



# Luncheon Menu February 2010

(slight menu changes made daily)

**Raw Bar**  
(oyster selections change daily)

**Freshly Shucked Oysters on the Half Shell** 2.25 ea

|                    |                  |
|--------------------|------------------|
| *Beau Soleil (NB)  | *Blue Point (CT) |
| *Emerald Cove (BC) | *Fox Island (NB) |
| *Sister Point (WA) |                  |

**Premium Oyster** 2.95ea

\*Royal Miyagi (BC)

**Build Your Own Plateau**

|   |         |
|---|---------|
| <b>Jumbo Shrimp</b>                       | 2.50ea  |
| <b>Cherrystone Clams on the 1/2 Shell</b> | 1.00 ea |
| <b>1/2 of a 1lb Maine Lobster</b>         | 10.95   |

HALF PRICE OYSTERS AT THE BAR EVERY  
THURSDAY 5PM TO CLOSE

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

**Soups**

|  |      |
|--|------|
| <b>Butternut and Local Mushroom Soup</b> | 5.50 |
| <b>Classic French Onion Soup</b>         | 6.50 |
| <b>New England Clam Chowder</b>          | 6.95 |

**Appetizers & Side Salads**

|   |       |
|---|-------|
| <b>Panko Fried Oysters</b> , sweet chili dipping sauce                                | 9.95  |
| <b>Crisp Calamari</b> with ripe tomato coulis   | 8.95  |
| <b>Hot Crabmeat and Artichoke Dip</b><br>crisp sourdough croutons                     | 10.95 |
| <b>Clams Casino</b>   | 8.75  |
| <b>Jumbo Shrimp Cocktail</b><br>cocktail sauce and lemon                              | 12.50 |
| <b>Caesar Salad</b> with shaved Reggiano  | 7.25  |
| <b>Chopped Icebox Salad</b><br>tomato, olives, croutons, creamy garlic herb dressing  | 5.50  |
| <b>Apple and Fennel Salad</b> , Hazelnut Vinaigrette<br>celeriac, romaine, lolla rosa | 7.95  |

**Sandwiches**

|   |       |
|---|-------|
| <b>New England Lobster Roll</b> , homemade potato chips   | 18.95 |
| <b>Crabcake Sandwich</b><br>tartar sauce, coleslaw, french fries  | 15.95 |
| <b>Open Faced Prime Rib</b><br>side salad, creamy garlic dressing   | 14.50 |
| <b>Char-Broiled Ground Sirloin Burger</b><br>bleu cheese, tomato, bacon relish  | 10.95 |
| <b>Classic Turkey Club</b><br>fresh roasted turkey breast, lettuce, tomato,<br>applewood smoked bacon on toasted white bread  | 10.95 |
| <b>Today's Sliders with Reggiano Truffle French Fries</b><br>hoisin pulled duck, roasted shiitake mushroom & grilled mini<br>burger, tomato, blue cheese and bacon relish | 11.95 |
| <b>Fried Fish Sandwich</b><br>sriracha aioli, micro greens  | 10.95 |

**FEATURED FLIGHT- PINOT ENVY HOPEFULS**

Don't miss Harry's Annual "Pinot Envy Competition 2010" Friday,  
March 5

|   |              |
|---|--------------|
|   | GLASS/BOTTLE |
| Chilensis Pinot Noir, Maule Valley, Chile '08                                 | 9.50/37      |
| Rex Hill Pinot Noir, Willamette Valley, Oregon '07                            | 12.75/51     |
| Paraiso, Santa Lucia Highlands '08 <u>2<sup>nd</sup> place Pinot Envy '09</u> | 12.00/47     |
| Sequana "Samento Vyd." Santa Lucia Highlands '07 <u>Pinot Envy Winner '09</u> | 14.50/56     |

Flight of All Four Wines (2 oz. Each) 15.75

**Harry's 2-Course Lunch \$15**

**Appetizer**

Choice of One:  
**Raspberry Feta Salad**  
spinach, tomatoes, red onion, dijon vinaigrette  
-or-  
**Lolla Rosa and Mache Salad**  
local apples, hazelnut vinaigrette

**Entrée**

Choice of One:  
**Fire Roasted Hanger Steak**  
white chocolate green peppercorn polenta, provencal tomato  
-or-  
**Duck Empanadas**  
jicama slaw, pomegranate, lime sour cream

**Entrée Salads**

|   |       |
|---|-------|
| <b>Grilled Shrimp Salad</b><br>mixed greens, yellow peppers, tomatoes, blue cheese,<br>herb vinaigrette                         | 12.75 |
| <b>Seared Ahi Tuna Salad</b><br>tempura asparagus, chilled soba noodle salad,<br>sweet soy dressing                             | 12.00 |
| <b>Lobster Salad and Boston Bibb</b> with avocado   | 19.95 |
| <b>Spinach Salad with Crisp Chicken</b><br>red onion, toasted croutons, bell peppers,<br>tomatoes, whole grain mustard dressing | 11.95 |
| <b>Harry's Greek Style Salad</b><br>herb vinaigrette dressing   | 7.95  |
| <b>Chicken Sesame Salad</b><br>napa cabbage, radicchio, romaine,<br>wonton crisps, citrus sesame dressing                       | 11.25 |
| <b>Crabcake Garden Salad</b><br>creamy garlic herb dressing   | 15.95 |

**Entrées**

|   |       |
|---|-------|
| <b>Harry's Award Winning Prime Rib Au Jus,</b><br>"Medium Rare at its Best"<br>12 oz grill cut served with French fries | 24.95 |
| <b>Mixed Grill: Shrimp, Halibut, Salmon</b><br>cranberries, cipollini, butternut, sage brown butter                     | 13.25 |
| <b>Grilled Petit Filet</b><br>fingerling potatoes, haricots verts, demi glace   | 22.50 |
| <b>Bistro Steak Béarnaise</b><br>garlic mashed potatoes, spinach  | 12.95 |
| <b>Fire Roasted Hanger Steak</b><br>white chocolate green peppercorn polenta, provencal<br>tomato                       | 11.50 |
| <b>Harry's English Fish &amp; Chips</b><br>traditional fried cod in malt vinegar batter, asparagus                      | 10.95 |
| <b>Crab Imperial Melt</b><br>jumbo lump crabmeat, tomato, manchego cheese,<br>french bean salad                         | 14.95 |
| <b>Pan Seared Day Boat Scallops</b><br>saffron risotto, rapini, olive oil poached tomato                                | 14.95 |
| <b>Jumbo Lump Crab, Penne Pasta</b><br>piquillo pepper, wilted greens, arugula pesto, reggiano                          | 13.25 |

**Sides**

|   |   |
|---|---|
| <b>Lobster Mashed Potatoes</b> 13.95              | <b>Whipped Potatoes</b> 3.50            |
| <b>Reggiano and Truffle French Fries</b> 6.95     | <b>Fresh Cut French Fries</b> 3.95/6.95 |
| <b>Bacon and Horseradish Mashed Potatoes</b> 4.95 |   |
| <b>Crispy Shaved Onions</b> 3.95                  | <b>Exotic Mushrooms</b> 4.50            |
| <b>Sautéed Asparagus</b> 4.95                     | <b>Seasoned Spinach</b> 5.95            |
| <b>Sautéed Sugar Snap Peas</b> 4.50               |   |