

# Harry's Savvy Grill Menu 2/28/21

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

## Starters

NEW ENGLAND CLAM CHOWDER 8.95  
FRENCH ONION SOUP 8.95  
ROASTED CARROT & FENNEL 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 BOURGUIGNON 11.95  
BEEF CARPACCIO ARUGULA, FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95  
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95  
TUNA TARTARE PERSIMMON-HABANERO PURÉE, AVOCADO, WONTON CRISP,  
PEA TENDRILS, BLACK SESAME 14.95  
ARTISANAL CHEESE BOARD 22.95

## \*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)      KUMAMOTO (CA)      SAVAGE BLONDE (PEI)

CHERRYSTONE CLAMS ON THE 1/2 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  
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, PORT-CHERRY DEMI 36.95

BROILED PRIME PORK CHOP CHOU CROUTE, CRANBERRY-PEAR  
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 BLACK RICE, EDAMAME, TARRAGON,  
BLOOD ORANGE NAGE 34.95

FAROE ISLAND SALMON SAUTÉED KALE, SOUS VIDE BEETS,  
CITRUS CARROTS, SALSIFY PUREE 28.95

PAN SEARED WILD GROUPER FRIED POLENTA CAKE, CASTELVETRANO  
OLIVES, CAPERS, POMODORO SAUCE, MICRO BASIL 32.95

RHODE ISLAND FLUKE MEUNIERE HARICOTS VERTS, BUTTER, PARSLEY  
& LEMON 27.95

## Sunday's Classic 3-Course \$36.95

1<sup>ST</sup> COURSE

CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2<sup>ND</sup> COURSE

PRIME RIB AU JUS

CHEF'S CUT, MASHED POTATOES

DESSERT

CLASSIC CRÈME BRÛLÉE

-NO SUBSTITUTIONS-