

Dinner May 2024



*Raw Bar, Chilled Seafood & Towers

CHERRYSTONE CLAMS ON THE 1/2 SHELL 2EA
CRABMEAT COCKTAIL 20
JUMBO SHRIMP COCKTAIL 4EA
OYSTERS ON THE 1/2 SHELL EAST 3.00EA WEST 3.25EA PREMIUM 3.50EA
SNOW CRAB CLAWS COCKTAIL SAUCE, LEMON 8EA
PETIT SAVOY SEAFOOD TOWER 85 (SERVES 2-4)
6 JUMBO SHRIMP, 6 OYSTERS, 3OZ MUSSELS, 3OZ GRILLED OCTOPUS, 1/2 LOBSTER, 6 CLAMS, & 2 SCALLOP CRUDO
GRAND SAVOY SEAFOOD TOWER 130 (SERVES 4-6)
12 JUMBO SHRIMP, 12 OYSTERS, 3OZ MUSSELS, 3OZ GRILLED OCTOPUS, 1/2 LOBSTER, 12 CLAMS, 2 SCALLOP CRUDO & 8 SNOW CRAB CLAWS
*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Soups

NEW ENGLAND CLAM CHOWDER 10.95 • FRENCH ONION 10.95 • HAZELNUT-PARSNIP BISQUE 10.95

Appetizers

GRILLED SPANISH OCTOPUS POTATO, CHORIZO, SAFFRON AIOLI, ROMESCO, LEMON 18
CRISPY CALAMARI SUN DRIED TOMATOES, BLACK OLIVES, PARSLEY, GRILLED LEMON AIOLI 16.95
VOL AU VENT D'ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 15.95
YELLOWFIN TUNA TARTARE NIÇOISE OLIVE TAPENADE, OVEN DRIED TOMATO, SOFT BOILED EGG, CHIVE, HOUSE CHIPS 16.95
ARTISANAL CHEESE BOARD MARCONA ALMONDS, HONEYCOMB, FIG JAM, FOCACCIA 24
HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 14.95
CLAMS CASINO BACON, CASINO BUTTER 16.95
BEETS & BURRATA FENNEL AGRODOLCE, SPECK, PARSLEY, FOCACCIA 16

Salads

HOUSE SALAD GREEN & RED LEAF LETTUCE, VINAIGRETTE, FINES HERBS 9.95
CAESAR SHAVED REGGIANO, CROUTONS 9.95/12.95
GRILLED ROMAINE BLISTERED TOMATO, EGG, POLENTA CROUTON, ROASTED GARLIC VINAIGRETTE, PARMESAN 13.95
WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONION, CHIVES, BLUE CHEESE DRESSING 13.95
LOBSTER SALAD MIXED GREENS, GRAPEFRUIT, ROASTED SHALLOT VINAIGRETTE, TARRAGON AIOLI 27
ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4EA, CRAB CAKE+25, SCALLOP +10EA, JUMBO LUMP CRABMEAT +20, SALMON +18

Harry's Steaks

RECOMMENDED STEAK WINE: MATSU TEMPRANILLO, TORO, SPAIN '22 12GLS/50BTL

GRILLED FILET MIGNON 6OZ 38.95 8OZ 48.95
16OZ NEW YORK STRIP STEAK FROM 44 FARMS 49.95
18OZ 45 DAY AGED RIBEYE 54.95

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 44.95 SAVOY CUT 18OZ 52.95
HARRY'S SIGNATURE FILET OSCAR 6OZ GRILLED FILET MIGNON, JUMBO LUMP CRABMEAT, ASPARAGUS SPEARS, BEARNAISE 60.95
RACK OF LAMB MOROCCAN COUS COUS, TZATZIKI, SPICED BABY CARROTS, CILANTRO 48.95

Sea

BROILED JUMBO LUMP CRAB CAKES APPLE & FENNEL SLAW, NUESKE'S BACON, BROWN BUTTER 48.95
PAN SEARED DIVER SEA SCALLOPS SESAME SOBA NOODLES, CUCUMBER, BASIL, COCONUT-CASHEW PUREE 44.95
SHRIMP SCAMPI LINGUINE, GARLIC LEMON BUTTER, TOMATO, PARMESAN 34.95
PAN SEARED FLUKE CHARRED RAMP PESTO, GNOCCHI, BLISTERED TOMATO RELISH, CITRUS BEURRE BLANC, TOASTED BREADCRUMBS 34.95
SEARED KING SALMON BEECH MUSHROOMS, YUKON GOLDS, MUSSELS, SMOKED TROUT ROE, WHITE WINE NAGE 36.95
HALIBUT FIFER ORCHARD'S ASPARAGUS, PEE-WEE POTATOES, CRISPY SHALLOT, VER JUS SABAYON 40

Veg

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 26.95
VEGAN STUFFED ACORN SQUASH OYSTER MUSHROOMS, RED QUINOA, KALE, PEPITAS, CRANBERRY COMPOTE 28.95

Steak & Entrée Add Ons

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • SCALLOPS 10 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 • ASPARAGUS FINES HERBS & BUTTER 10.95 • HARICOTS VERTS 9.95
SAUTÉED SPINACH 9.95 • ROASTED CARROTS GARAM MASALA, CILANTRO, LABNE 9.95 • BRUSSELS SPROUTS PANCETTA, DATES, PARMESAN, ROASTED GARLIC VINAIGRETTE 9.95
-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

THANK YOU DELAWARE TODAY READERS FOR VOTING US: BEST RESTAURANT IN NORTH WILMINGTON, BEST STEAKHOUSE & BEST WINE LIST FOR 2023!

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT, SESAME