

# Dinner November 2023

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

## \*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.

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 10.95

LOBSTER CHAMPAGNE BISQUE 12.95

PEAR & ARUGULA SALAD GOAT CHEESE, CANDIED PECANS, PEARS, RED ONIONS, POMEGRANATE, ROASTED LEEK VINAIGRETTE 12.95

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

HOUSE SALAD GREEN & RED LEAF LETTUCE, VINAIGRETTE, FINES HERBS 9

CAESAR SHAVED REGGIANO, CROUTONS 8.95/12.95

LOBSTER CAESAR SHELLED 1/2 LOBSTER, ROASTED TOMATOES, FENNEL GRILLED ROMAINE, PARMESAN, EGG, LOBSTER VINAIGRETTE 32.95

ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4EA, CRAB CAKE+20, SCALLOP +7EA, JUMBO LUMP CRABMEAT +20, SALMON +18

## Appetizers

CLAMS CASINO BACON, CASINO BUTTER 16.95

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 14.95

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

VOL AU VENT D'ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 15.95

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

ROASTED BEETS GOAT CHEESE, TOASTED WALNUTS, CITRUS VINAIGRETTE, ARUGULA 13.95

ARTISANAL CHEESE BOARD MARCONA ALMONDS, GRILLED FOCACCIA, HONEYCOMB, BLACKBERRY JAM 24

## Harry's Steaks

RECOMMENDED STEAK WINE: MATSU TEMPRANILLO, TORO, SPAIN '22 12GLS/50BTL

HARRY'S SIGNATURE 45 DAY AGED 18OZ RIBEYE 52.95

16OZ NEW YORK STRIP, 44 FARMS 49.95

GRILLED FILET MIGNON CENTER CUT 6OZ 35.95 8OZ 41.95

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

## Land

HARRY'S AWARD-WINNING PRIME RIB AU JUS AU GRATIN POTATOES

GRILL CUT 12oz 41.95 SAVOY CUT 18oz 48.95

14OZ GRILLED PORK CHOP CREAMY POLENTA, BRAISED BROCCOLI RABE, MAPLE GASTRIQUE, FRIED SAGE 34.95

PAN SEARED DUCK BREAST BARLEY RISOTTO, ROASTED CAULIFLOWER, BLUEBERRY JUS 39.95

RACK OF LAMB MOROCCAN COUS COUS, TZATZIKI, SPICED BABY CARROTS, CILANTRO 45.95

## Sea

BROILED JUMBO LUMP CRAB CAKES BOK CHOY SLAW, CRISPY WONTON, SESAME-GINGER AIOLI 39.95

PAN SEARED DIVER SEA SCALLOPS FORBIDDEN RICE PILAF, CELERIAC PUREE, GRILLED FENNEL, MEYER LEMON VINAIGRETTE 37.95

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

PENNSYLVANIA TROUT RED LENTILS, SHIITAKE MUSHROOMS, WALNUTS, BACON SHERRY BEURRE BLANC 29.95

SEARED KING SALMON KALE & RED BLISS HASH, CRISPY ONIONS, WHOLE GRAIN MUSTARD SAUCE, CHIVES 38.95

## Veg

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

VEGAN STUFFED ACORN SQUASH OYSTER MUSHROOMS, RED QUINOA, KALE, PEPITAS, CRANBERRY COMPOTE 28.95

## 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

MAC & CHEESE 12.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

ASPARAGUS FINES HERBS & BUTTER 11

HARICOTS VERTS 9.95

SAUTÉED SPINACH 9.95

ROASTED CARROTS GARAM MASALA, CILANTRO, LABNE 9.95

BRUSSELS SPROUTS PANCETTA, DATES, PARSLEY, ROASTED GARLIC VINAIGRETTE 9.95

WILD MUSHROOMS RED PEPPER PESTO 11

-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 DELAWARE TODAY READERS FOR VOTING US BEST RESTAURANT IN NORTH WILMINGTON, BEST STEAKHOUSE & BEST WINE LIST FOR 2023!

\*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