

Dinner December 3, 2018

*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 OYSTERS 3.50 EA
BLUE POINT (CT)	CHEFS CREEK (BC)	FLYING POINTS (ME)
SALUTATION COVE (PEI)		KUSSHI (BC)
		LADY BARNSTABLE (MA)

CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA
CRABMEAT COCKTAIL 16 CHILLED 1/2 MAINE LOBSTER 17
JUMBO SHRIMP COCKTAIL 3.75 EA

Soups & Salads

NEW ENGLAND CLAM CHOWDER 7.95 FRENCH ONION SOUP 8.95
BEEF & VEGETABLE SOUP 7.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, LEMON-CHAMPAGNE VINAIGRETTE 7.95
ORGANIC BABY SPINACH SPICED PECANS, SUNDRIED CHERRIES, FIG WALNUT VINAIGRETTE,
MAYTAG BLEU CHEESE, RED ONIONS 10.95

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

ICEBERG WEDGE TOMATOES, CUCUMBER, RED ONIONS, MAYTAG BLEU CHEESE 10.95
HARRYS CHOPPED GREEK SALAD 10.95

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

Appetizers

BEEF CARPACCIO 15.95

ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI

CRISPY CALAMARI 13.95

ENGLISH MUSTARD LEMON AIOLI, PEPPADEW,
SCALLION, CILANTRO, BLACK SESAME SEEDS

HOT CRAB & ARTICHOKE DIP 13.95

CRISPY SOURDOUGH CROUTONS

ESCARGOTS À LA BOURGUIGNONNE 11.95

CLAMS CASINO 14.95

AHI TUNA CRUDO 14.95

LEMON-CHILI GREMOLATA, CAPERS, GREEN ONION, EVOO

ARTISAN CHEESE BOARD 16.95

ROASTED CAULIFLOWER 9.95

SMOKED PAPRIKA, PARMESAN, BASIL AIOLI

TUSCAN MEATBALLS 9.95

TOMATO FONDUE, ROMANO, BASIL

Steak

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95

GRILLED FILET MIGNON CENTER CUT

6OZ 28.95 8OZ 34.95 12OZ 39.95

16OZ NEW YORK STRIP STEAK 38.95

24OZ PORTERHOUSE 48.95

Steak Enhancements

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING.
YOU MAY ADD ADDITIONAL TOPPING FOR 3 EACH.

SAUCES: PEPPERCORN SAUCE / BÉARNAISE / BORDELAISE

TOPPING: SAUTÉED ONIONS / SAUTÉED MUSHROOMS

BERCY BUTTER / BACON-BOURBON BUTTER

Land

HARRY'S AWARD WINNING PRIME RIB AU JUS "MEDIUM RARE AT ITS BEST," AU GRATIN POTATOES

CHEF'S CUT 10oz 28.95 GRILL CUT 12oz 31.95 SAVOY CUT 18oz 37.95

RECOMMENDED STEAK WINE: DECOY CABERNET SAUMGNON, SONOMA '16 14GLS/54BTL

PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 32.95

PAN SEARED DUCK BREAST PUMPKIN RISOTTO, SMOKED TOMATO CARAWAY JAM, SPICED PUMPKIN SEEDS 28.95

GRILLED 14 OZ. PORK CHOP PEAR-CRANBERRY CHUTNEY AND BRAISED CABBAGE 27.95

BROILED RACK OF LAMB MAITAKE MUSHROOMS, BROCCOLINI, HERB DEMI 36.95

Sea

RECOMMENDED SEAFOOD WINE: DOMAINE ROBLIN SANCERRE, LOIRE VALLEY, FRANCE '17 14GLS/55BTL

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE, CRISPY JICAMA 30.95

LOCAL DIVER SEA SCALLOPS RED LENTILS, ANDOUILLE SAUSAGE, ROASTED RED PEPPER COULIS 31.95

PRAWN SCAMPI LINGUINI, GARLIC LEMON BUTTER, DICED TOMATO, BASIL CHIFFONADE, PARMESAN 31.95

PAN SEARED LOBSTER BABY CARROTS, BEECH MUSHROOMS, HERB GOAT CHEESE POLENTA CAKE, SAFFRON-
CAULIFLOWER PUREE 36.95

Fin Fish

PAN SEARED SWORDFISH ISRAELI COUSCOUS, ROASTED TOMATOES, SQUASH & ZUCCHINI, ROMESCO SAUCE 30.95

FAROE ISLAND SALMON ROMANESCO, CAULIFLOWER, QUINOA, CURRANTS, BUTTERNUT SQUASH PUREE 28.95

PAN SEARED ROCKFISH CREMINI MUSHROOM, BRAISED CIPOLLINI ONIONS, SUNDRIED TOMATO, CITRUS HERB NAGE 34.95

HALIBUT SWEET POTATO RICOTTA GNOCCHI, SPINACH, RED PEPPER, BEURRE NOISSETTE 32.95

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

JUMBO LUMP CRAB CAKE 14

GRILLED SHRIMP 3.75 EA

GRILLED SCALLOPS 5 EA

JUMBO LUMP CRABMEAT 16

OSCAR STYLE 17

Sides

LOBSTER MASHED POTATOES 17.95

CRAB MAC & CHEESE 12.95

BACON-HORSERADISH MASHED POTATOES 7.95

HERB ROASTED Tri-Color FINGERLINGS 6.95

AU GRATIN POTATOES 8.95

ONION RINGS 9.95

SEASONED SAUTÉED SPINACH 7.95

SAUTÉED BRUSSELS SPROUTS 8.95

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-

Harry's Weekly Specials:

EVERY WEDNESDAY

1/2 PRICE WINE NIGHT

(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

1/2 PRICE OYSTERS (BAR ONLY)

MONDAY THRU FRIDAY

HAPPY HOUR IN THE BAR

4:30-6:30PM

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US
BEST STEAKHOUSE, BEST RESTAURANT TO HAVE A PARTY & 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