

Harry's Savvy Grill Take-Out Menu 9/16/20

Starters

- NEW ENGLAND CLAM CHOWDER 7.95
FRENCH ONION SOUP 8.95
JUMBO SHRIMP COCKTAIL 3.75 EA
CRABMEAT COCKTAIL 16
CLAMS CASINO 14.95
HOT CRAB & ARTICHOKE DIP CRISPY CROUTONS 13.95
CRISPY CALAMARI, MUSTARD LEMON AIOLI, PEPPADEWS,
SCALLION, BLACK SESAME SEEDS 14.95
ESCARGOTS A LA BOURGUIGNONNE 11.95
BEEF CARPACCIO ARUGULA, FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95
TUNA TARTARE YELLOW TOMATO & PEPPER COULIS, AVOCADO,
WONTON CRISP, PEA TENDRILS, BLACK SESAME 14.95

Salads

- SPINACH & STRAWBERRY SALAD FETA CHEESE, SPICED WALNUTS, RED ONIONS, STRAWBERRY-POPPY VINAIGRETTE 11.95
WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONIONS, CHIVES, BLUE CHEESE DRESSING 12.95
BRUSSELS SPROUTS SALAD TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, LEMON VINAIGRETTE 12.95
SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95
CAESAR SALAD SHAVED REGGIANO, CROUTONS 8.95/12.95
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

ADD TO ANY SALAD:

GRILLED CHICKEN +4, GRILLED SHRIMP +3.75 EA, CRAB CAKE +15, SCALLOP +5EA, JUMBO LUMP CRABMEAT +16, SOFT SHELL CRAB +16

Steak

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

- GRILLED FILET MIGNON 6OZ 29.95 8OZ 35.95
16OZ NEW YORK STRIP STEAK 39.95
18OZ 45 DAY AGED RIBEYE 44.95

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE
BERCY BUTTER • BACON-BOURBON BUTTER

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

- JUMBO LUMP CRAB CAKE 15 • GRILLED SHRIMP 3.75 EA
SCALLOP 5 EA • SOFT SHELL CRAB 16 • OSCAR STYLE 18
6OZ MAINE LOBSTER TAIL 28 • JUMBO LUMP CRABMEAT 16

Sides

- BUTTER POACHED ASPARAGUS 8.95
SAUTÉED SPINACH 7.95
SAUTÉED HARICOT VERTS 6.95
SAUTÉED BRUSSELS SPROUTS 8.95
TRI-COLOR CARROTS 7.95
LOBSTER MASHED POTATOES 17.95
KENNETT SQUARE MUSHROOMS 8.95
BACON-HORSERADISH MASHED POTATOES 7.95
ROASTED NEW POTATOES 6.95
WHIPPED POTATOES 6.95
CRAB MAC & CHEESE 12.95

Entrees

HARRY'S AWARD WINNING PRIME RIB

AU JUS "MEDIUM RARE AT ITS BEST," MASHED POTATOES

- GRILL CUT 12oz 32.95 SAVOY CUT 18oz 38.95

BROILED PRIME PORK CHOP CHARRED NAPA CABBAGE, RED ONION, BELL PEPPER, LOCAL PEACH CHUTNEY 29.95

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

DIVER SEA SCALLOPS CORN & FAVA BEAN SUCCOTASH, QUINOA, APPLEWOOD SMOKED BACON, SWEET CORN PUREE 31.95

BUTTERMILK BATTERED SOFT SHELL CRABS YELLOW CORN SALSA, NAPA CABBAGE & PAPAYA SALAD, MANGO-HABANERO PUREE 34.95

CHILEAN SEA BASS RED LENTILS, PROVENÇAL VEGETABLES, WHITE WINE-TARRAGON NAGE 34.95

PAN SEARED SALMON TRUMPET MUSHROOM TRIFOLATI, BASMATI RICE, CITRUS CARROTS, BLACKBERRY-BALSAMIC GLAZE 28.95

WILD HALIBUT CITRUS MARINATED VEGETABLES, ORZO, ARUGULA-BASIL PESTO 32.95

Harry's Weekly Specials:

EVERY SUNDAY (EXCLUDING HOLIDAYS)
CLASSIC 3-COURSE DINNER 36.95

EVERY TUESDAY THRU THURSDAY (THRU SEPTEMBER)
1.5LB WHOLE MAINE LOBSTERS 36.95

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

EVERY THURSDAY
\$2 OYSTERS
(DINE IN ONLY)

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, AND WHEAT

Harry's Sandwiches

(SERVED WITH FRENCH FRIES)
SUBSTITUTE SMALL CAESAR SALAD +2

OPEN FACED PRIME RIB
CREAMY HORSERADISH SAUCE 24.95

LOBSTER ROLL 19.95

CRAB CAKE SANDWICH
LEMON AIOLI, FRESH SLAW 16.95

SOFT SHELL BLT BASIL AIOLI 18.95

CHARBROILED 10OZ SIRLOIN BURGER
CRISPY FRIED ONIONS, TOMATO, PEPPER JACK CHEESE, GARLIC HERB AIOLI, FRIES 15.95

HOT ROAST BEEF & CHEDDAR
CRISPY FRIED ONIONS, SIDE CREAMY HORSERADISH
& AU JUS 15.95

THE GEORGIAN SCORCHER
BUTTERMILK BATTERED CHICKEN BREAST TOSSED IN A PEACH-HABANERO SAUCE,
TOPPED WITH FENNEL-JICAMA SLAW 15.95