

Christmas Eve Celebration Menu 2025



*Raw Bar & Chilled Seafood

CHERRYSTONE CLAMS ON THE ½ SHELL 3EA
COLOSSAL CRABMEAT COCKTAIL 25 JUMBO SHRIMP COCKTAIL 4EA
OYSTERS ON THE ½ SHELL EAST 3.25EA WEST 3.50EA PREMIUM 3.75EA
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, LOBSTER SALAD
GRAND SAVOY SEAFOOD TOWER 130 (SERVES 4-6)
12 JUMBO SHRIMP, 12 OYSTERS, 12 CLAMS, COLOSSAL CRABMEAT, LOBSTER SALAD, 5 SNOW CRAB CLAWS & 4 JONAH CRAB CLAWS
*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 17.95 CLAMS CASINO BACON, CASINO BUTTER 18.95
CRISPY CALAMARI CHERRY PEPPERS, ROSEMARY AIOLI 17.95 TUNA TARTARE AVOCADO, SESAME, WASABI TOBIKO, NORI AIOLI 17.95
GRILLED SPANISH OCTOPUS WATERCRESS, PICKLED ONIONS, OLIVES, CRISPY POTATOES & PRESERVED LEMON 20.95
ARTISANAL CHEESE & CHARCUTERIE BOARD TRADITIONAL ACCOMPANIMENTS, FOCACCIA 29.95

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95 • TRUFFLE PARSNIP & CRAB 14.95
SALAD VERT BIBB LETTUCE, HOUSE VINAIGRETTE 10.95 CAESAR SHAVED REGGIANO, CROUTONS 13.95
WEDGE PEPPER-CRUSTED PORK BELLY, TOMATO, RED ONION, CHIVES, BLUE CHEESE DRESSING 14.95
BEET & BURRATA ARUGULA, ORANGE, TOASTED PINE NUTS, LEMON-HONEY VINAIGRETTE 14.95

Pasta

CRAB & MASCARPONE RAVIOLI BLISTERED GRAPE TOMATOES, ASPARAGUS, TARRAGON 42.95
HEARTS OF PALM SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 26.95 V
LOBSTER BUCATINI COLD WATER LOBSTER TAIL, SAN MARZANO TOMATOES, BASIL, PECORINO ROMANO 43.95
SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 36.95

Harry's Steaks

RECOMMENDED STEAK WINE: SIDÓNIO DE SOUSA BAGA RESERVA, BAIRRADA, PORTUGAL '18 14GLS/56BTL

GRILLED FILET MIGNON 8OZ 49.95
14OZ NEW YORK STRIP, CREEKSTONE FARMS 56.95
18OZ 45 DAY AGED RIBEYE 61.95
24OZ PORTERHOUSE, PAT LAFRIEDA BLACK ANGUS 79.95
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

Land

HARRY'S AWARD-WINNING PRIME RIB AU JUS, WHIPPED POTATOES
GRILL CUT 12OZ 54.95 SAVOY CUT 18OZ 64.95
HARRY'S SIGNATURE FILET OSCAR 8OZ FILET MIGNON, COLOSSAL CRABMEAT, ASPARAGUS, BEARNAISE 69.95
BRAISED SHORT RIB CELERY ROOT & POTATO PUREE, ROMANESCO, CRISPY SHALLOTS, PORT WINE JUS 49.95
PAN SEARED JURGIELEWICZ DUCK BREAST PARSNIP PUREE, BLUEBERRY JUS, WILD RICE 39.95
STUFFED DELICATA SQUASH BUTTERNUT, RED QUINOA, ALMONDS, CRANBERRIES, WATERCRESS, RED WINE GASTRIQUE 28.95 VG

Sea

HAZELNUT CRUSTED HALIBUT OYSTER MUSHROOMS, BUTTERNUT SQUASH PUREE, WILTED GARLIC SPINACH 44.95
BROILED JUMBO LUMP CRAB CAKES APPLE-ENDIVE SALAD, CANDIED WALNUTS, BROWN BUTTER 48.95
WILD SOCKEYE SALMON BRAISED FENNEL, BEETS, CAULIFLOWER PUREE, WATERCRESS 39.95
CRAB STUFFED RAINBOW TROUT WILD RICE, HARICOTS VERTS, BEURRE NOISETTE 46.95
SEARED DIVER SCALLOPS PUMPKIN RISOTTO, SWISS CHARD, RED WINE GASTRIQUE, PEPITAS 45.95

Steak & Entrée Add Ons

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • COLOSSAL CRABMEAT 25 • OSCAR STYLE 27
6OZ MAINE LOBSTER TAIL 29 • COLOSSAL CRAB IMPERIAL 22 • SCALLOP 12 EA

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 • HARICOTS VERTS GARLIC, ALMONDS, PRESERVED LEMON 11.95
BRUSSELS SPROUTS BACON, BALSAMIC 13.95 • GRILLED BROCCOLINI PINENUTS, SULTANAS, TAHINI-LEMON DRESSING 12.95
-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