

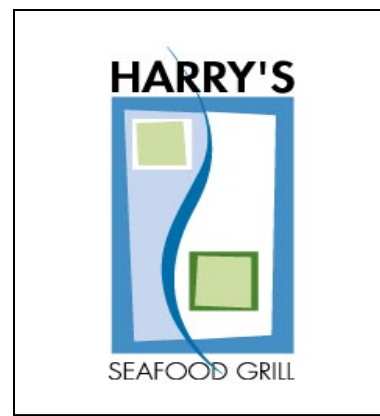
lunch menu july 2010

OYSTER BAR

selection of oysters on the half shell
east coast-2.35 west coast-2.45

- blue point (li)
- caraquet (ns)
- cortez island (bc)
- fanny bay (bc)
- hood canal (wa)
- ninigret (ri)
- salt aire (pei)
- kushi (bc)

premium oysters 2.95



*harry's fresh strawberry lemonade \$2.75 ea.
harry's fresh arnold palmer \$2.75 ea.*

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 5.00

*SASHIMI

sashimi with seaweed salad, wasabi, and ginger

big eye tuna 6.00	king salmon 6.00	ahi tuna 5.00
hamachi 5.50	halibut 6.00	white tuna 5.00
ruby red tombo 6.00		

sashimi tasting ahi tuna, hamachi, king salmon, scallop 13.95
ahi tuna sushi sweet soy, wasabi tobiko, sriracha 9.95
yellowtail sashimi soy truffle vinaigrette, cucumber, red chili 9.95
ruby red tombo & jicama sashimi yuzu aioli 8.95
halibut sashimi organic sunny girl farm pickled beet & cucumber,
key lime tarragon vinaigrette 9.95

*CEVICHE

big eye tuna timbale
wasabi guacamole, pea sprouts, pickled cucumber 9.95
fluke and yellow watermelon 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

SOUPS AND STEAMERS

chayote soup
new jersey tomato salsa 5.95
maryland crab soup 6.95
new england clam chowder 6.95
asian style little neck clams or mussels
yuzu glaze, napa slaw, ginger, cellophane noodles 12.95
steamed little neck clams or mussels
white wine, garlic, lemon 11.95

APPETIZERS AND SIDE SALADS

new orleans style bbq shrimp
smoked tomato salad 9.95
chesapeake "old bay" shrimp boil 13.95
crispy fried calamari 8.95
hot crabmeat and artichoke dip 11.95
panko fried shrimp sweet chili dipping sauce 10.95
mixed summer greens blackberries, cucumbers,
feta cheese, raspberry vinaigrette 8.95
baby spinach salad spiced pecans, sundried cherries,
red onion, maytag blue cheese, fig walnut vinaigrette 8.95
harry's chopped icebox salad creamy garlic herb dressing 5.95
caesar salad organic romaine hearts, reggiano cheese,
sourdough croutons 7.95

SIDE ORDERS

steamed asparagus 6.95	truffle scented wild mushrooms 5.95
toasted garlic new potatoes 5.95	sautéed haricot verts 5.95
fresh cut fries 3.95	sautéed spinach 5.95
truffled parmigiano reggiano fries 6.95	lobster mashed potatoes 13.95

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

ENTRÉE SALADS AND ENTRÉES

marinated sea scallops & grilled new jersey peaches
arugula, goat cheese, sweet basil vinaigrette 13.95
thai colossal crabmeat salad
crystallized ginger, pea shoots, soy lime vinaigrette 15.95
california chicken sesame salad 11.25
calamari sesame salad 11.25
lobster salad and boston bibb tomato, avocado 19.95
crabcake salad creamy garlic herb dressing 15.95
mixed grill of salmon & shrimp skewer
spring greens, crisp potato sticks,
grilled lemon, smoked tomato coulis 16.95
pan seared diver sea scallops
sunny girl farm's radishes, arugula, grilled new jersey watermelon,
horseradish watermelon espuma 16.95
pan seared hawaiian hapuku
caught by captain antonio feliciano of the rival
zucchini vermicelli, sundried tomatoes, basil beurre blanc 14.95
grilled wahoo
bamboo rice, marinated carrots, orange miso sauce 14.95
fish & chips
traditional malt battered, asparagus 10.95
crabcakes
thai cellophane noodle salad, miso mirin sauce and sriracha 27.95
harry's blackened big eye tuna tacos
pico de gallo, guacamole, black beans,
sour cream on soft flour tortillas 11.95
shrimp and soba noodles
baby bok choy, carrots, onions, light cilantro cream 14.95
grilled chicken breast
wild mushrooms, sundried tomatoes, beurre blanc 12.95
grilled petite filet
truffle parmesan fries, cabernet reduction 13.95

harry's 2 course lunch menu \$15

first course

seared pork belly
grilled fennel & orzo salad, dijon pork reduction 8.95
-or-

big eye tuna timbale
wasabi guacamole, pea sprouts, pickled cucumber 9.95

second course

fish enchiladas
pico de gallo, black beans, sour cream 12.95
-or-
fisherman's stew
scallop, mussels, fish, tomato broth, garlic crostini 13.95

SANDWICHES

tangier island buttermilk battered softshell blt
applewood smoked bacon, boston bibb lettuce, tomato,
roasted red pepper mayo 14.95
slider duo
mini crabcake and buffalo chicken sliders, homemade fries 13.95
house smoked salmon sandwich
carmelized jalapeno-onion relish, arugula, roasted garlic pepper aioli 10.95
fried fish sandwich toasted kaiser
sriracha aioli, organic micro greens, homemade french fries 9.95
maine 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 10.95
jenny farm steakburger
pasture fed beef from a local unionville farm with
cheddar cheese, caramelized onions, homemade french fries 12.95
turkey blt roasted turkey, bacon, lettuce, tomato,
mayonnaise on white toast, yukon gold potato chips 10.95
blackened big eye tuna cheese steak
mango ketchup, bibb california slaw, homemade french fries 10.95
crabcake sandwich
jumbo lump crabcake, kaiser roll, new orleans remoulade, 15.95
with homemade french fries