

Dinner June 23, 2022

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.
BLUE POINT (CT) GLACIER POINT (AK) BARSTOOL COCKTAIL (PEI)
SUMMER LOVE (PEI)

CHERRYSTONE CLAMS ON THE 1/2 SHELL 2EA
CRABMEAT COCKTAIL 20
JUMBO SHRIMP COCKTAIL 4 EA

Soups & Salads

NEW ENGLAND CLAM CHOWDER 9.95
FRENCH ONION SOUP 10.95
CHICKEN CURRY 9.95

SPINACH & STRAWBERRY SALAD GOAT CHEESE, PECANS, PICKLED ONION,
POPPY SEED DRESSING 12.95

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

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

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 8.95

CAESAR SALAD 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 CRISPY CROUTONS 14.95

CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEWS, SCALLION, BLACK SESAME SEEDS 14.95

ESCARGOTS A LA BOURGUIGNON 12.95

FILET MIGNON TARTARE CURED EGG YOLK, CAPERS, PARSLEY, TOASTED BAGUETTE 15.95

ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 11.95

TUNA TARTARE MANGO-HABANERO PURÉE, AVOCADO, WONTON, PEA TENDRILS,
BLACK SESAME 16.95

ARTISANAL CHEESE BOARD ROQUEFORT, MAHÓN, & HONEY BEE CHEESE, MARCONA
ALMONDS, GRILLED BAGUETTE, HONEYCOMB, FIG JAM 24

Harry's Steaks

RECOMMENDED STEAK WINE: ST. FRANCIS CABERNET SAUVIGNON, SONOMA CA '18 14GLS/58BTL

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: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

Land

HARRY'S AWARD WINNING PRIME RIB AU JUS, WHIPPED POTATOES

GRILL CUT 12oz 41.95 SAVOY CUT 18oz 46.95

ROASTED RACK OF LAMB ROASTED ROOT VEGETABLES, MINTED PEA PUREE 37.95

BROILED PRIME PORK CHOP SAUTÉED KALE, PEACH CHUTNEY 34.95

PAN SEARED DUCK BREAST BROCCOLINI, BARLEY, PICKLED JICAMA, CHERRY COULIS 31.95

Sea

BUTTERMILK BATTERED SOFT SHELL CRABS FRISEE & ARUGULA, ASPARAGUS, CORN, SAUCE VERT 38.95

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE SAUCE 39.95

DIVER SEA SCALLOPS LEMON THYME MOROCCAN COUSCOUS, ROMANESCO, RED BELL PEPPER, ROASTED FIG BEURRE ROUGE 37.95

FAROE ISLAND SALMON ROASTED OYSTER MUSHROOMS, OLIVE TAPENADE, FRISEE, SPINACH COULIS 33.95

PAN SEARED HALIBUT WILD RICE, RADISH & SNAP PEA SALAD, ROMESCO 35.95

RHODE ISLAND FLUKE MEUNIERE HARICOTS VERTS, BUTTER, PARSLEY & LEMON 32.95

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

Yeg

VEGAN SEITAN MARSALA QUINOA, HARICOTS VERTS 28.95

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, 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 8.95

WHIPPED POTATOES 7.95

ROASTED GARLIC RED BLISS POTATOES 8.95

REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95

CRAB MAC & CHEESE 14.95

CHEDDAR, REGGIANO, OLD BAY, BREAD CRUMBS

SEASONED SAUTÉED SPINACH 9.95

SAUTÉED BRUSSELS SPROUTS 9.95

KENNETT SQUARE MUSHROOMS 9.95

BUTTER POACHED ASPARAGUS 9.95

SAUTÉED HARICOTS VERTS 8.95

ROASTED TRI-COLOR CARROTS 8.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

Harry's Weekly Specials

TUESDAY WHOLE MAINE LOBSTER SPECIAL
39.95

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EVERY WEDNESDAY

1/2 PRICE WINE NIGHT

(OVER 50 BOTTLES OF WINE FOR 50% OFF)

*

EVERY THURSDAY

\$2 OYSTERS

*

EVERY SUNDAY (EXCLUDING HOLIDAYS)
CLASSIC 3-COURSE DINNER 44.95

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