

*Raw Bar, Chilled Seafood & Towers

OYSTERS ON THE 1/2 SHELL Select 3.5ea Premium 4ea Reserve 5ea
CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA
COLOSSAL CRABMEAT COCKTAIL 25
JUMBO SHRIMP COCKTAIL 4EA

JONAH CRAB CLAWS 12ea
cocktail sauce, dijonnaise, lemon

YELLOWFIN TUNA TARTARE 22
avocado, sesame, wasabi tobiko, nori aioli, cilantro

PETIT SAVOY SEAFOOD TOWER 85 (serves 2-4)
6 jumbo shrimp, 6 oysters, 6 clams, colossal crabmeat, lobster salad

GRAND SAVOY SEAFOOD TOWER 130 (serves 4-6)
12 jumbo shrimp, 12 oysters, 12 clams, colossal crabmeat, 6 jonah crab claws, lobster salad
*consuming undercooked food may increase your risk of food borne illness



Appetizers

CLAMS CASINO 19
bacon, bell peppers, butter

HOT CRAB & ARTICHOKE DIP 18
grilled focaccia

RHODE ISLAND CALAMARI 18
served crispy with cherry peppers,
rosemary aioli

BURRATA VOLAU VENT 16
arugula, sundried tomato pesto,
lemon beurre-blanc, olio verde

GRILLED SPANISH OCTOPUS 21
watercress, pickled onions, niçoise olives,
crispy potatoes

GRAZING BOARD 30
cured meats & cheeses with traditional
accompaniments & focaccia

Soups & Salads

NEW ENGLAND CLAM CHOWDER 13
FRENCH ONION GRATINEE 13
SOUP DU JOUR 13

PEACH & BURRATA 16
red vein sorrel, arugula, prosciutto,
pistachio

SALAD VERT 11
bibb lettuce, house vinaigrette

CAESAR 14
shaved parmigiano reggiano, croutons

WEDGE 15
pepper-crusted pork belly, tomato,
red onion, chives, blue cheese dressing

LOBSTER BIBB 30
Maine lobster salad, avocado, tomato,
citrus dressing

Pasta

SHRIMP SCAMPI 37
linguine, garlic, lemon butter, tomato,
parmigiano reggiano

LOBSTER BUCATINI 45
cold water lobster tail, San Marzano
tomatoes, basil, pecorino romano

MAFALDINE CACIO E PEPE 27
arugula, pecorino romano,
toasted pistachios, black pepper V

HEARTS OF PALM SCAMPI 27
linguine, garlic, lemon butter, tomato,
parmigiano reggiano V

ADD TO ANY SALAD OR PASTA:
grilled chicken +8, grilled shrimp 4ea,
crab cake+25, colossal crabmeat +25,
salmon +18, bistro steak +25

Harry's Award Winning 45-Day Aged Prime Rib Au Jus

whipped potatoes & chive butter, creamy horseradish

12oz Grill Cut 55

18oz Savoy Cut 65

Entrees

HARRY'S SIGNATURE FILET OSCAR 76
8oz filet mignon, colossal crabmeat,
asparagus, bearnaise

LABELLE PATRIMOINE CHICKEN 33
herb stuffed, whipped potatoes,
broccolini, chicken bordelaise

HOMEMADE FALAFEL 30
Tzatziki, Moroccan hot sauce,
Mediterranean salad VG

JUMBO LUMP CRAB CAKES 49
frisee, red vein sorrel,
watermelon radish, dijonnaise

WILD SOCKEYE SALMON 40
D'ottavio Farms eggplant caponata,
orzo, saffron-lemon gastrique,
gremolata butter

DIVER SCALLOPS 50
Fifer Orchards succotash, guanciale,
red pepper coulis

CHILEAN SEA BASS 59
Garden State Farms baby bok choy,
Avondale maitake mushrooms,
gochujang hollandaise

Harry's Steaks & Chops

6oz/8oz FILET MIGNON 37/47
Midwestern Family Farms, Nebraska

100Z HANGER STEAK 39
Creekstone Farms, Kansas

14OZ NEW YORK STRIP 54
Allen Brothers, South Dakota

18OZ DRY-AGED KANSAS CITY STRIP 76
Midwestern Family Farms, Nebraska

18OZ 45-DAY AGED RIBEYE 59
Grass Run Farms, Nebraska

100Z DUROC PORK CHOP 33
Leidy's, Pennsylvania

Enhancements

SAUCES/BUTTERS 4ea
peppercorn/bearnaise/bordelaise
bercy butter/bacon-bourbon butter
gorgonzola butter

COLOSSAL CRABMEAT 25
OSCAR STYLE 27

JUMBO LUMP CRABCAKE 25
GRILLED SHRIMP 4EA

CRAB IMPERIAL 22
6OZ MAINE LOBSTER TAIL 29
SCALLOP 12EA

Sides

CRAB MAC & CHEESE 24
cavatappi, bechamel

LOBSTER MASHED POTATOES 29

BACON-HORSERADISH POTATOES 12

ROASTED GARLIC NEW POTATOES 11

TRUFFLE PARMESAN FRIES 16
truffle aioli

CIPOLLINI ONIONS 10

ASPARAGUS 12

SEASONED SPINACH 13

HARICOTS VERTS 12
garlic, almonds, preserved lemon

LOCAL MUSHROOMS 14
oyster, shiitake, cremini, chives

BRUSSELS SPROUTS 14
bacon, grana padano, balsamic

GRILLED BROCCOLINI 13
pinenuts, sultanas, tahini-lemon dressing
-substitutions may incur an additional charge-

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