

*Raw Bar, Chilled Seafood & Towers

OYSTERS ON THE 1/2 SHELL Select 3.5ea Premium 4ea

CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA

COLOSSAL CRABMEAT COCKTAIL 26

JUMBO BLACK TIGER SHRIMP COCKTAIL 5EA

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

BEET & BURRATA 16

arugula, pistachio, lemon

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 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

PORK CHEEK RAGU 29

pappardelle, grana padano, micro
basil, olio verde

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
broccolini, parsley pistou

RAINBOW TROUT 39

broccolini, roasted garlic potatoes,
beurre noisette

DIVER SCALLOPS 51

parsnip purée, baby carrots, chanterelle
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 38/48

Midwestern Family Farms, Nebraska

10 OZ HANGER STEAK 42

Creekstone Farms, Kansas

14 OZ PRIME NEW YORK STRIP 67

Pineland Farms, Maine

18 OZ 45-DAY AGED RIBEYE 65

Grass Run Farms, Nebraska

10 OZ PRIME FILET OF RIBEYE 65

Midwestern Family Farms, Nebraska

16 OZ VEAL CHOP 63

Dunedin, New Zealand

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

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

10/3

*Our menu contains the following food allergens:

dairy, egg, peanut, tree nuts, fish, shellfish, soy, wheat, sesame