



Raw Bar

Freshly Shucked Oysters on the Half Shell
(oyster selections change daily)

East Coast 2.35ea. West Coast 2.45ea.

*Deer Creek (WA)

*Fanny Bay (BC)

*Quilcene Bay (WA)

*Sister Point (WA)

Build Your Own Plateau

Jumbo Shrimp	2.50ea
Cherrystone Clams on the 1/2 Shell	1.00ea
1/2 of a 1lb Maine Lobster	10.95

*Consuming items served raw or undercooked may increase your risk of food borne illness

Appetizers

Cream of Leek and Potato Soup Irish soda bread, green onion coulis	5.95
Classic French Onion Soup	6.50
New England Clam Chowder	6.95
Lobster Dumplings apricot chutney, lemongrass cream, microgreens	12.50
Ahi Tuna Tartare, cherry tomato and avocado	12.00
Clams Casino	8.75
Harry's Jumbo Shrimp Cocktail	12.50
Hot Crabmeat and Artichoke Dip	10.95
Crisp Calamari, ripe tomato coulis	8.95
Handmade Herb and Ricotta Gnocchi arugula pesto, brussels sprout leaves	8.50
Reggiano and Truffle French Fries	6.95
Cod Fritters tomato jam crouton, fried parsley, lemon	8.75

Salads

Mâche, Butter Lettuce, Lolla Rosa Salad pistachio-cocoa vinaigrette, sweet potato ribbons	7.95
Harry's Greek Style Salad, herb vinaigrette dressing	7.95
Caesar Salad, organic romaine hearts, reggiano cheese and sourdough croutons	7.25
Seasonal Salad Mix, Red Wine Vinaigrette Blue Star Farms chevre toasted brioche	6.95
Baby Spinach Salad spiced pecans, sundried cherries, red onion, maytag blue cheese, fig walnut vinaigrette	8.95
Chopped Icebox Salad tomato, olives, croutons, creamy herb dressing	5.95
California Organic Chicken Sesame Salad finely sliced napa cabbage, treviso and romaine with wonton crisps in a citrus sesame dressing	11.25
Crab Cake Garden Salad, creamy garlic herb dressing	15.95

Sandwiches

New England Lobster Roll, homemade potato chips	18.95
Crabcake Sandwich remoulade sauce, coleslaw, french fries	15.95
Open Faced Prime Rib creamed horseradish sauce, french fries	14.50
Char-Broiled Ground Sirloin Burger blue cheese, tomato, bacon relish	10.95

FEATURED FLIGHT- INTERNATIONAL SAUVIGNON BLANC

Cono Sur Sauvignon Blanc, Central Valley, Chile '09	7.00/27
Sancerre, Dom. Merlin Cherrier, Bué, Loire Valley, France '08	13.25/52
New Harbor Sauvignon Blanc, Marlborough, NZ '08	7.50/29
Groth Sauvignon Blanc, Napa Valley '08	11.00/43
Flight of All Four Wines (2 oz. Each)	13.00

Dinner Menu

March 2010

(menu changes slightly every day)

HARRY'S TWO-COURSE MENU \$25

Appetizer Selection

Mâche, Butter Lettuce, Lolla Rosa Salad
pistachio-cocoa vinaigrette, sweet potato ribbons

-or-

Clams Casino

Entrée Selection

Harry's Prime Rib Au Jus "Medium Rare at its Best"

10 oz cut, vegetable du jour

-or-

Sautéed Jumbo Shrimp, Handmade Herb and Ricotta Gnocchi
arugula pesto, brussels sprout leaves

Steaks and Chops

Harry's Award Winning Prime Rib Au Jus,
"Medium Rare at its Best"

Grill Cut 12oz 24.95 Savoy Cut 18oz 29.95

Recommended Wine: Palo Alto Cabernet Blend, Chile '08 7.50

18 oz Bone-in Black Angus Sirloin cabernet butter, crispy shaved onions, haricots verts	32.50
Harry's New York Sirloin Strip Steak cabernet butter, crispy shaved onions and haricots verts	
12 oz Iowa corn fed beef	28.50
Grilled Filet Mignon Béarnaise, sautéed mushrooms	
8 oz center cut	28.75
10 oz center cut	33.95
Grilled Petite Filet, Shallot and Herb Demi salsify, sunburst squash, rapini	25.00
Grilled Colorado Lamb Chops apricot and butternut wild rice risotto, curry-mint emulsion	27.50
Braised Kurobuta Pork Shank celeriac, apple, applewood smoked bacon, yukon gold potatoes	21.95

Today's \$20 Plates

Sautéed Jumbo Shrimp, Handmade Herb and Ricotta Gnocchi arugula pesto, brussels sprout leaves	
Corned Beef and Cabbage grilled plum tomato, Irish soda bread	
Lamb "Shepherd's Pie" english peas, root vegetables, potato border, parsley salad	
Grilled Organic Chicken Breast, Handmade Fennel Sausage creamy mascarpone polenta, sweet pepper relish	

Entrées

Crisp Duck Breast with Confit of Leg butternut squash, spinach, cherry reduction sauce	21.95
Seared Diver Scallops, Barnegat, NJ shaved prosciutto, mission figs, snap peas, balsamic reduction	25.00
Harry's Classic Seafood Stew scallops, shrimp, mussels, monkfish, calamari, saffron tomato broth	24.95
Chipotle Grilled New Jersey Monkfish sweet corn – prosciutto fritter, tomato relish	24.50
Broiled Jumbo Lump Crab Cakes lemon-artichoke soubise, spiced sundried tomatoes, sweet pea tendrils	27.95
Butter Poached Maine Lobster crab risotto, celery heart, fennel, patty pan squash	24.95
Broiled Market Cod tomato, parsley, olive relish, crisp potato hash, zucchini ribbons	22.95

Sides

Lobster Mashed Potatoes 13.95	Sautéed Asparagus 4.95
Whipped Sweet Potatoes 4.25	Exotic Mushrooms 4.50
Garlic Fingerling Potatoes 5.95	Seasoned Spinach 5.95
Crispy Shaved Onions 3.95	
Bacon Horseradish Mashed Potatoes 4.95	
Fresh Cut French Fries 4.50	