

Dinner December 18, 2018

Appetizers

- BEEF CARPACCIO** 15.95
ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI
- CRISPY CALAMARI** 13.95
ENGLISH MUSTARD LEMON AIOLI, PEPPADEW,
SCALLION, CILANTRO, BLACK SESAME SEEDS
- HOT CRAB & ARTICHOKE DIP** 13.95
CRISPY SOURDOUGH CROUTONS
- ESCARGOTS À LA BOURGUIGNONNE** 11.95
- CLAMS CASINO** 14.95
- AHI TUNA CRUDO** 14.95
LEMON-CHILI GREMOLATA, CAPERS, GREEN ONION, EVOO
- ARTISAN CHEESE BOARD** 16.95
- ROASTED CAULIFLOWER** 9.95
SMOKED PAPRIKA, PARMESAN, BASIL AIOLI
- TUSCAN MEATBALLS** 9.95
TOMATO FONDUE, ROMANO, BASIL

*Raw Bar & Chilled Seafood

Freshly Shucked Oysters on the Half Shell

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

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| EAST COAST 3.00 EA. | WEST COAST 3.25 EA. | PREMIUM OYSTERS 3.50 EA |
| BLUE POINT (CT) | FANNY BAY (BC) | SAIKO (WA) |
| WELL FLEET (MA) | | |

- CHERRYSTONE CLAMS ON THE ½ SHELL** 1.50 EA
- CRABMEAT COCKTAIL** 16 **CHILLED ½ MAINE LOBSTER** 17
- JUMBO SHRIMP COCKTAIL** 3.75 EA

Soups & Salads

- NEW ENGLAND CLAM CHOWDER** 7.95 **FRENCH ONION SOUP** 8.95
- TOMATO & BASIL SOUP** GARLIC BUTTER CROUTONS 7.95
- SALAD VERT** BIBB LETTUCE, TARRAGON, CHIVES, LEMON-CHAMPAGNE VINAIGRETTE 7.95
- CAESAR SALAD** SHAVED REGGIANO 8.95/12.95
- ORGANIC BABY SPINACH** SPICED PECANS, SUNDRIED CHERRIES, FIG WALNUT VINAIGRETTE,
MAYTAG BLEU CHEESE, RED ONIONS 10.95
- SHAVED BRUSSELS SPROUTS** TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO,
FRESH LEMON VINAIGRETTE 12.95
- ICEBERG WEDGE** TOMATOES, CUCUMBER, RED ONIONS, MAYTAG BLEU CHEESE 10.95
- HARRYS CHOPPED GREEK SALAD** 10.95
- MAINE LOBSTER SALAD** BIBB LETTUCE, AVOCADO, TOMATO 23.95

Steak

- OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE** 44.95
- GRILLED FILET MIGNON** CENTER CUT
- | | | |
|-----------|-----------|------------|
| 6OZ 29.95 | 8OZ 35.95 | 12OZ 41.95 |
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- 16OZ NEW YORK STRIP STEAK** 38.95
- 24OZ PORTERHOUSE** 48.95

Steak Enhancements

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

SAUCES: PEPPERCORN SAUCE / BÉARNAISE / BORDELAISE

TOPPINGS: SAUTÉED ONIONS / SAUTÉED MUSHROOMS
BERCY BUTTER / BACON-BOURBON BUTTER

Land

- HARRY'S AWARD WINNING PRIME RIB** AU JUS "MEDIUM RARE AT ITS BEST," AU GRATIN POTATOES
- | | | |
|-----------------------|----------------------|----------------------|
| CHEF'S CUT 10oz 29.95 | GRILL CUT 12oz 32.95 | SAVOY CUT 18oz 38.95 |
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- RECOMMENDED STEAK WINE: DECOY CABERNET SAUMGNON, SONOMA '16 14GLS/54BTL*
- PETITE FILET OSCAR** 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 34.95
- PAN SEARED DUCK BREAST** PUMPKIN RISOTTO, SMOKED TOMATO CARAWAY JAM, SPICED PUMPKIN SEEDS 28.95
- GRILLED 14 OZ. PORK CHOP** PEAR-CRANBERRY CHUTNEY AND BRAISED CABBAGE 27.95
- BROILED RACK OF LAMB** MAITAKE MUSHROOMS, BROCCOLINI, HERB DEMI 36.95

Sea

RECOMMENDED SEAFOOD WINE: DOMAINE ROBLIN SANCERRE, LOIRE VALLEY, FRANCE '17 14GLS/55BTL

- BROILED JUMBO LUMP CRAB CAKES** JICAMA & FENNEL SLAW, RAVIGOTE, CRISPY JICAMA 32.95
- LOCAL DIVER SEA SCALLOPS** RED LENTILS, ANDOUILLE SAUSAGE, ROASTED RED PEPPER COULIS 31.95
- PRAWN SCAMPI** LINGUINI, GARLIC LEMON BUTTER, DICED TOMATO, BASIL CHIFFONADE, PARMESAN 31.95
- PAN SEARED LOBSTER** BABY CARROTS, BEECH MUSHROOMS, HERB GOAT CHEESE POLENTA CAKE, SAFFRON-CAULIFLOWER PUREE 36.95

Fin Fish

- PAN SEARED SWORDFISH** RED BLISS POTATOES, RAINBOW SWISS CHARD, PICKLED BEETS, MAPLE HONEY GLAZE 30.95
- FAROE ISLAND SALMON** ROMANESCO, QUINOA, CURRANTS, BUTTERNUT SQUASH PUREE 28.95
- PAN SEARED ROCKFISH** CREMINI MUSHROOM, BRAISED CIPOLLINI ONIONS, SUNDRIED TOMATO, CITRUS HERB NAGE 34.95
- HALIBUT** SWEET POTATO RICOTTA GNOCCHI, SPINACH, RED PEPPER, BEURRE NOISSETTE 32.95

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

- JUMBO LUMP CRAB CAKE** 14
- GRILLED SHRIMP** 3.75 EA
- GRILLED SCALLOPS** 5 EA
- JUMBO LUMP CRABMEAT** 16
- OSCAR STYLE** 17

Sides

- LOBSTER MASHED POTATOES** 17.95
- CRAB MAC & CHEESE** 12.95
- BACON-HORSERADISH MASHED POTATOES** 7.95
- HERB ROASTED Tri-Color FINGERLINGS** 6.95
- AU GRATIN POTATOES** 8.95
- ONION RINGS** 9.95
- SEASONED SAUTÉED SPINACH** 7.95
- 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:

EVERY WEDNESDAY
½ PRICE WINE NIGHT
(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY
½ PRICE OYSTERS (BAR ONLY)

MONDAY THRU FRIDAY
HAPPY HOUR IN THE BAR
4:30-6:30PM

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US
BEST STEAKHOUSE, BEST RESTAURANT TO HAVE A PARTY & MORE.....

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