



*Raw Bar, Chilled Seafood & Towers

CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA
 COLOSSAL CRABMEAT COCKTAIL 21 JUMBO SHRIMP COCKTAIL 4EA
 OYSTERS ON THE 1/2 SHELL EAST 3.00EA WEST 3.25EA PREMIUM 3.50EA
 SNOW CRAB CLAWS COCKTAIL SAUCE, LEMON 8EA
 JONAH CRAB CLAWS COCKTAIL SAUCE, LEMON 12EA
 PETIT SAVOY SEAFOOD TOWER 85 (SERVES 2-4)
 6 JUMBO SHRIMP, 6 OYSTERS, 6 CLAMS, COLOSSAL CRABMEAT, 1/2 LOBSTER
 GRAND SAVOY SEAFOOD TOWER 130 (SERVES 4-6)
 12 JUMBO SHRIMP, 12 OYSTERS, 12 CLAMS, COLOSSAL CRABMEAT, 1/2 LOBSTER, 5 SNOW CRAB CLAWS & 4 JONAH CRAB CLAWS
 *CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Appetizers

GRILLED SPANISH OCTOPUS WATERCRESS, PICKLED ONIONS, OLIVES, CRISPY POTATOES & PRESERVED LEMON 20.95
 HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95 CLAMS CASINO BACON, CASINO BUTTER 18.95
 ROASTED CAULIFLOWER KALAMATA OLIVES, PARSLEY, HUMMUS 14.95 TUNA TARTARE AVOCADO, SESAME, WONTON, WASABI TOBIKO, NORI AIOLI 17.95
 VOL AU VENT D'ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 17.95 CHARCUTERIE & CHEESE BOARD 29.95

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95 • FRENCH ONION 12.95 • MARYLAND CRAB 14.95
 SALAD VERT BIBB LETTUCE, HOUSE VINAIGRETTE 9.95 CAESAR SHAVED REGGIANO, CROUTONS 9.95/12.95
 WEDGE PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONION, CHIVES, BLUE CHEESE DRESSING 13.95
 SPINACH BLUE-ZEE FARMS ORGANIC MAINE BLUEBERRIES, MARCONA ALMONDS, FETA, PICKLED ONIONS, LEMON-POPPY DRESSING 12.95
 LOBSTER BIBB MAINE LOBSTER SALAD, AVOCADO, TOMATO, CITRUS DRESSING 29.95
 ADD TO ANY SALAD: GRILLED CHICKEN +8, GRILLED SHRIMP +4EA, CRAB CAKE+25, COLOSSAL CRABMEAT +21, SALMON +18

Pasta

MAFALDINE CACIO E PEPE MAFALDINE PASTA, ARUGULA, PECORINO ROMANO, TOASTED PISTACHIOS, BLACK PEPPER 26.95 (VEGETARIAN)
 HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 26.95 (VEGETARIAN)
 SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 36.95

Harry's Steaks

RECOMMENDED STEAK WINE: MATSU TEMPRANILLO, TORO, SPAIN '23 12GLS/48BTL

GRILLED FILET MIGNON 8OZ 49.95
 14OZ PINELAND FARMS NEW YORK STRIP 61.95
 10OZ HANGER STEAK FROM CREEKSTONE FARMS 38.95
 18OZ 45 DAY AGED RIBEYE 59.95

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

SAUCES: PEPPERCORN • BÉARNAISE • BORDELAISE • BERCY BUTTER • BACON-BOURBON BUTTER
 TOPPINGS: BRAISED CIPOLLINI ONIONS • GRILLED PORTOBELLO MUSHROOMS

Surf & Turf Special

GRILLED FILET MEDALLIONS &
 6OZ COLD WATER LOBSTER TAIL
 HARICOTS VERTS, BÉARNAISE
 59.95

Land

HARRY'S AWARD-WINNING PRIME RIB AU JUS, WHIPPED POTATOES
 GRILL CUT 12OZ 52.95 SAVOY CUT 18OZ 62.95
 HARRY'S SIGNATURE FILET OSCAR 8OZ GRILLED FILET MIGNON, COLOSSAL CRABMEAT, ASPARAGUS, BÉARNAISE 70.95
 GRILLED DUROC PORK CHOP COLLARD GREENS, CORN BREAD, NATURAL JUS 31.95
 GRILLED RACK OF LAMB WHITE BEAN PURÉE, FIDDLEHEAD FERNS, GRAPE TOMATOES, CHIMICHURRI 49.95
 PAN FRIED EGGPLANT HARISSA HUMMUS, SAFFRON COUS COUS, SMOKED TOMATO JAM, TOASTED ALMONDS 28.95 (VEGAN)

Sea

BUTTERMILK BATTERED SOFTSHELL CRABS RED VEIN SORREL & FRISEE SALAD, PICKLED CARROT, TARRAGON CRÈME FRAICHE 49.95
 BROILED JUMBO LUMP CRAB CAKES MACHE, JICAMA, PICKLED SHIITAKES, ROASTED SHISHITO AIOLI, LOTUS ROOT CHIPS 48.95
 COLOSSAL SHRIMP TEMPURA & SEARED DIVER SCALLOPS SOBA NOODLES, SAUTÉED RAMPS, PICKLED CARROTS, WASABI AIOLI 44.95
 PATAGONIA KING SALMON PURPLE SWEET POTATO, BABY CARROTS, LAVENDER HONEY, FRIED SHALLOTS 39.95
 WILD ATLANTIC HALIBUT RISOTTO, VELVET PIOPPINI MUSHROOMS, MINTED PEA PUREE 49.95

Steak & Entrée Add Ons

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • COLOSSAL CRABMEAT 21 • OSCAR STYLE 23
 6OZ MAINE LOBSTER TAIL 29 • COLOSSAL CRAB IMPERIAL 22

Sides

LOBSTER MASHED POTATOES 28.95 • BACON-HORSERADISH MASHED POTATOES 11.95 • ROASTED GARLIC NEW POTATOES 10.95
 CRAB MAC & CHEESE 23.95 • REGGIANO & TRUFFLE FRIES 15.95 • ASPARAGUS 11.95 • SAUTÉED SPINACH 11.95
 EXOTIC MUSHROOMS CHIVES 13.95 • GRILLED BROCCOLINI PINENUTS, SULTANA, TAHINI-LEMON DRESSING 11.95
 BABY CARROTS WHIPPED RICOTTA, PISTACHIO, HONEY 11.95 • HARICOTS VERTS GARLIC, ALMONDS, PRESERVED LEMON 10.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:
 DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT, SESAME