

Dinner January 27, 2020

PLEASE REFRAIN FROM USING THE SPEAKER OPTION
ON CELL PHONES 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 3.50EA |
| BLUE POINT (CT) | CRANBERRY CREEK (WA) | KUSSHI (BC) |
| REHOBOTH BAY (DE) | PICKERING PASS (WA) | |
| SALT SHAKERS (MD) | | |

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

Appetizers

BEEF CARPACCIO ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95
HOT CRAB & ARTICHOKE DIP CRISPY SOURDOUGH CROUTONS 13.95
CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEW, SCALLION, CILANTRO, BLACK SESAME SEEDS 13.95
ESCARGOTS À LA BOURGUIGNONNE 11.95
CLAMS CASINO 14.95
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95
ARTISAN CHEESE BOARD 16.95
TUNA TARTARE AVOCADO, TOMATO JAM, CRISPY LAVASH, MICRO GREENS 14.95

Soups & Salads

NEW ENGLAND CLAM CHOWDER 7.95 FRENCH ONION SOUP 8.95
MARYLAND CRAB SOUP 8.95 CARROT-GINGER BISQUE 7.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95
BABY SPINACH SALAD CAPRIKORN FARMS GOAT FETA, DRIED CRANBERRIES,
PEARS, SPICED WALNUTS, PEAR VINAIGRETTE 10.95
CAESAR SALAD SHAVED REGGIANO 8.95/12.95
SHAVED BRUSSELS SPROUTS TOASTED ALMONDS, TOMATO, SIEVED EGG,
REGGIANO, FRESH LEMON VINAIGRETTE 12.95
TUSCAN KALE SALAD PARMIGIANO REGGIANO, GARLIC CROUTONS,
LEMON VINAIGRETTE 9.95
HARRYS CHOPPED GREEK SALAD 10.95
BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION,
BLEU CHEESE DRESSING 12.95
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

Steak

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95
GRILLED FILET MIGNON CENTER CUT
6OZ 29.95 8OZ 35.95 12OZ 41.95
16OZ NEW YORK STRIP STEAK 38.95
24OZ PORTERHOUSE 48.95

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

JUMBO LUMP CRAB CAKE 14 • GRILLED SHRIMP 3.75 EA • SCALLOPS 5 EA
JUMBO LUMP CRABMEAT 16 • OSCAR STYLE 18 • 6OZ MAINE LOBSTER TAIL 28

Land

HARRY'S AWARD WINNING PRIME RIB AU JUS "MEDIUM RARE AT ITS BEST," AU GRATIN POTATOES
CHEF'S CUT 10oz 29.95 GRILL CUT 12oz 32.95 SAVOY CUT 18oz 38.95
RECOMMENDED STEAK WINE: ST. FRANCIS CABERNET SAUVIGNON, SONOMA VALLEY '16 14GLS/54BTL
PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 34.95
PAN SEARED DUCK BREAST LOCALLY FORAGED MAITAKE MUSHROOMS, WILD RICE, ROMANESCO, POMEGRANATE JUS 28.95
BROILED PRIME PORK CHOP CARAMELIZED FENNEL, RAINBOW CHARD, PEAR-CRANBERRY CHUTNEY 27.95
RACK OF LAMB TRUMPET MUSHROOMS, HARICOTS VERTS, GRILLED SWEET ONIONS, DEMIGLACE 36.95

Sea

RECOMMENDED SEAFOOD WINE: DOMAINE ROBLIN SANCERRE, LOIRE VALLEY, FRANCE '18 14GLS/55BTL
BROILED JUMBO LUMP CRAB CAKES GARLIC NEW POTATOES, ARUGULA PARSLEY SALAD, TOMATILLO CILANTRO CREAM 32.95
LOCAL DIVER SEA SCALLOPS SAFFRON RISOTTO, SUCCOTASH, SWEET PEA PUREE, SCALLIONS 31.95
PRAWN SCAMPI LINGUINI, GARLIC LEMON BUTTER, DICED TOMATO, BASIL CHIFFONADE, PARMESAN 31.95

Fin Fish

FAROE ISLAND SALMON KALE & SMOKED GOUDA POLENTA, ROASTED RADISHES, PLUM TOMATO PUREE 28.95
WILD HALIBUT SWEET POTATO RICOTTA GNOCCHI, SPINACH, RED PEPPER, BEURRE NOISETTE 32.95
PAN SEARED CHILEAN SEA BASS MUSHROOM & BARLEY RAGOUT, GRAPE TOMATOES, LEEK & CHIVE CREAM 34.95
SEARED SWORDFISH BROCCOLINI, GERMAN POTATO SALAD, GRAPE REDUCTION 29.95

Yeg

VEGAN SEITAN "CHICKEN" MARSALA RICE, HARICOTS VERTS 26.95
HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 25.95

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

Steak Enhancements

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING
YOU MAY ADD ADDITIONAL TOPPINGS FOR \$3 EACH

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS
BERCY BUTTER • BACON-BOURBON BUTTER

Sides

LOBSTER MASHED POTATOES 17.95
BACON-HORSERADISH MASHED POTATOES 7.95
CRAB MAC & CHEESE 12.95
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 SUNDAY (EXCLUDING HOLIDAYS)
CLASSIC 3-COURSE DINNER 35.00

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
4PM - 6PM