

Harry's Savvy Grill Dinner Menu 6/4/20

Starters

NEW ENGLAND CLAM CHOWDER 8.95
FRENCH ONION SOUP 8.95
CLAMS CASINO 14.95
HOT CRAB & ARTICHOKE DIP CRISPY CROUTONS 13.95
CRISPY CALAMARI, MUSTARD LEMON AIOLI, PEPPADEWS, SCALLION, BLACK SESAME SEEDS 14.95
ESCARGOTS A LA BOURGUIGNONNE 11.95
BEEF CARPACCIO ARUGULA, FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95
CRABMEAT COCKTAIL 16.00
JUMBO SHRIMP COCKTAIL 14.00 (4COUNT)
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95

Salads

BABY SPINACH SALAD SPICED WALNUTS, DRIED CHERRIES, FIG-WALNUT VINAIGRETTE, BLEU CHEESE, RED ONIONS 10.95
BRUSSELS SPROUTS SALAD TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, LEMON VINAIGRETTE 12.95
SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95
CAESAR SALAD SHAVED REGGIANO, CROUTONS 8.95/12.95
ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +14, CRAB CAKE +14
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

Sandwiches

LOBSTER ROLL FRIES 19.95
SOFT SHELL BLT BASIL AIOLI, FRIES 18.95
CHARBROILED GROUND 10OZ SIRLOIN BURGER
CRISPY FRIED ONIONS, TOMATO, PEPPER JACK CHEESE, GARLIC HERB AIOLI, FRIES 14.95
OPEN FACED PRIME RIB CREAMY HORSERADISH SAUCE, FRIES 20.95
CRAB CAKE SANDWICH LEMON AIOLI, FRESH SLAW, FRIES 16.95

Steak

GRILLED FILET MIGNON 6OZ 29.95 8OZ 35.95 12OZ 44.95
18OZ 45 DAY AGED RIBEYE 44.95

Steak Enhancements

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

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE • BERCY BUTTER • BACON-BOURBON BUTTER
TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

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

Entrees

HARRY'S AWARD WINNING PRIME RIB – GRILL CUT 12OZ "MEDIUM RARE AT ITS BEST," AU JUS, CREAMY HORSERADISH, MASHED POTATOES 32.95
BROILED PRIME PORK CHOP CHARRED NAPA CABBAGE, RED ONION, BELL PEPPER, PORT CHERRY & MUSTARD CHUTNEY 28.95
BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE SAUCE 32.95
DIVER SEA SCALLOPS CORN & FAVA BEAN SUCCOTASH, QUINOA, APPLEWOOD SMOKED BACON, SWEET CORN PUREE 31.95
BUTTERMILK BATTERED SOFT SHELL CRABS YELLOW CORN SALSA, NAPA CABBAGE & PAPAYA SALAD, MANGO-HABANERO PUREE 34.95
CHILEAN SEA BASS RED LENTILS, PROVENÇAL VEGETABLES, WHITE WINE-TARRAGON NAGE 34.95
PAN SEARED SALMON MEDITERRANEAN COUSCOUS, PERSIMMON & APRICOT VINAIGRETTE 28.95
WILD HALIBUT CITRUS MARINATED VEGETABLES, ORZO, ARUGULA-BASIL PESTO 32.95

Sides

LOBSTER MASHED POTATOES 17.95
BACON-HORSERADISH MASHED POTATOES 7.95
CRAB MAC & CHEESE 12.95
ROASTED NEW POTATOES 6.95
KENNETT SQUARE MUSHROOMS 8.95
SAUTÉED HARICOT VERTS 6.95
TRI-COLOR CARROTS 7.95
SAUTÉED SPINACH 7.95
SAUTÉED BRUSSELS SPROUTS 8.95
BUTTER POACHED ASPARAGUS 8.95

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