



Luncheon Menu

July 2010

(slight menu changes made daily)

Our farm to table approach uses fresh seasonal ingredients from local farms and regional growers

Freshly Squeezed Lemonade,
Strawberry-Lemonade and Arnold Palmer
2.75ea

Raw Bar

Freshly Shucked Oysters on the Half Shell
East Coast 2.35ea West Coast 2.45ea
*Beavertail (RI) *Blue Point (CT)
*Cape Breton (NS) *Reach Island (WA)
*Triton Cove (WA)

Premium Oyster 2.95ea

*Raspberry Point (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

Maryland Crab Soup 6.95
New England Clam Chowder 6.95
Classic French Onion Soup 6.50
Chilled Sweet Pea Soup, tomato relish, reggiano crisp 5.75

Appetizers & Side Salads

Crisp Calamari with ripe tomato coulis 8.95
Hot Crabmeat and Artichoke Dip 11.95
crisp sourdough croutons
Clams Casino 8.75
Harry's Jumbo Shrimp Cocktail 12.50
Caesar Salad with shaved reggiano 7.25
Summer Chopped Salad 6.50
pickled vegetables, bell pepper, peaches, local cucumber,
hard boiled egg
Local Watermelon Salad 7.95
balsamic, red onion, arugula, toasted pistachio
Seasonal Salad Mix 7.95
local heirloom tomatoes and cucumbers, basil, extra virgin
olive oil

Sandwiches

Buttermilk Battered Tangier Island Soft Shell Crab BLT 14.95
lettuce, tomato, applewood bacon
Maine Lobster Roll, homemade potato chips 18.95
Crabcake Sandwich remoulade, coleslaw, french fries 15.95
Open Faced Prime Rib 14.50
side salad, creamy garlic dressing
Jenny Farm Steakburger 11.95
pasture fed beef from a local Unionville farm,
cheddar cheese, caramelized onions
Charbroiled Ground Sirloin Burger 10.95
relish of bacon, tomato, blue cheese
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 crabcake, avocado relish & mini burger, tomato,
blue cheese, bacon relish
Grilled Vegetable and Serrano on Multigrain 8.95
frisée, portobello, roasted peppers, heirloom tomato,
red onion-basil-balsamic mayonnaise

FEATURED FLIGHT- FOUR FACES OF RIESLING

	glass/bottle
Loredona Riesling, Monterey '08	7.25 28
Michel Fonné Riesling, Bennwihr, Alsace, France '06	9.50 37
Leitz Eins Zwei Dry Riesling Trocken Rheingau, Germany '08	9.50 37
Wehlener Sonnenuhr Riesling Kabinett '07 S.A.Prum, Germany	12.50 49
Flight of All Four (2 oz. Each) 13.00	

Harry's 2-Course Lunch \$15

Appetizer

Choice of One:

Summer Chopped Salad
pickled vegetables, bell pepper, peaches, local
cucumber, hard boiled egg

-or-

Seasonal Salad Mix

local heirloom tomatoes and cucumbers, basil, extra virgin olive oil

Entrée

Choice of One

Sautéed Jumbo Shrimp
asparagus, fresh peas, Himalayan red rice, heirloom tomato relish

-or-

Roasted Organic Chicken Leg

stuffed with wild mushrooms, local mixed beans, red bell
pepper coulis, arugula pesto

Entrée Salads

Buttermilk Battered Tangier Island Soft Shell Crab 14.95
grilled asparagus, heirloom tomatoes, seasonal
salad mix
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: Swordfish, Scallops, Salmon 13.95
local sweet corn succotash, roasted jalapeno aioli
Bistro Steak Béarnaise 12.95
truffle mashed potatoes, spinach, piquillo peppers
Grilled Petite Filet 22.50
mission figs, local heirloom tomatoes, arugula
Grilled Organic Chicken 11.00
fingerling potatoes, local mushrooms, piquillo peppers,
arugula pesto
Harry's English Fish & Chips 10.95
traditional fried cod in malt vinegar batter, asparagus
Sautéed Jumbo Shrimp 12.95
asparagus, fresh peas, Himalayan red rice, heirloom
tomato relish
Crab Imperial Melt 14.95
jumbo lump crabmeat, tomato, manchego cheese,
french bean salad
Local Pan Seared Sea Scallops 14.95
heirloom tomato, local sweet corn, basil, prosciutto,
chardonnay sauce

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	