

Dinner November 21, 2021

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. BLUE POINT (NY) SHIPWRECK SELECT (PEI)	WEST COAST 3.25 EA. KUMIAI (CA)	PREMIUM 3.50 EA. SUMMER LOVE (PEI)
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CHERRYSTONE CLAMS ON THE 1/2 SHELL 2EA
CRABMEAT COCKTAIL 20
JUMBO SHRIMP COCKTAIL 4 EA

Appetizers

CLAMS CASINO BACON, CASINO BUTTER 14.95
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

Soups & Salads

NEW ENGLAND CLAM CHOWDER 8.95
FRENCH ONION SOUP 8.95
CREAM OF MUSHROOM SOUP 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 29.95

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

Harry's Steaks

RECOMMENDED STEAK WINE: ST. FRANCIS CABERNET SAUMIGNON, SONOMA '19 14GLS/54BTL

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

GRILL CUT 12oz 39.95 SAVOY CUT 18oz 44.95

HARRY'S SIGNATURE 45 DAY AGED 18OZ RIBEYE 48.95

GRILLED FILET MIGNON CENTER CUT 6OZ 31.95 8OZ 37.95

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

ROASTED RACK OF LAMB HERB ROASTED CARROTS, TZATZIKI, MINT 36.95
BROILED PRIME PORK CHOP SAUTÉED SWISS CHARD, PEAR CRANBERRY CHUTNEY 29.95
PAN SEARED DUCK BREAST SAUTÉED BRUSSELS SPROUTS, ROASTED BUTTERNUT, SPICED BLUEBERRY PURÉE 29.95

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 RED QUINOA, GRILLED ZUCHINI, WATERMELON RADISH, PAPAYA PURÉE 34.95
SHRIMP SCAMPI HOUSE MADE LINGUINE, GARLIC LEMON BUTTER, DICED TOMATO, MICRO BASIL, PARMESAN 31.95
CHILEAN SEA BASS SUNDRIED TOMATO SAFFRON RISOTTO, SNOW PEA SALAD 34.95
FAROE ISLAND SALMON TOASTED BARLEY, BROCCOLINI, CELERIAC PURÉE, POMEGRANATE-BALSAMIC REDUCTION 29.95
PAN SEARED HALIBUT SWEET POTATO GNOCCHI, SPINACH, RED PEPPER, CRANBERRIES, BEURRE NOISSETTE 32.95

Veg

VEGAN SEITAN MARSALA QUINOA, HARICOTS VERTS 26.95
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 7.95
WHIPPED POTATOES 6.95
ROASTED GARLIC NEW POTATOES 7.95
REGGIANO & TRUFFLE FRIES 11.95
CRAB MAC & CHEESE 14.95
SEASONED SAUTÉED SPINACH 8.95
SAUTÉED BRUSSELS SPROUTS 8.95
ONION RINGS 9.95
LOCALLY-FORGED MAITAKE MUSHROOMS 12.95
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-

Sunday's Classic 3-Course \$39.95

1ST COURSE

CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE

PRIME RIB AU JUS

10OZ CHEF'S CUT, MASHED POTATOES

DESSERT

CLASSIC CRÈME BRÛLÉE

-NO SUBSTITUTIONS-

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