



Dinner Menu March 2010

(menu changes slightly every day)

Raw Bar

(oyster selections change daily)

Freshly Shucked Oysters on the Half Shell 2.25 ea

- | | |
|--------------------|--------------------|
| *Blue Point (CT) | *Deer Creek (WA) |
| *Hope Point (BC) | *Pebble Beach (WA) |
| *Quilcene Bay (WA) | *Umami (RI) |

Premium Oysters 2.95 ea

- | | |
|----------------|------------------|
| *Gigamoto (WA) | *Shiny Sea (PEI) |
|----------------|------------------|

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

- | | |
|---|-------|
| Italian Sausage and Lentil Soup | 5.95 |
| Classic French Onion Soup | 6.50 |
| New England Clam Chowder | 6.95 |
| Winter Beets, Blue Star Farm Chevre orange coriander confit, spiced pecans | 9.00 |
| Lobster Dumplings apricot chutney, lemongrass cream, microgreens | 12.50 |
| Ahi Tuna Tartare, cherry tomato and avocado | 12.00 |
| Harry's Jumbo Shrimp Cocktail | 12.50 |
| Panko Fried Oysters, sweet chili dipping sauce | 9.95 |
| 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 |

Salads

- | | |
|--|-------|
| Butter Lettuce, Frisée, Lolla Rosa Salad balsamic vinaigrette, dried blueberries, toasted almonds | 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

- | | |
|---|--------------|
| | glass/bottle |
| 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 |

HARRY'S TWO-COURSE MENU \$25

Appetizer Selection

Butter Lettuce, Frisée, Lolla Rosa Salad
balsamic vinaigrette, dried blueberries, toasted almonds
-or-

Panko Fried Oysters

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
- Pappardelle Alla Bolognese
handmade fennel sausage, parsley oil
- 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 |
| Grilled Wild Rockfish himalayan red rice, asparagus, vermouth and cauliflower cream | 22.95 |
| Broiled Jumbo Lump Crab Cakes lemon-artichoke soubise, spiced sundried tomatoes, sweet pea tendrils | 27.95 |
| Tempura Battered New Jersey Monkfish sriracha aioli, cabbage wrapped bamboo rice, pickled fennel | 24.50 |
| Butter Poached Maine Lobster crab risotto, celery heart, fennel, patty pan squash | 24.95 |

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 | |