

Harry's Savory Grill Menu 9/16/20

Starters

NEW ENGLAND CLAM CHOWDER 7.95
FRENCH ONION SOUP 8.95
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 YELLOW TOMATO & PEPPER COULIS, 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) DRUNKEN KISS (CA) BARSTOOL COCKTAIL (PEI)

CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA
JUMBO SHRIMP COCKTAIL 3.75 EA
CRABMEAT COCKTAIL 16

Salads

SPINACH & STRAWBERRY SALAD FETA CHEESE, SPICED WALNUTS, RED ONIONS, STRAWBERRY-POPPY VINAIGRETTE 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 23.95

ADD TO ANY SALAD:

GRILLED CHICKEN +4, GRILLED SHRIMP +3.75 EA, CRAB CAKE +15, SCALLOP +5EA, JUMBO LUMP CRABMEAT +16, SOFT SHELL CRAB+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 • SOFT SHELL CRAB 16 • 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 NEW POTATOES 6.95
WHIPPED POTATOES 6.95
CRAB MAC & CHEESE 12.95

Entrees

1.5LB WHOLE MAINE LOBSTER

DRAWN BUTTER, HARICOTS VERTS 36.95

RECOMMENDED WINE: TREFETHEN DOUBLE T CHARDONNAY \$11 GLS

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

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

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW,
Ravigote Sauce 32.95

DIVER SEA SCALLOPS CORN & FAVA BEAN SUCCOTASH, QUINOA,
APPLEWOOD SMOKED BACON, SWEET CORN PUREE 31.95

BUTTERMILK BATTERED SOFT SHELL CRABS YELLOW CORN SALSA,
NAPA CABBAGE & PAPAYA SALAD, MANGO-HABANERO PUREE 34.95

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

PAN SEARED SALMON TRUMPET MUSHROOM TRIFOLATI, BASMATI
RICE, CITRUS CARROTS, BLACKBERRY-BALSAMIC GLAZE 28.95

WILD HALIBUT CITRUS MARINATED VEGETABLES, ORZO,
ARUGULA-BASIL PESTO 32.95

Harry's Weekly Specials:

EVERY SUNDAY (EXCLUDING HOLIDAYS)

CLASSIC 3-COURSE DINNER 36.95

TUESDAY THRU THURSDAY (THRU SEPTEMBER)

1.5LB WHOLE MAINE LOBSTERS 36.95

EVERY WEDNESDAY

1/2 PRICE WINE NIGHT

(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

\$2 OYSTERS

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