

Dinner July 22, 2021

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING

Soups & Salads

NEW ENGLAND CLAM CHOWDER 8.95
FRENCH ONION SOUP 8.95
THREE BEET BORSCHT 7.95

CAPRESE HEIRLOOM TOMATOES, MOZZARELLA, PISTOU, BALSAMIC REDUCTION, MICRO BASIL 12.95

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 29.95

ADD TO ANY SALAD: GRILLED CHICKEN +4, GRILLED SHRIMP +4EA, CRAB CAKE+20, SCALLOP +6EA, JUMBO LUMP CRABMEAT +20

Steak

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95
GRILLED FILET MIGNON CENTER CUT 6OZ 31.95 8OZ 37.95
16OZ NEW YORK STRIP STEAK 42.95

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

JUMBO LUMP CRAB CAKE 20 • GRILLED SHRIMP 4 EA • SCALLOPS 6 EA
JUMBO LUMP CRABMEAT 20 • OSCAR STYLE 22 • 6OZ MAINE LOBSTER TAIL 28

Land

HARRY'S AWARD WINNING PRIME RIB AU JUS, WHIPPED POTATOES
GRILL CUT 12oz 39.95 SAVOY CUT 18oz 44.95

RECOMMENDED STEAK WINE: DECOY CABERNET SAUVIGNON, SONOMA VALLEY '19 14GLS/54BTL

ROASTED RACK OF LAMB HERB ROASTED CARROTS, TZATZIKI, MINT 36.95

BROILED PRIME PORK CHOP SAUTÉED MUSTARD GREENS, PEACH CHUTNEY 29.95

PAN SEARED DUCK BREAST SAUTÉED NAPA CABBAGE, CARROTS, RED PEPPER, SCALLION, SAUCE A L'ORANGE 29.95

Sea

RECOMMENDED SEAFOOD WINE: PIEVALTA VERDICCHIO, CASTELLI DI JESI, ITALY '18 11GLS/44BTL

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE SAUCE 38.95

DIVER SEA SCALLOPS ONION, SAGE & ENGLISH PEA COUS COUS, GARLIC ROASTED CHERRY TOMATOES, CHEVRE, BALSAMIC GLAZE 32.95

SHRIMP SCAMPI HOUSE MADE LINGUINI, GARLIC LEMON BUTTER, DICED TOMATO, MICRO BASIL, PARMESAN 31.95

BUTTERMILK BATTERED SOFT SHELL CRABS NAPA CABBAGE SLAW, GRILLED CORN, EDAMAME, MANGO-HABANERO PURÉE 36.95

Fin Fish

CHILEAN SEA BASS RED LENTILS, FAVA BEANS, ROASTED RED PEPPERS, PINOT GRIGIO BROTH 34.95

FAROE ISLAND SALMON ZUCCHINI & OLIVE CAPONATA, WILD RICE, SAFFRON CAULIFLOWER PURÉE 29.95

PAN SEARED HALIBUT CITRUS MARINATED VEGETABLES, ORZO, PESTO 32.95

Veg

VEGAN SEITAN "CHICKEN" MARSALA RICE, HARICOTS VERTS 26.95

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 26.95

*Raw Bar & Chilled Seafood

Freshly Shucked Oysters on the Half Shell

*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EAST COAST 3.00 EA.	WEST COAST 3.25 EA.	PREMIUM 3.50 EA.
DELAWARE BAY (NJ)	FANNY BAY (BC)	MERASHEEN (NF)
WELLFLEET (MA)		RASPBERRY POINT (PEI)

CHERRYSTONE CLAMS ON THE 1/2 SHELL 2EA
CRABMEAT COCKTAIL 20
JUMBO SHRIMP COCKTAIL 4 EA

Appetizers

CLAMS CASINO 14.95

HOT CRAB & ARTICHOKE DIP CRISPY CROUTONS 14.95

CRISPY CALAMARI, MUSTARD LEMON AIOLI, PEPPADEWS, SCALLION, BLACK SESAME SEEDS 14.95

ESCARGOTS A LA BOURGUIGNON 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, PEA TENDRILS, BLACK SESAME 14.95

ARTISANAL CHEESE BOARD 22.95

OSSAU IRATY, TALEGGIO & MIDNIGHT MOON, MARCONA ALMONDS, GRILLED BAGUETTE, HONEYCOMB, FIG JAM

Steak Enhancements

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

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

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

Sides

LOBSTER MASHED POTATOES 24.95

BACON-HORSERADISH MASHED POTATOES 7.95

WHIPPED POTATOES 6.95

ROASTED GARLIC NEW POTATOES 7.95

CRAB MAC & CHEESE 14.95

ONION RINGS 9.95

SEASONED SAUTÉED SPINACH 8.95

SAUTÉED BRUSSELS SPROUTS 8.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED TRI-COLOR CARROTS 7.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

Harry's Weekly Specials

TUESDAY LOBSTER SPECIAL 39.95

1.5LB WHOLE MAINE LOBSTER,
CORN ON THE COB, DRAWN BUTTER

EVERY WEDNESDAY

1/2 PRICE WINE NIGHT
(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

\$2 OYSTERS

EVERY SUNDAY (EXCLUDING HOLIDAYS)
CLASSIC 3-COURSE DINNER 39.95

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, WHEAT