

*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, 6 CLAMS, COLOSSAL CRABMEAT, 1/2 LOBSTER
 GRAND SAVOY SEAFOOD TOWER 130 (SERVES 4-6)
 12 JUMBO SHRIMP, 12 OYSTERS, 12 CLAMS, COLOSSAL CRABMEAT, 1/2 LOBSTER, 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 • SWEET CORN BISQUE 12.95 • FRENCH ONION 12.95

Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95
 CRISPY CALAMARI SUN DRIED TOMATOES, BLACK OLIVES, PARSLEY, GRILLED LEMON AIOLI 16.95
 CLAMS CASINO BACON, CASINO BUTTER 18.95
 VOL AU VENT D'ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 15.95
 ARTISANAL CHEESE BOARD ALMONDS, HONEYCOMB, FOCACCIA 23.95
 YELLOWFIN TUNA TARTARE NIÇOISE OLIVE TAPENADE, OVEN DRIED TOMATO, SOFT BOILED EGG, CHIVE, HOUSE CHIPS 17.95

Salads

HOUSE SALAD TOMATO, CUCUMBER, RED ONION, HOUSE VINAIGRETTE 9.95
 SALAD VERT LEAF LETTUCE, TARRAGON VINAIGRETTE, CHIVES 9.95
 CAESAR SHAVED REGGIANO, CROUTONS 9.95/12.95
 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

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
 10OZ HANGER STEAK FROM CREEKSTONE FARMS 36.95
 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 8OZ GRILLED FILET MIGNON, JUMBO LUMP CRABMEAT, ASPARAGUS SPEARS, BEARNAISE 70.95
 RACK OF LAMB RED LENTILS, BABA GANOUSH, HALLOUMI, SHIRAZI SALAD 46.95
 14OZ VEAL CHOP ROYAL TRUMPET MUSHROOMS, POLENTA, MADEIRA DEMI-GLACE, GREMOLATA 46.95
 GRILLED PORK CHOP PEACH MOSTARDA, SWISS CHARD, CORNBREAD 36.95

Sea

BROILED JUMBO LUMP CRAB CAKES APPLE & FENNEL SLAW, NUESKE'S BACON, BROWN BUTTER 48.95
 BUTTERMILK BATTERED SOFT SHELL CRABS BLACK BEAN SALSA, CORN PUREE, AVOCADO MOUSSE, CILANTRO 46.95
 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
 GLORY BAY KING SALMON WHIPPED FETA, CHILLED COUS COUS & CUCUMBER SALAD, LEMON, CRISPY CHICKPEAS 38.95
 HALIBUT CHARRED SCALLION PESTO, GNOCCHI, BLISTERED TOMATO RELISH, CITRUS BEURRE BLANC, TOASTED BREADCRUMBS 39.95

Yeg

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 26.95
 VEGAN PUTTANESCA ZUCCHINI NOODLES, VEGAN PARMESAN, BASIL TOFU, ALMONDS 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 11.95 • WHIPPED POTATOES 9.95 • ROASTED GARLIC NEW POTATOES 10.95
 MAC & CHEESE 12.95 • REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95 • ASPARAGUS FINES HERBS & BUTTER 11.95 • HARICOTS VERTS 10.95
 SAUTÉED SPINACH 11.95 • EXOTIC MUSHROOMS CHIVES 13.95 • BRUSSELS SPROUTS PANCETTA, DATES, PARMESAN, ROASTED GARLIC AIOLI 11.95

THANK YOU DELAWARE TODAY READERS FOR VOTING US:
 BEST RESTAURANT IN NORTH WILMINGTON, BEST FINE DINING & BEST SPECIAL OCCASION RESTAURANT 2024!

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

Sunday's Classic 3-Course

\$49.95

1ST COURSE

CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE

PRIME RIB AU JUS

CHEF'S CUT, WHIPPED POTATOES

DESSERT

CLASSIC CRÈME BRULEE

-NO SUBSTITUTIONS-