

# 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 ½ SHELL 1.50 EA

CRABMEAT COCKTAIL 16

CHILLED ½ 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

**BLT WEDGE** PEPPER CRUSTED PORK BELLY LARDONS, TOMATOES, RED ONIONS, BLEU CHEESE 12.95

**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** HONEY JALAPENO GLAZE, BUTTER PICKLES, 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

**BUTTERMILK BATTERED SOFT SHELL CRAB BLT**, CAJUN AIOLI, FRIES 18.95

## 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

**CHICKEN CORN CHOWDER** 7.95

## 2-Course Lunch \$17.95

1<sup>st</sup> Course

**SALAD VERT**

BIBB LETTUCE, TARRAGON, CHIVES,  
LEMON-CHAMPAGNE VINAIGRETTE

-OR-

**NEW ENGLAND CLAM CHOWDER**

2<sup>nd</sup> Course

**PAN SEARED MAHI-MAHI**

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

-OR-

**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