Dinner November 2026

*Raw Bar, Chilled Seafood & Towers

OYSTERS ON THE ½ SHELL Select 3.5ea Premium 4ea
CHERRYSTONE CLAMS ON THE ½ SHELL 3EA
COLOSSAL CRABMEAT COCKTAIL 26
½ LB JUMBO STONE CRAB CLAWS 22
JUMBO BLACK TIGER SHRIMP COCKTAIL 5EA
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

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

ESCARGOTS VOL-AU-VENT 23
puff pastry, garlic butter, pistachio

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

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

BEET & BURRATA 16
arugula, pistachio, lemon

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

Pasta

SHRIMP SCAMPI 38
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***

ADD TO ANY SALAD OR PASTA:
grilled chicken +8, grilled shrimp 5ea, crab cake+26, colossal crabmeat +26, 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 57 18oz Savoy Cut 67

Entrees

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

BRAISED SHORT RIB 49
polenta budino, swiss chard, cremini mushrooms, crispy onions, red wine reduction

JURGIELEWICZ DUCK BREAST 39
chanterelle mushrooms, caviar lentils, fennel salad, black cherry bordelaise

JUMBO LUMP CRAB CAKES 52
shaved brussels sprouts salad, Nueske's pepper crusted bacon, marcona almonds, dijonnaise

KING SALMON 47
golden beetroot risotto, pepitas, roasted brussels sprouts, parsley pistou

DIVER SCALLOPS 51
parsnip purée, baby carrots, lobster mushrooms, crispy prosciutto, pomegranate reduction

ROASTED CAULIFLOWER STEAK 29
quinoa, butternut squash, herb pistou, raisin, caper, pinenut gastrique ***VG***

Harry's Steaks & Chops

6 oz/8 oz FILET MIGNON 42/52
Midwestern Family Farms, Nebraska

10 OZ HANGER STEAK 45
Creekstone Farms, Kansas

14 OZ PRIME NEW YORK STRIP 67
Roseda Farms, Maryland

18 OZ 45-DAY AGED RIBEYE 65
Grass Run Farms, Nebraska

14 OZ DUROC PORK CHOP 35
Leidy's Farms, Pennsylvania

Enhancements

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

COLOSSAL CRABMEAT 26
OSCAR STYLE 28
JUMBO LUMP CRABCAKE 26
GRILLED SHRIMP 5EA
CRAB IMPERIAL 23
6OZ 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

CHARRED BRUSSELS SPROUTS 14
bacon, grana padano, balsamic

-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

11/15