

*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
BLUEFIN 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, prosciutto, pistachio
SALAD VERT 11
bibb lettuce, house vinaigrette
CAESAR 14
shaved parmigiano reggiano, croutons
WEDGE 15
pepper-crust ed 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
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
LABELLE PATRIMOINE CHICKEN 33
herb stuffed, whipped potatoes,
broccolini, chicken bordelaise
DIVER SCALLOPS 50
Fifer Orchards succotash, pancetta,
red pepper coulis
CHILEAN SEA BASS 59
Garden State Farms baby bok choy,
Avondale maitake mushrooms,
gochujang hollandaise
SOFTSHELL CRABS 52
Rock Hall, Maryland
buttermilk battered, thai curry, citrus
slaw, mango

Harry’s Steaks & Chops

6oz/8oz FILET MIGNON 37/47
Midwestern Family Farms, Nebraska
100Z HANGER STEAK 42
Creekstone Farms, Kansas
140Z PRIME NEW YORK STRIP 74
Pineland Farms, Maine
180Z DRY-AGED KANSAS CITY STRIP 76
Midwestern Family Farms, Nebraska
180Z 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
60Z MAINE LOBSTER TAIL 29
SCALLOP 12EA

Sides

CRAB MAC & CHEESE 24
cavatappi, béchamel
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-