

Easter Dinner 2024



*Raw Bar, Chilled Seafood & Towers

CRABMEAT COCKTAIL 20
JUMBO SHRIMP COCKTAIL 4 EA
OYSTERS ON THE ½ SHELL EAST 3.00EA WEST 3.25EA PREMIUM 3.50EA
STONE CRAB CLAWS (LARGE) COCKTAIL SAUCE, TARTAR, LEMON 18EA
SNOW CRAB CLAWS COCKTAIL SAUCE, LEMON 8EA
PETIT SAVOY SEAFOOD TOWER 85 (SERVES 2-4)
6 JUMBO SHRIMP, 6 OYSTERS, 3OZ MUSSELS, 3OZ GRILLED OCTOPUS, ½ LOBSTER, 6 CLAMS, & 2 SCALLOP CRUDO
THE GRAND SAVOY SEAFOOD TOWER 130 (SERVES 4-6)
12 JUMBO SHRIMP, 12 OYSTERS, 3OZ MUSSELS, 3OZ GRILLED OCTOPUS, ½ LOBSTER, 12 CLAMS, 2 SCALLOP CRUDO, 2 STONE & 4 SNOW CRAB CLAWS
*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Soup

NEW ENGLAND CLAM CHOWDER 10.95 • FRENCH ONION 10.95

Appetizers

GRILLED SPANISH OCTOPUS POTATO, CHORIZO, SAFFRON AIOLI, ROMESCO, LEMON 18
CRISPY CALAMARI FRIED CAPERS, PRESERVED LEMON, PARSLEY, CALABRIAN AIOLI 15.95
HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 14.95
CLAMS CASINO BACON, CASINO BUTTER 16.95
VOL AU VENT D'ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 15.95
YELLOWFIN TUNA TARTARE NIÇOISE OLIVE TAPENADE, OVEN DRIED TOMATO, SOFT BOILED EGG, CHIVE, HOUSE CHIPS 16.95
ARTISANAL CHEESE BOARD MARCONA ALMONDS, HONEYCOMB, FIG JAM, FOCACCIA 24

Salads

HOUSE SALAD GREEN & RED LEAF LETTUCE, VINAIGRETTE, FINES HERBS 9.95
WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONION, CHIVES, BLUE CHEESE DRESSING 12.95
LOBSTER SALAD CHICORY, CARA CARA ORANGE, ROASTED SHALLOT VINAIGRETTE, TARRAGON AIOLI 27
CAESAR SHAVED REGGIANO, CROUTONS 8.95/12.95
ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4EA, CRAB CAKE +20, SCALLOP +7EA, JUMBO LUMP CRABMEAT +20, SALMON +18

Harry's Steaks

RECOMMENDED STEAK WINE: MATSU TEMPRANILLO, TORO, SPAIN '22 12GLS/50BTL

HARRY'S SIGNATURE 45 DAY AGED 18OZ RIBEYE 54.95

16OZ NEW YORK STRIP, 44 FARMS 49.95

GRILLED FILET MIGNON CENTER CUT 8OZ 43.95

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: BRAISED CIPOLLINI ONIONS • GRILLED PORTOBELLO MUSHROOMS

Land

HARRY'S AWARD-WINNING PRIME RIB AU JUS, AU GRATIN POTATOES

GRILL CUT 12OZ 41.95 SAVOY CUT 18OZ 48.95

RACK OF LAMB MOROCCAN COUS COUS, TZATZIKI, SPICED BABY CARROTS, CILANTRO 45.95

PAN SEARED DUCK BREAST MUSTARD SPAETZLE, BRAISED ENDIVE, ROASTED BUTTERNUT SQUASH, HONEY-GINGER REDUCTION 39.95

44 FARMS BRAISED SHORTRIB SALSIFY, SHIITAKE, TRUFFLE WHIPPED POTATOES, BORDEAUX REDUCTION 42.95

Sea

BROILED JUMBO LUMP CRAB CAKES APPLE & FENNEL SLAW, NUESKE'S BACON, BROWN BUTTER 42.95

SHRIMP SCAMPI LINGUINE, GARLIC LEMON BUTTER, TOMATO, BASIL, PARMESAN 34.95

PENNSYLVANIA TROUT RED LENTILS, SHIITAKE MUSHROOMS, WALNUTS, BACON SHERRY BEURRE BLANC 29.95

SEARED KING SALMON BEECH MUSHROOMS, YUKON GOLDS, MUSSELS, SMOKED TROUT ROE, WHITE WINE NAGE 36.95

Veg

VEGAN STUFFED ACORN SQUASH OYSTER MUSHROOMS, RED QUINOA, KALE, PEPITAS, CRANBERRY COMPOTE 28.95

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

MAC & CHEESE 12.95 • REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95 • HARICOTS VERTS 9.95 • SAUTÉED SPINACH 9.95

ROASTED CARROTS GARAM MASALA, CILANTRO, LABNE 9.95 • BRUSSELS SPROUTS PANCETTA, DATES, PARSLEY, ROASTED GARLIC VINAIGRETTE 9.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

THANK YOU DELAWARE TODAY READERS FOR VOTING US: BEST RESTAURANT IN NORTH WILMINGTON, BEST STEAKHOUSE & BEST WINE LIST FOR 2023!

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

3/31/24