

Dinner June 12, 2019

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.
BLUE POINT (CT)	CHEF'S CREEK (BC)	CAVENDISH CUP (PEI)
STORMY BAY (NJ)	ROYAL MIYAGI (BC)	ELK HORN (WA)

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

ROASTED CAULIFLOWER 9.95

SMOKED PAPRIKA, PARMESAN, BASIL AIOLI

ARTISAN CHEESE BOARD 16.95

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

Soups & Salads

NEW ENGLAND CLAM CHOWDER 7.95 FRENCH ONION SOUP 8.95

CHICKEN CORN CHOWDER 7.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95

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

CAESAR SALAD SHAVED REGGIANO 8.95/12.95

SHAVED BRUSSELS SPROUTS TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, FRESH LEMON VINAIGRETTE 12.95

HARRYS CHOPPED GREEK SALAD 10.95

BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATOES, RED ONION, BLEU CHEESE 12.95

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

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

JUMBO LUMP CRAB CAKE 14 • GRILLED SHRIMP 3.75 EA • SCALLOPS 5 EA

JUMBO LUMP CRABMEAT 16 • OSCAR STYLE 18 • 6OZ MAINE LOBSTER TAIL 27

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 FIG QUINOA, PEACH RELISH, PORT FIG REDUCTION 28.95

GRILLED 14 OZ PORK CHOP CHERRY-APPLE CHUTNEY AND SAUTÉED NAPA CABBAGE 27.95

GRILLED RACK OF LAMB TRUMPET MUSHROOMS, WAX BEANS, RAMPS, DEMI 36.95

Sea

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

BUTTERMILK BATTERED SOFT SHELL CRABS YELLOW CORN SALSA, NAPA CABBAGE SALAD, MANGO CHILI PURÉE 36.95

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

LOCAL DIVER SEA SCALLOPS SCALLION POTATO PANCAKES, FAVA BEANS, CARROT-APPLE SLAW, LEMON CRÈME FRAICHE 31.95

PRAWN SCAMPI LINGUINI, GARLIC LEMON BUTTER, DICED TOMATO, BASIL CHIFFONADE, PARMESAN 31.95

Fin Fish

FAROE ISLAND SALMON SAFFRON COUS COUS, SAUTEED HEARTS OF PALM, BABY CARROTS, CELERIAC PUREE 28.95

PAN SEARED CHILEAN SEA BASS ROASTED SUNCHOKES, SWEET PEAS, GRAPE TOMATOES, TARRAGON BUTTER CREAM 34.95

HALIBUT CARROT GNOCCHI, SPINACH, RED-PEPPER, ROASTED CORN, SWEET CORN PUREE 32.95

HAWAIIAN WAHOO PINEAPPLE SALSA, WATERMELON RADISH, FIDDLEHEAD FERNS, ORANGE CARDAMOM COULIS 29.95

Veg

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 25.95

VEGAN HARISSA TOFU ROASTED CARROTS, BLISTERED GREEN BEANS, BASMATI RICE, CILANTRO 24.95

Sides

LOBSTER MASHED POTATOES 17.95

BACON-HORSERADISH MASHED POTATOES 7.95

CRAB MAC & CHEESE 12.95

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 SUNDAY (EXCLUDING HOLIDAYS)

CLASSIC 3-COURSE DINNER 35.00

EVERY WEDNESDAY

1/2 PRICE WINE NIGHT

(OVER 50 BOTTLES OF WINE FOR 50% OFF)

EVERY THURSDAY

1/2 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