



march 2010

(menu changes slightly every day)

ENTRÉE SALADS AND ENTRÉES

- sesame panko scallop and chilled soba noodle salad
carrots, bell peppers, onions, soy truffle vinaigrette 12.95
- 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 and scallops
spring greens, crisp potato sticks,
grilled lemon, smoked tomato coulis 15.95
- pan seared diver sea scallops
preserved lemon-tarragon polenta cake,
roasted fennel puree, tomato relish 16.95
- blackened halibut
jicama slaw, roasted cherry pepper-mango butter sauce 15.95
- panko crusted cod
wild mushrooms and spinach sauté, fried leeks,
lobster tomato relish 16.95
- 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
- penne pasta and scallops
andouille sausage, fresh basil, tomatoes,
light lemon cream sauce 14.95
- blackened chicken breast
blue cheese fingerlings, shiitake beurre blanc 12.95
- grilled petite filet
broccoli-butternut squash gratin, wild mushroom reduction 13.95

***OYSTER BAR (oyster selections change daily)**

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

- blue point (li)
- deer creek (wa)
- jorstead creek (wa)
- malagash (ns)
- pearl point (or)
- premium oysters
- eld inlet (wa)- 2.95
- gigamoto (bc)- 2.95
- quilcene (wa)
- triton cove (wa)

- grand seafood plateau features oysters, clams, shrimp, crab 15.00
- plateau with 1/2 maine lobster, chilled 24.50
- clams on the half shell 1.00 ea.
- chilled half maine lobster 12.95
- jumbo shrimp cocktail 2.50 ea
- "seafood grill" oyster shooter with absolut peppar
a touch of horseradish in a tomato espuma 4.00

***SASHIMI**

sashimi with seaweed salad, wasabi, and ginger

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

sashimi tasting ahi tuna, hamachi, king salmon, scallop 13.95

ahi tuna poke

almonds, ginger 9.95

ahi tuna sushi sriracha aioli, wasabi tobiko 9.95

fluke soy truffle vinaigrette, cucumber, red chili 8.95

***CEVICHE**

white tuna and pomegranate ceviche

sweet potato chips 7.95

oyster ceviche crisp corn tortillas 9.95

tartare of big eye tuna and hamachi ponzu

wasabi, wakame 11.95

scallop & poblano ceviche crisp corn tortillas 8.95

ceviche sampler oyster, scallop, scarlet snapper 11.95

scarlet snapper ceviche 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

smoked cod chowder 6.95

maryland crab soup 6.95

new england clam chowder 6.95

creole style littleneck clams or mussels

andouille sausage, tomatoes, tabasco 12.95

steamed littleneck clams or mussels

with white wine, garlic and 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 10.95

panko fried oysters sweet chili dipping sauce 9.95

seasonal greens salad

sheep's milk miticrema crouton, toasted almonds 6.95

baby spinach salad spiced pecans, sundried cherries,

red onion, maytag blue cheese, fig walnut vinaigrette 8.95

harry's icebox salad creamy garlic herb dressing 5.95

caesar salad organic romaine hearts, reggiano cheese,

sourdough croutons 7.25

SANDWICHES

slider duo

mini crabcake and alaskan king salmon salad sliders

with homemade french fries 13.95

fried fish sandwich toasted kaiser

sriracha aioli, organic micro greens, homemade french fries 9.95

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 10.95

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

fat boy po boy

crisp cornmeal fried oysters and shrimp, toasted roll, lettuce, tomatoes,

new orleans remoulade sauce, homemade french fries 9.95

crabcake sandwich

jumbo lump crabcake, kaiser roll, new orleans remoulade, 15.95

with homemade french fries

SIDES

lobster mashed potatoes 13.95

side order of french fries 3.95

basket of french fries 6.95

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