

Harry's Savvy Grill Menu 10/28/20

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING, THANK YOU.

Starters

NEW ENGLAND CLAM CHOWDER 8.95
FRENCH ONION SOUP 8.95
ROASTED TOMATO & BASIL SOUP 7.95
CLAMS CASINO 14.95
HOT CRAB & ARTICHOKE DIP CRISPY CROUTONS 13.95
CRISPY CALAMARI, MUSTARD LEMON AIOLI, PEPPADEWS,
SCALLION, BLACK SESAME SEEDS 14.95
ESCARGOTS A LA BOURGUIGNONNE 11.95
BEEF CARPACCIO ARUGULA, FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95
TUNA TARTARE MANGO-HABANERO PURÉE, AVOCADO, WONTON CRISP,
PEA TENDRILS, BLACK SESAME 14.95

*Raw Bar & Chilled Seafood

Freshly Shucked Oysters on the Half Shell

*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
EAST COAST 3.00EA WEST COAST 3.25EA PREMIUM 3.50EA
BLUE POINT (CT) CRANBERRY CREEK (WA) KUMAMOTO (CA)
OLD SALTS (VA)

CHERRYSTONE CLAMS ON THE ½ SHELL 1.50 EA
JUMBO SHRIMP COCKTAIL 3.75 EA
CRABMEAT COCKTAIL 16

Salads

ROASTED SQUASH & KALE SALAD FETA CHEESE, SPICED PUMPKIN SEEDS, DRIED CRANBERRIES, CREAMY MAPLE DIJON DRESSING 11.95
WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONIONS, CHIVES, BLUE CHEESE DRESSING 12.95
BRUSSELS SPROUTS SALAD TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, LEMON VINAIGRETTE 12.95
SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95
CAESAR SALAD SHAVED REGGIANO, CROUTONS 8.95/12.95
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 24.95

ADD TO ANY SALAD:

GRILLED CHICKEN +4, GRILLED SHRIMP +3.75 EA, CRAB CAKE +15, SCALLOP +5EA, JUMBO LUMP CRABMEAT +16

Steak

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING
YOU MAY ADD ADDITIONAL TOPPINGS FOR \$3 EACH

GRILLED FILET MIGNON 6oz 29.95 8oz 35.95
16oz NEW YORK STRIP STEAK 39.95
18oz 45 DAY AGED RIBEYE 44.95

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE
BERCY BUTTER • BACON-BOURBON BUTTER

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

FEATURED STEAK WINE:

DECOY CABERNET, SONOMA '18 14/GLS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

JUMBO LUMP CRAB CAKE 15 • GRILLED SHRIMP 3.75 EA
SCALLOP 5 EA • OSCAR STYLE 18
6OZ MAINE LOBSTER TAIL 28 • JUMBO LUMP CRABMEAT 16

Sides

BUTTER POACHED ASPARAGUS 8.95
SAUTÉED SPINACH 7.95
SAUTÉED HARICOT VERTS 6.95
SAUTÉED BRUSSELS SPROUTS 8.95
TRI-COLOR CARROTS 7.95
LOBSTER MASHED POTATOES 17.95
ROASTED WILD MAITAKE MUSHROOMS 12.95
KENNETT SQUARE MUSHROOMS 8.95
BACON-HORSERADISH MASHED POTATOES 7.95
ROASTED GARLIC NEW POTATOES 6.95
WHIPPED POTATOES 6.95
ONION RINGS 9.95
CRAB MAC & CHEESE 12.95

WE ONLY USE PURE PEANUT OIL FOR ALL FRIED ITEMS

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS: DAIRY, EGG,
PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, AND WHEAT

Entrees

HARRY'S AWARD WINNING PRIME RIB

AU JUS "MEDIUM RARE AT ITS BEST," MASHED POTATOES

GRILL CUT 12oz 32.95 SAVOY CUT 18oz 38.95

ROASTED RACK OF LAMB LOCALLY FORAGED HEN OF THE WOODS
MUSHROOMS, WILD MAINE BLUEBERRY DEMI 36.95

BROILED PRIME PORK CHOP CHARRED NAPA CABBAGE, RED
ONION, BELL PEPPER, LOCAL PEACH CHUTNEY 29.95

PAN SEARED DUCK BREAST TOASTED BARLEY, ROOT VEGETABLE
MEDLEY, SPICED MAPLE REDUCTION 29.95

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW,
RAVIGOTE SAUCE 33.95

DIVER SEA SCALLOPS LEMON-TARRAGON RISOTTO, ASPARAGUS,
BELL PEPPERS 31.95

CHILEAN SEA BASS RED LENTILS, PROVENÇAL VEGETABLES, WHITE
WINE-TARRAGON NAGE 34.95

PAN SEARED SALMON BROCCOLINI, COUS COUS, BEURRE
NOISETTE, BUTTERNUT SQUASH PUREE 28.95

WILD HALIBUT FRIED POLENTA CAKE, CASTELVETRANO OLIVES,
CAPERS, POMODORO SAUCE, MICRO BASIL 32.95

Harry's Weekly Specials

TUESDAY OSCAR NIGHT

MAKE ANY STEAK OR ENTRÉE OSCAR STYLE \$10

EVERY WEDNESDAY

½ PRICE WINE NIGHT

(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

\$2 OYSTERS

EVERY SUNDAY (EXCLUDING HOLIDAYS)

CLASSIC 3-COURSE DINNER 36.95