

Dinner August 5, 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)	DABOB BAY (WA)	KUSSHI (BC)
WELLFLEET (MA)		SAVAGE BLONDE (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
ROASTED RED PEPPER & TOMATO SOUP 9.95

HEIRLOOM TOMATO SALAD FETA, BASIL, ARUGULA, RED ONIONS,
BALSAMIC REDUCTION 13.95

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 13.95

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 IDIAZABAL, MAHÓN, & HONEY BEE CHEESE, MARCONA
ALMONDS, GRILLED BAGUETTE, HONEYCOMB, FIG JAM 24

Harry's Steaks

RECOMMENDED STEAK WINE: DAOU CABERNET SAUMIGNON, PASO ROBLES, CA '19 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 GRILLED BROCCOLINI, POMEGRANATE BORDELAISE, MINT 37.95

BROILED PRIME PORK CHOP SAUTÉED MUSTARD GREENS, PEACH CHUTNEY 34.95

SEARED AIRLINE CHICKEN BREAST SESAME SUSHI RICE, PICKLED CABBAGE, SOY & HONEY GLAZE 28.95

Sea

BUTTERMILK BATTERED SOFT SHELL CRABS NAPA CABBAGE SLAW, LEMON CAULIFLOWER PURÉE 38.95

BROILED JUMBO LUMP CRAB CAKES FIRE ROASTED CORN & ARUGULA SALAD, CILANTRO-LIME AIOLI 39.95

PAN SEARED DIVER SEA SCALLOPS COCONUT & SWEET CORN RISOTTO, ASPARAGUS, ESPELETTE PEPPER, EVOO 37.95

FAROE ISLAND SALMON OYSTER MUSHROOMS, HEIRLOOM TOMATO, OLIVE TAPENADE, SPINACH COULIS 33.95

PAN SEARED HALIBUT PESTO ORZO, SNAP PEA SALAD, ROMESCO 35.95

SEARED MAHI MAHI BLACK BEAN & CORN SALSA, BRÛLÉED PINEAPPLE, CURRY CARROT PURÉE 34.95

SHRIMP SCAMPI LINGUINE, GARLIC LEMON BUTTER, DICED TOMATO, 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 9.95

WHIPPED POTATOES 7.95

ROASTED GARLIC NEW POTATOES 8.95

SHAVED ONIONS ZESTY GARLIC AIOLI 9.95

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

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

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

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US BEST DATE NIGHT RESTAURANT, BEST FINE DINING, BEST WINE LIST FOR 2022!

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

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