

# Dinner June 2024

## \*Raw Bar, Chilled Seafood & Towers

- CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA  
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  
JONAH CRAB CLAWS COCKTAIL SAUCE, LEMON 12EA  
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,  
5 SNOW CRAB CLAWS & 4 JONAH CRAB CLAWS

\*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



## Soups

- NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95

## 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 17.95  
ARTISANAL CHEESE BOARD MARCONA ALMONDS, HONEYCOMB, FIG JAM, FOCACCIA 24  
HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95  
CLAMS CASINO BACON, CASINO BUTTER 18.95  
BEETS & BURRATA FENNEL AGRODOLCE, SPECK, PARSLEY, FOCACCIA 16

## Salads

- HOUSE SALAD GREEN & RED LEAF LETTUCE, VINAIGRETTE, FINES HERBS 9.95  
GRILLED ROMAINE BLISTERED TOMATO, EGG, POLENTA CROUTONS, 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  
CAESAR SHAVED REGGIANO, CROUTONS 9.95/12.95

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 CREEKSTONE 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 8OZ GRILLED FILET MIGNON, JUMBO LUMP CRABMEAT, ASPARAGUS SPEARS, BEARNAISE 70.95  
LAMB LOIN BASIL CRUSTED, CHARRED TOMATOES & EGGPLANT, WHITE BEANS, FRESH MINT 45.95  
14OZ MILK-FED VEAL CHOP ROYAL TRUMPET MUSHROOMS, HERBED POLENTA, MADEIRA DEMI-GLACE, GREMOLATA 52.95

## 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 36.95  
PAN SEARED FLUKE CHARRED RAMP PESTO, GNOCCHI, BLISTERED TOMATO RELISH, CITRUS BEURRE BLANC, TOASTED BREADCRUMBS 36.95  
SEARED KING SALMON BEECH MUSHROOMS, YUKON GOLDS, MUSSELS, SMOKED TROUT ROE, WHITE WINE NAGE 38.95  
HALIBUT FIFER ORCHARD'S ASPARAGUS, PEE-WEE POTATOES, CRISPY SHALLOT, VER JUS SABAYON 40.00  
TUSCAN FISH SOUP MUSSELS, CALAMARI, HALIBUT, SHRIMP, TOMATO, WHITE WINE, SOURDOUGH 33.00

## Yeg

- HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 26.95  
VEGAN STUFFED ACORN SQUASH OYSTER MUSHROOMS, RED QUINOA, SPINACH, 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 26.95 • BACON-HORSERADISH MASHED POTATOES 9.95 • WHIPPED POTATOES 8.95 • ROASTED GARLIC NEW POTATOES 9.95  
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 10.95

-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