

Dinner November 20, 2022

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. WEST COAST 3.25 EA. PREMIUM 3.50 EA.
BLUE POINT (CT) FAT BASTARD (WA) PINK MOON (PEI)

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

Soups & Salads

NEW ENGLAND CLAM CHOWDER 9.95
FRENCH ONION SOUP 10.95

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

VOL AU VENT D'ESCARGOT AU CHAMPAGNE 15.95

FILET MIGNON 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

ROASTED RACK OF LAMB GRILLED BROCCOLINI, POMEGRANATE BORDELAISE, MINT 37.95

BROILED PRIME PORK CHOP SAUTÉED SWISS CHARD, PLUM CHUTNEY 34.95

SEARED FRENCH-CUT CHICKEN BREAST TOASTED BARLEY PORRIDGE, MELTED BRUSSELS, PAN JUS 28.95

Sea

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

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

FAROE ISLAND SALMON LOCALLY FORAGED MAITAKE, BELUGA LENTILS, DIJON BEURRE BLANC 33.95

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

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

Veg

VEGAN SEITAN MARSALA QUINOA, HARICOTS VERTS 28.95

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 9.95

WHIPPED POTATOES 7.95

ROASTED GARLIC NEW POTATOES 8.95

SHAVED ONIONS ZESTY GARLIC AIOLI 8.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

CRAB MAC & CHEESE 14.95

CHEDDAR, REGGIANO, OLD BAY, BREAD CRUMBS

SEASONED SAUTÉED SPINACH 9.95

SAUTÉED BRUSSELS SPROUTS 9.95

KENNETT SQUARE MUSHROOMS 9.95

BUTTER POACHED ASPARAGUS 9.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

Sunday's Classic 3-Course \$44.95

1ST COURSE

CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE

PRIME RIB AU JUS

CHEF'S CUT, MASHED POTATOES

DESSERT

CLASSIC CRÈME BRULEE

-NO SUBSTITUTIONS-

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