

Lunch Menu

PLEASE KINDLY REFRAIN FROM USING THE SPEAKER OPTION
ON CELL PHONES WHILE DINING

*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.

CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA

CRABMEAT COCKTAIL 16

CHILLED 1/2 MAINE LOBSTER 17

JUMBO SHRIMP COCKTAIL 3.75 EA

Entrée Salads

BISTRO STEAK SALAD SHAVED BRUSSELS SPROUTS, TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, FRESH LEMON VINAIGRETTE 17.95

HARRY'S GREEK SALAD WITH GRILLED CHICKEN HERB VINAIGRETTE DRESSING 15.95

GRILLED CHICKEN CAESAR ORGANIC ROMAINE HEARTS, REGGIANO, SOURDOUGH CROUTONS 14.95

CRAB CAKE GARDEN SALAD MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 16.95

BABY SPINACH SALAD CAPRIKORN FARMS GOAT FETA, RASPBERRIES, TOASTED PINENUTS, CUCUMBER, RASPBERRY POPPY SEED VINAIGRETTE 10.95

ICEBERG WEDGE TOMATOES, CUCUMBER, RED ONIONS, MAYTAG BLEU CHEESE 10.95

LOBSTER SALAD BIBB LETTUCE, AVOCADO TOMATO 23.95

Sandwiches

PRIME RIB SANDWICH OPEN-FACED, SIDE SALAD, CREAMY GARLIC DRESSING, HORSERADISH SAUCE 20.95

CHARBROILED GROUND SIRLOIN BURGER FRIED GREEN TOMATOES, LETTUCE, MUENSTER, BACON AIOLI 12.95

JENNY FARM BURGER SWEET ONION PANCETTA MARMALADE, SPICY PICKLE RELISH, CHEDDAR CHEESE, FRIES 14.95

FRESH ROASTED TURKEY CLUB APPLEWOOD BACON, LETTUCE, TOMATO, HOUSE MADE CHIPS 12.95

CRISPY FRIED CHICKEN SMOKY BARBECUE SAUCE, HOUSE MADE RELISH, LETTUCE, TOMATO, FRIES 12.95

ARTISAN GRILLED CHEESE MUENSTER, BRUSSELS SPROUTS, TOMATO, APPLEWOOD BACON, FRIES 12.95

CRAB CAKE SANDWICH FRESH SLAW, LEMON AIOLI, FRIES 17.95

FRIED FISH TACOS CABBAGE, CHIPOTLE AIOLI, CILANTRO, TORTILLA CHIPS 12.95

LOBSTER ROLL HOUSE MADE CHIPS 19.95

Entrées

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE, CRISPY JICAMA 32.95

JUMBO LUMP CRABMEAT REMOULADE AGED CHEDDAR, TOASTED BRIOCHE, CREOLE TOMATO SALAD 16.95

TRADITIONAL FISH & CHIPS TEMPURA ASPARAGUS, COLESLAW, TARTAR SAUCE 15.95

CRAB MAC & CHEESE MIXED GREEN SALAD 16.95

FAROE ISLAND SALMON LONG GRAIN RICE, SAUTÉED ZUCCHINI & SQUASH, PARSLEY PESTO 21.95

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

HARRY'S AWARD-WINNING PRIME RIB AU JUS

"MEDIUM RARE AT ITS BEST," FRENCH FRIES

CHEFS CUT 10oz 29.95 GRILL CUT 12oz 32.95 SAVOY CUT 18oz 38.95

Steaks

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

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

Appetizers

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 13.95

AHI TUNA CRUDO 14.95

LEMON-CHILI GREMOLATA, CAPERS, GREEN ONION, EVOO

REGGIANO & TRUFFLE FRIES 10.95

ROASTED CAULIFLOWER 9.95

SMOKED PAPRIKA, PARMESAN, BASIL AIOLI

BROILED JUMBO LUMP CRAB CAKE 16.95

JICAMA & FENNEL SLAW, RAVIGOTE, CRISPY JICAMA

Soups

NEW ENGLAND CLAM CHOWDER 7.95

FRENCH ONION 8.95

CREAM OF MUSHROOM 7.95

TOMATO & CRAB GAZPACHO 8.95

2-Course Lunch \$17.95

1st Course

SALAD VERT

BIBB LETTUCE, TARRAGON, CHIVES,
LEMON-CHAMPAGNE VINAIGRETTE

SAUSAGE, LENTIL, BARLEY SOUP

2nd Course

PAN SEARED BLACK BASS

BASMATI RICE & VEGETABLE PILAF, SUGAR SNAP PEAS, LEMON DILL
COULIS

GRILLED BISTRO STEAK

SAUTÉED SWISS CHARD, ROASTED FINGERLING POTATOES, DEMI

-NO SUBSTITUTIONS PLEASE-

Sides

BACON-HORSERADISH MASHED POTATOES 7.95

LOBSTER MASHED POTATOES 17.95

HERB ROASTED TRI-COLOR FINGERLINGS 6.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED TRI-COLOR CARROTS 7.95

SAUTÉED SEASONED SPINACH 7.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

OUR FARM TO TABLE APPROACH USES FRESH SEASONAL INGREDIENTS FROM LOCAL FARMS AND REGIONAL GROWERS

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