



**february 2010**

**(menu changes slightly every day)  
SOUPS, STEWS, STEAMERS AND CHOWDERS**

black bean and chorizo  
crispy shallots 5.95  
maryland crab soup 6.95  
new england clam chowder 6.95  
steamed mussels  
saffron-key west pink shrimp cream 12.95  
creole style littleneck clams or mussels  
andouille sausage, tomatoes, tabasco 12.95  
steamed littleneck clams or mussels  
white wine, garlic, lemon 11.95

**TODAY'S SEAFOOD**

fire roasted mahi mahi  
grilled eggplant, sweet carrots, jicama  
salsa verde 22.95  
pan seared dover sole  
tomato caper butter sauce, lemon garlic fingerlings 27.95  
oven roasted rockfish and shrimp  
cajun applewood bacon pie, brussel sprouts, tabasco aioli 25.95  
blackened amberjack  
louisiana stewed lima beans, smoked corn sauce 21.95  
chili crab encrusted king salmon  
caught by captains lori whitmill  
and sherry tuttle of the rose, sitka alaska  
brabant turnips, parsnips, lavender beurre blanc 26.95  
rare seared big eye tuna  
yuzu glaze, pea shoots, soba noodles,  
scallion, shiitake mushrooms, grilled lime emulsion 28.95  
cajun seared rainbow trout  
crawfish tasso ham sauté, pecan wild rice,  
haricots verts, louisiana pepper sauce 22.95  
crabcakes  
mirliton slaw, tomato fondue, creole mustard 26.95  
pan seared diver sea scallops  
preserved lemon-tarragon polenta cake, roasted fennel puree,  
tomato relish 27.95

**LOBSTERS**

direct from greenhead point lobster co-op stonington, maine  
lobster cioppino with rouille crouton  
a 1lb. maine lobster in a shellfish broth  
with mussels & shrimp 34.95  
lobster in the nude  
hard shell maine lobster removed from the shell,  
slowly poached with butter 58.50  
lobster in the rough boiled whole maine lobster,  
today's market price:  
**1lb. 29.50 1½lb. 36.95 2½lb. 58.95**

**MEAT & POULTRY**

fire roasted new york strip  
balsamic-blue cheese fingerlings,  
applewood bacon chipotle reduction 29.95  
harry's surf and turf  
grilled filet mignon and key west pink shrimp  
wild mushroom rosemary cream, fingerling chips 38.95  
grilled maple leaf duck breast  
cranberry-butternut squash risotto,  
cinnamon plum compote 21.95

**SIDE ORDERS**

lobster mashed potatoes 13.95  
toasted garlic new potatoes 5.95  
sautéed pea shoots shiitake mushrooms, yuzu 5.95  
truffled parmigiano reggiano fries 6.95  
truffle scented wild mushrooms 4.95  
grilled roma tomatoes 1.95  
fresh cut fries 3.95

**SANDWICHES**

fresh cut french fries can be substituted for 1.50  
harry's blackened big eye tuna tacos  
pico de gallo, guacamole, black beans,  
sour cream on soft flour tortillas 11.95  
new england lobster roll freshly steamed maine  
lobster salad on grilled new england style bun,  
yukon gold potato chips 18.95  
char-broiled ground sirloin burger chicago style  
tomato relish, micro greens, homemade french fries 9.95  
crabcake sandwich broiled chesapeake jumbo lump crabcake,  
served on a kaiser roll, new orleans remoulade,  
homemade french fries 15.95  
fried fish sandwich toasted kaiser  
sriracha aioli, organic micro greens, homemade french fries 9.95

**OYSTER BAR (oyster selection changes daily)**

selection of oysters on the half shell with mignonette and cocktail sauce 2.25 each

• blue point (li)	• foggy cove (pei)	• pemiquid (me)
• cooke's cove (pei)	<b>premium oysters 2.95</b>	• steamboat (wa)
• evening cove (bc)	• kushi (bc)	• tatamagouche (ns)
	• raspberry point (pei)	

grand seafood plateau features oysters, clams, shrimp & crab 15.00  
grand seafood plateau with half maine lobster, chilled 24.50  
chilled half maine lobster 12.95  
clams on the half shell 1.00 ea.  
jumbo shrimp cocktail 2.50 ea.  
"seafood grill" oyster shooter absolut peppar  
a touch of horseradish and tomato espuma 4.00

**\*\*SASHIMI**

sashimi with seaweed salad, wasabi, and ginger

big eye tuna 6.00	king salmon 6.00	ahi tuna 5.00
hamachi 5.50	fluke	white tuna 5.00
	5.50	

sashimi tasting ahi tuna, hamachi, king salmon, scallop 13.95  
ahi tuna sushi sweet soy, wasabi tobiko, sriracha 9.95  
ahi tuna poke almonds and ginger 9.95  
king salmon and cucumber tartare  
mint, sweet soy, wonton chips 8.95

**\*CEVICHE**

oyster ceviche crisp corn tortillas 9.95  
white tuna and pomegranate ceviche sweet potato chips 7.95  
tartare of big eye tuna and hamachi ponzu  
wasabi, wakame 11.95  
scallop & poblano ceviche crisp corn tortillas 8.95  
ceviche sampler of oyster, scallop, scarlet snapper 11.95  
scarlet snapper ceviche with corn tortillas 7.95  
rainbow tiradito king salmon, white tuna, ahi tuna  
soy, lime, sesame seeds 11.95

\*items in this section are served raw or undercooked. consuming raw  
or undercooked seafood or meats may increase risk of foodborne illness

**APPETIZERS**

bay scallops  
cauliflower, caper, broccoli rabe sauté, roasted tomato ragout 11.95  
mexican crab martini 12.95  
lobster tempura  
with miso mirin, sriracha aioli, sweet chili dipping sauce 14.95  
new orleans style bbq shrimp  
smoked tomato salad 9.95  
chesapeake "old bay" shrimp boil 13.95  
hot crabmeat and artichoke dip 10.95  
crispy calamari ripe tomato coulis 8.95  
panko fried oysters sweet chili dipping sauce 9.95

**SALADS**

seasonal greens salad  
sheep's milk miticrema crouton, toasted almonds 6.95  
arugula and spinach salad  
tomatoes, bacon, hard boiled eggs,  
scallion buttermilk dressing 7.95  
baby spinach salad spiced pecans, sundried cherries,  
red onion, maytag blue cheese, fig walnut vinaigrette 8.95  
lobster salad & boston bibb ripe tomato & avocado 19.95  
crabcake salad creamy garlic herb dressing 15.95  
harry's icebox salad creamy herb dressing 5.95  
caesar salad organic romaine hearts, parmigiano reggiano cheese,  
sourdough croutons 7.25

**18% gratuity will be added for parties of 8 or more.  
we use only pure peanut oil for all fried items**