

Harry's Grill/Bar Menu

Appetizers

- HARRY'S SHRIMP COCKTAIL 3.75ea
CLAMS CASINO 14.95
ESCARGOTS À LA BOURGUIGNONNE 11.95
BEEF CARPACCIO ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95
HOT CRAB & ARTICHOKE DIP CRISPY SOURDOUGH CROUTONS 13.95
CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEW, SCALLION, CILANTRO, BLACK SESAME SEEDS 14.95
TUNA TARTARE MANGO-HABANERO PUREE, AVOCADO, WONTON CRISP, PEA TENDRILS, BLACK SESAME 14.95
ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95
BASKET OF HOUSE-MADE ONION RINGS 9.95
REGGIANO- TRUFFLE FRIES 10.95
CRAB MAC & CHEESE 14.95

Soups & Salads

- NEW ENGLAND CLAM CHOWDER 8.95 FRENCH ONION SOUP 8.95
SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95
BEET & KALE SALAD CHEVRE, PISTACHIOS, YOGURT DILL DRESSING 11.95
CAESAR SALAD SHAVED REGGIANO 8.95/12.95
SHAVED BRUSSELS SPROUTS TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, FRESH LEMON VINAIGRETTE 12.95
BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 12.95
CRAB CAKE GARDEN SALAD MIXED GREENS, TOMATOES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 18.95
MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 26.95
ADD TO ANY SALAD:
GRILLED CHICKEN +4, GRILLED SHRIMP +3.75 EA, CRAB CAKE +16, SCALLOP +6EA,
JUMBO LUMP CRABMEAT +16

Sandwiches

- (SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR +2)
PRIME RIB SANDWICH OPEN-FACED, HORSERADISH SAUCE 24.95
CHARBROILED GROUND SIRLOIN BURGER CRISPY FRIED ONIONS, TOMATO, PEPPER JACK CHEESE, GARLIC HERB AIOLI 15.95
HOT ROAST BEEF & CHEDDAR CRISPY FRIED ONIONS, SIDE CREAMY HORSERADISH & AU JUS 15.95
BUFFALO CHICKEN BUTTERMILK BATTERED CHICKEN, BUFFALO SAUCE, LETTUCE,
BLUE CHEESE DRESSING, BRIOCHE BUN 15.95
BUTTERMILK BATTERED SOFT SHELL CRAB BLT BASIL AIOLI 19.95
CRAB CAKE SANDWICH FRESH SLAW, LEMON AIOLI 18.95
LOBSTER ROLL MAINE LOBSTER, BUTTERED NEW ENGLAND STYLE ROLL 21.95

Harry's Signature Cocktails

HIBISCUS MARGARITA SILVER TEQUILA, HIBISCUS SYRUP, FRESH LIME, TRIPLE SEC, ON THE ROCKS	11
ST-GERMAIN SPARKLER SPARKLING WINE & ST-GERMAIN ELDERFLOWER LIQUEUR	10.5
MANGO-TANGO MARTINI ABSOLUT MANDRIN, MANGO NECTAR, PINEAPPLE & ORANGE JUICE	11
HARRY'S MANHATTAN ELIJAH CRAIG HARRY'S SINGLE BARREL BOURBON, NOILLY PRATT SWEET VERMOUTH, AMARENA CHERRY, ROCKS	11
HARRY'S OLD FASHIONED BULLEIT BOURBON, AMARENA CHERRIES AND SYRUP, ORANGE BITTERS, SODA	12
LEMON DROP MARTINI DEEP EDDY LEMON VODKA, SIMPLE SYRUP, SUGAR RIM	10
NEGRONI TANQUERAY GIN, CAMPARI, NOILLY PRATT SWEET VERMOUTH, ON THE ROCKS	10
YUZU GINGER MARTINI DOMAINE DE CANTON GINGER LIQUEUR, VODKA, YUZU JUICE, FRESH LEMON, SIMPLE SYRUP, GINGER ALE	10
TITO'S MOSCOW MULE TITO'S VODKA, FEVER TREE GINGER BEER, FRESH LIME JUICE, ON THE ROCKS	9.5
SAZERAC KNOB CREEK RYE WHISKEY, ABSINTHE, SUGAR, PEYCHAUD'S BITTERS, TWIST	10
BOULEVARDIER BASIL HAYDEN BOURBON, CAMPARI, CARPANO ANTICA SWEET VERMOUTH, ON THE ROCKS	12

Bottled Beer

ACE PEAR CIDER CALIFORNIA 5% ABV	5.5
AMSTEL LIGHT, HOLLAND 3.2% ABV	5
BASS ALE, ENGLAND 5.5% ABV	5.5
BIG OYSTER HAMMERHEAD IPA, DE (16 OZ CAN) 6.4% ABV	8
BLUE MOON, COLORADO 5.4% ABV	5.5
BUDWEISER, MISSOURI 4.2% ABV	4.5
CHIMAY WHITE, BELGIUM 8% ABV	11
COORS LIGHT, COLORADO 4.2% ABV	4.5
CORONA EXTRA, MEXICO 4.6% ABV	5.5
DOGFISH HEAD 60 IPA, DELAWARE 6% ABV	6
HEINEKEN, HOLLAND 5% ABV	5
KALIBER NON-ALCOHOLIC, UNITED KINGDOM	5
MICHELOB ULTRA, MISSOURI 4% ABV	5
MILLER LITE, WISCONSIN 4.2% ABV	4.5
SAISON DUPONT, BELGIUM, 6.5% ABV	8.5
SAMUEL ADAMS BOSTON LAGER, MA 4.9% ABV	5.5
SAMUEL ADAMS WINTER LAGER, MA 5.6% ABV	5.5
VICTORY PRIMA PILS, PENNSYLVANIA 5.3% ABV	6.5
YUENGLING LAGER, PENNSYLVANIA 4.4% ABV	4.5
WESTMALLE TRAPPIST TRIPEL, BELGIUM 9.5% ABV	10.5

Draught Beer

COORS LIGHT, COLORADO 4.2% ABV	16 OZ	5.5
GUINNESS IRISH STOUT, IRELAND 4.2% ABV	20 OZ	8.5
FOUNDER'S ALL DAY IPA, MI 4.7% ABV	16 OZ	6.5
BELL'S TWO HEARTED IPA, MI 7% ABV	16 OZ	7.5
BROOKLYN SUMMER ALE, NY 5.0% ABV	16 OZ	7.5
ALLAGASH WHITE ALE, MAINE 5.1% ABV	16 OZ	8
STELLA ARTOIS, BELGIUM 5.2% ABV	16 OZ	7
WARSTEINER DUNKEL, GERMANY 4.8% ABV	14 OZ	5.5
	20 OZ	8.5

Harry's Weekly Specials:

TUESDAY OSCAR NIGHT
MAKE ANY STEAK OR ENTRÉE OSCAR STYLE \$10

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

EVERY THURSDAY
\$2 OYSTERS

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