

Harry's Savory Grill Menu 6/11/21

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

Starters

NEW ENGLAND CLAM CHOWDER 8.95
FRENCH ONION SOUP 8.95
LOBSTER BISQUE 9.95
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 CRISP,
PEA TENDRILS, BLACK SESAME 14.95
ARTISANAL CHEESE BOARD 22.95
OSSAU IRATY, OLD AMSTERDAM & CAÑA DE CABRA, MARCONA ALMONDS, GRILLED BAGUETTE, HONEYCOMB, FIG JAM

*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) CHEF'S CREEK (BC) SUMMER LOVE (PEI)
KUMAMOTO (WA)

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

Salads

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

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

GRILLED FILET MIGNON 6OZ 31.95 8OZ 37.95
16OZ NEW YORK STRIP STEAK 42.95
18OZ 45 DAY AGED RIBEYE 48.95

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

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

FEATURED STEAK WINE:

DECOY CABERNET, SONOMA '19 14/GLS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

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

Sides

BUTTER POACHED ASPARAGUS 8.95
SAUTÉED SPINACH 8.95
SAUTÉED HARICOTS VERTS 6.95
SAUTÉED BRUSSELS SPROUTS 8.95
TRI-COLOR CARROTS 7.95
LOBSTER MASHED POTATOES 24.95
KENNETT SQUARE MUSHROOMS 8.95
BACON-HORSERADISH MASHED POTATOES 7.95
ROASTED GARLIC NEW POTATOES 7.95
WHIPPED POTATOES 6.95
ONION RINGS 9.95
CRAB MAC & CHEESE 14.95

Entrees

HARRY'S AWARD WINNING PRIME RIB

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

GRILL CUT 12oz 39.95 SAVOY CUT 18oz 44.95

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

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

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 RED QUINOA, TASSO HAM, MAQUE CHOUX,
PEA TENDRILS 32.95

BUTTERMILK BATTERED SOFT SHELL CRABS 36.95

NAPA CABBAGE SLAW, GRILLED CORN, EDAMAME, MANGO-
HABANERO PURÉE

Harry's Weekly Specials

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, AND WHEAT