

Valentine’s Weekend 2026

MENU IS SUBJECT TO CHANGE

Soup & Salad

NEW ENGLAND CLAM CHOWDER 12.95
SHE-CRAB SOUP 15.95

CAESAR SHAVED REGGIANO, CROUTONS 13.95
WEDGE SALAD PEPPER-CRUSTED PORK BELLY, TOMATO, RED
ONION, CHIVES, BLUE CHEESE DRESSING 14.95
BEET & BURRATA ARUGULA, ORANGE, TOASTED PINENUTS, LEMON-
HONEY VINAIGRETTE 14.95

Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA17.95
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
VOL AU VENT D’ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER 17.95
CRAB IMPERIAL STUFFED COLOSSAL SHRIMP BEURRE BLANC 24.95
ARTISANAL CHEESE & CHARCUTERIE BOARD FOCACCIA 29.95

‘The Perfect Pair’ 79.95

OYSTER CEVICHE
ONE DOZEN LOVE SHUCK OYSTERS,
LIME, JICAMA, GRANNY SMITH ESPUMA,
MICRO-CILANTRO
VEUVE CLICQUOT, BRUT NV HALF BOTTLE
CHAMPAGNE, FRANCE

*Raw Bar, Chilled Seafood & Towers

CHERRYSTONE CLAMS ON THE ½ SHELL 3EA
CRABMEAT COCKTAIL 25 JUMBO SHRIMP COCKTAIL 4EA
OYSTERS ON THE ½ SHELL 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

Surf & Turf for Two 99.95

PETIT FILET MEDALLIONS & 7OZ COLD WATER LOBSTER TAILS
HARICOTS VERTS, YUKON GOLD POTATOES, BEARNAISE

Harry’s Steaks

RECOMMENDED STEAK WINE: SIDÓNÍÓ DE SOUSA BAGA RESERVA, BAIRRADA, PORTUGAL ’18
8OZ GRILLED FILET MIGNON 49.95 14OZ CREEKSTONE FARMS NEW YORK STRIP 56.95
18OZ 45 DAY AGED RIBEYE 61.95 8OZ SIR HARRY’S WAGYU SKIRT STEAK 49.95
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 • CHIMMICHURRI
TOPPINGS: BRAISED CIPOLLINI ONIONS • GRILLED PORTOBELLO MUSHROOMS

Land

HARRY’S AWARD-WINNING PRIME RIB AU JUS, AU GRATIN 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
DOUBLE CUT VENISON CHOP MOLÉ, SWEET POTATO, BRUSSELS SPROUTS 45.95
STUFFED DELICATA SQUASH BUTTERNUT, RED QUINOA, ALMONDS, CRANBERRIES, WATERCRESS, RED WINE GASTRIQUE 28.95 VG

Sea

LOBSTER FRANCAISE SAFFRON RISOTTO, SWEET PEA PUREE, LEMON 48.95
HAZELNUT CRUSTED HALIBUT OYSTER MUSHROOMS, BUTTERNUT SQUASH PUREE, WILTED GARLIC SPINACH 47.95
BROILED JUMBO LUMP CRAB CAKES APPLE-ENDIVE SALAD, CANDIED WALNUTS, BROWN BUTTER 48.95
SEARED DIVER SCALLOPS PUMPKIN RISOTTO, SWISS CHARD, RED WINE GASTRIQUE, PEPITAS 45.95

Pasta

LOBSTER BUCATINI COLD WATER LOBSTER TAIL, SAN MARZANO TOMATOES, BASIL, PECORINO ROMANO 43.95
MAFALDINE CACIO E PEPE ARUGULA, PECORINO ROMANO, TOASTED PISTACHIOS, BLACK PEPPER 26.95 V
SHRIMP SCAMPI LINGUINE, GARLIC, LEMON BUTTER, TOMATO, PARMESAN 36.95

Steak & Entrée Add Ons

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • COLOSSAL CRABMEAT 25 • OSCAR STYLE 27 • COLOSSAL CRAB IMPERIAL 22
SCALLOP 12 EA • 7OZ MAINE LOBSTER TAIL 29

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 TRUFFLE AIOLI 15.95 • ASPARAGUS 11.95 • SAUTÉED SPINACH 11.95
BRUSSELS SPROUTS BACON, PECORINO ROMANO, BALSAMIC 13.95 • EXOTIC MUSHROOMS 13.95
GRILLED BROCCOLINI PINENUTS, SULTANAS, TAHINI-LEMON DRESSING 11.95
-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