



## Luncheon Menu

March 2010

(slight menu changes made daily)

### Raw Bar

(oyster selections change daily)

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

\*Blue Point (LI) \*Deer Creek (WA)

\*Hope Point (BC) \*Pebble Beach (WA)

\*Quilcene Bay (WA) \*Umami (RI)

**Premium Oyster** 2.95ea

\*Gigamoto (WA) \*Shiny Sea (PEI)

### Build Your Own Plateau

**Jumbo Shrimp** 2.50ea

**Cherrystone Clams on the 1/2 Shell** 1.00 ea

**1/2 of a 1lb Maine Lobster** 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

**Italian Sausage and Lentil Soup** 5.95

**Classic French Onion Soup** 6.50

**New England Clam Chowder** 6.95

### Appetizers & Side Salads

**Panko Fried Oysters**, sweet chili dipping sauce 9.95

**Crisp Calamari** with ripe tomato coulis 8.95

**Hot Crabmeat and Artichoke Dip** 10.95  
crisp sourdough croutons

**Clams Casino** 8.75

**Jumbo Shrimp Cocktail** 12.50  
cocktail sauce and lemon

**Caesar Salad** with shaved Reggiano 7.25

**Chopped Icebox Salad** 5.50

tomato, olives, croutons, creamy garlic herb dressing

**Grape and Chevre Salad** 7.25

arugula, cherry tomato, fig vinaigrette

### Sandwiches

**New England Lobster Roll**, homemade potato chips 18.95

**Crabcake Sandwich** 15.95

tartar sauce, coleslaw, french fries

**Open Faced Prime Rib** 14.50

side salad, creamy garlic dressing

**Char-Broiled Ground Sirloin Burger** 10.95

bleu cheese, tomato, bacon relish

**Classic Turkey Club** 10.95

fresh roasted turkey breast, lettuce, tomato,

applewood smoked bacon on toasted white bread

**Today's Sliders with Reggiano Truffle French Fries** 11.95

mini crab cake, avocado, sriracha aioli & grilled mini

burger, tomato, blue cheese and bacon relish

**Classic Reuben** 9.95

shaved corned beef, swiss, sauerkraut on rye

### FEATURED FLIGHT-INTERNATIONAL SAUVIGNON BLANC

Cono Sur Sauvignon Blanc, Central Valley, Chile '08 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 2-Course Lunch \$15

#### Appetizer

Choice of One:

**Italian Sausage and Lentil Soup**

-or-

**Grape and Chevre Salad**

arugula, cherry tomato, fig vinaigrette

#### Entrée

Choice of One:

**Sautéed Shrimp**

fingerling potatoes, cherry tomatoes, spinach, red onion,

piquillo pepper beurre blanc

-or-

**Corned Beef and Yukon Potato Hash**

poached egg, mâche

### Entrée Salads

**Seared Ahi Tuna Salad** 12.00

avocado, tomatoes, sugar snap peas, ponzu vinaigrette

**Lobster Salad and Boston Bibb** with avocado 19.95

**Spinach Salad with Crisp Chicken** 11.95

red onion, toasted croutons, bell peppers,

tomatoes, whole grain mustard dressing

**Harry's Greek Style Salad** 7.95

herb vinaigrette dressing

**Chicken Sesame Salad** 11.25

napa cabbage, radicchio, romaine,

wonton crisps, citrus sesame dressing

**Crabcake Garden Salad** 15.95

creamy garlic herb dressing

### Entrées

**Harry's Award Winning Prime Rib Au Jus,** 24.95

"Medium Rare at its Best"

12 oz grill cut served with French fries

**Mixed Grill: Shrimp, Grouper, Salmon** 13.95

cranberries, cipollini, butternut, sage brown butter

**Grilled Petit Filet** 22.50

fingerling potatoes, haricots verts, demi-glace

**Bistro Steak Béarnaise** 12.95

yukon potato, sunburst squash, brussels sprouts

**Sautéed Shrimp** 12.95

fingerling potatoes, cherry tomatoes, spinach, red

onion, piquillo pepper beurre blanc

**Pan Seared Scallops** 14.95

bacon, zucchini, red onion, spinach, tomato fondue

**Harry's English Fish & Chips** 10.95

traditional fried cod in malt vinegar batter, asparagus

**Crab Imperial Melt** 14.95

jumbo lump crabmeat, tomato, manchego cheese,

french bean salad

**Pappardelle Alla Bolognese** 12.50

handmade fennel sausage, parsley oil

**Steak Frites** 14.00

marinated flat iron steak, truffle reggiano fries

### Sides

**Lobster Mashed Potatoes** 13.95 **Whipped Potatoes** 3.50

**Reggiano and Truffle French Fries** 6.95 **Fresh Cut French Fries** 3.95/6.95

**Bacon and Horseradish Mashed Potatoes** 4.95

**Crispy Shaved Onions** 3.95 **Exotic Mushrooms** 4.50

**Sautéed Asparagus** 4.95 **Seasoned Spinach** 5.95

**Sautéed Sugar Snap Peas** 4.50