

Dinner May 2023

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.

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
BEEF VEGETABLE SOUP 9.95

SPINACH SALAD RED CRESS, STRAWBERRIES, RED ONION, GRUYERE,
BALSAMIC VINAIGRETTE 12.95

MARKET SALAD SEASONAL GREENS, SHAVED BUTTON MUSHROOM, RADISH,
TARRAGON-MUSTARD VINAIGRETTE 11.95

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

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

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 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

STEAK 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 FOCACCIA, HONEYCOMB, FIG JAM 24

Harry's Steaks

RECOMMENDED STEAK WINE: PROTOS TEMPRANILLO, RIBERA DEL DUERO, SPAIN '20 12GLS/50BTL

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: 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

PAN SEARED DUCK BREAST CHARRED SPRING ONION, RADISH, FRIED POLENTA, RHUBARB-
GINGER CHUTNEY 32.95

BASIL CRUSTED LAMB RACK TOMATO CONCASSE, SNOW PEAS, FAVA BEANS, NEW POTATOES,
ROASTED GARLIC JUS 42.95

STUFFED PORK LOIN DATES, ONION, APRICOT HARISSA, TABBOULEH 34.95

Sea

BROILED JUMBO LUMP CRAB CAKES WARM POTATO SALAD, NUESKE'S BACON, DILL
CRÈME FRAICHE 39.95

PAN SEARED DIVER SEA SCALLOPS JASMINE RICE, SUNCHOKE MOUSSE, GREEN APPLE, MACHE 37.95

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

PENNSYLVANIA TROUT POTATO HASH, BACON, ALMOND-CAULIFLOWER MOUSSE, SUNDRIED
TOMATO RELISH 29.95

SEARED KING SALMON PEAS, SHIITAKE MUSHROOMS, PEA TENDRIL, BEURRE LIMON, RAMP
VINAIGRETTE 38.95

Veg

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

VEGAN EGGPLANT PARMESAN IMPOSSIBLE CHICK PEA BOLOGNESE, VEGAN MOZZARELLA, 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

MAC & CHEESE 12.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

LOCAL ASPARAGUS, FINES HERBS & BUTTER 11

HARICOT VERTS GARLIC, TOMATO, BASIL 9.95

WILD MUSHROOMS SHIITAKE, OYSTER, PARSLEY PESTO 11

SAUTÉED SPINACH 9.95

ROASTED CARROTS GARAM MASALA, CILANTRO, LABNE 9.95

GRILLED EGGPLANT HUMMUS, HALOUMI, OREGANO 9.95

SNOW & SNAP PEAS ONION RELISH, CHIVES 9.95

-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)

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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 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, SESAME