

Dinner February 5, 2019

*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 OYSTERS 3.50 EA.
BLUE POINT (CT)	DABOB (WA)	BLACKBERRY POINT (PEI)
FIRE LAKE (PEI)	ROYAL MIYAGI (BC)	STELLAR BAY (BC)

Appetizers

BEEF CARPACCIO 15.95

ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI

HOT CRAB & ARTICHOKE DIP 13.95

CRISPY SOURDOUGH CROUTONS

CRISPY CALAMARI 13.95

ENGLISH MUSTARD LEMON AIOLI, PEPPADEW,
SCALLION, CILANTRO, BLACK SESAME SEEDS

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

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

LOBSTER CORN CHOWDER 8.95

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

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

RECOMMENDED STEAK WINE: DECOY CABERNET SAUVIGNON, SONOMA '16 14GLS/54BTL

PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 34.95

PAN SEARED DUCK BREAST WHITE BEAN CASSOULET, CRISPY PROSCIUTTO, VELOUTE 28.95

GRILLED 14 OZ. PORK CHOP PEAR-CRANBERRY CHUTNEY AND BRAISED CABBAGE 27.95

16 OZ BONE-IN VEAL CHOP MUSHROOMS, ONIONS, FINGERLING POTATOES, DEMIGLACE 41.95

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-

Sunday's Classic 3-Course

Dinner \$35

1ST COURSE

CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE

PRIME RIB AU JUS

CHEF'S CUT, AU GRATIN POTATOES

DESSERT

CLASSIC CRÈME BRÛLÉE

- NO SUBSTITUTIONS-

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