGNATURE FILET OSCAR 8OZ GRILLED FILET MIGNON, JUMBO LUMP CRABMEAT, ASPARAGUS SPEARS, BEARNAISE 70.95  
 RACK OF LAMB SHAVED BRUSSELS, POMEGRANATE-ROSEMARY MUSTARD SAUCE, DUKKAH 46.95  
 GRILLED PORK CHOP PEAR & CURRANT MOSTARDA, KALE, CORNBREAD 36.95

Sea

BROILED JUMBO LUMP CRAB CAKES APPLE & FENNEL SLAW, NUESKE'S BACON, BROWN BUTTER 48.95  
 BUTTERMILK BATTERED SOFT SHELL CRABS NAPA CABBAGE SLAW, WHOLE GRAIN MUSTARD SAUCE 46.95  
 SEARED DIVER SEA SCALLOPS CHANTERELLE MUSHROOMS, RISOTTO, PARSLEY OIL 44.95  
 SHRIMP SCAMPI LINGUINE, GARLIC LEMON BUTTER, TOMATO, PARMESAN 36.95  
 GLORY BAY KING SALMON PURPLE SWEET POTATO, BABY CARROTS, LAVENDER HONEY, ALEPPO FRIED SHALLOTS 38.95  
 HALIBUT CHARRED SCALLION PESTO, GNOCCHI, BLISTERED TOMATO RELISH, CITRUS BEURRE BLANC, TOASTED BREADCRUMBS 39.95

Veg

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 26.95  
 STUFFED DELICATA SQUASH "CREAMED KALE", BLACK LENTILS, BLOOD ORANGE REDUCTION, PEPITAS 28.95

Steak & Entrée Add Ons

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • SCALLOPS 10 EA • JUMBO LUMP CRABMEAT 20 • OSCAR STYLE 22 • 6OZ MAINE LOBSTER TAIL 29

Sides

LOBSTER MASHED POTATOES 26.95 • BACON-HORSERADISH MASHED POTATOES 11.95 • ROASTED GARLIC NEW POTATOES 10.95 •  
 LOBSTER MAC & CHEESE 27.95 • REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95 • ASPARAGUS 11.95 • SAUTÉED SPINACH 11.95  
 EXOTIC MUSHROOMS CHIVES 13.95 • BRUSSELS SPROUTS PANCETTA, DATES, PARMESAN 11.95  
 -SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

THANK YOU DELAWARE TODAY READERS FOR VOTING US:

BEST RESTAURANT IN NORTH WILMINGTON, BEST FINE DINING & BEST SPECIAL OCCASION RESTAURANT 2024!

\*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