



february 2010
(menu changes slightly every day)

ENTRÉE SALADS AND ENTRÉES

- blackened scallops and seasonal green salad
 clementines, fennel, red onion, spicy mango 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 scallops and shrimp
 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
- panko fried tilapia
 miriliton slaw, new orleans remoulade 15.95
- crab crusted salmon
- korean sticky rice, honey lavender vinaigrette 16.95
- fish & chips
- traditional malt battered, asparagus 10.95
- crabcakes
- mirliton slaw, tomato fondue, creole mustard 26.95
- harry's blackened big eye tuna tacos
 pico de gallo, guacamole, black beans,
 sour cream on soft flour tortillas 11.95
- orecchiette and andouille
 broccoli, fresh tomatoes, wild mushrooms, saffron cream 15.95
- grilled chicken breast
- wild mushroom risotto, basil cream 12.95
- grilled petite filet
- truffle reggiano fries, cabernet reduction 13.95

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

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

- bras d'or (ns)
- calm cove (wa)
- discovery bay (wa)
- hope point (ns)
- kumamoto (wa)
- kusshi (bc)
- martha's vineyard (ma)
- reach island (wa)

premium oysters 2.95

- florida premium stone crab claws, key lime mustard sauce
 1/2 lb. 15.95, 1 lb. 30.00
- 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 hamachi 5.50

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

***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

- ginger carrot soup
- spicy candied pistachios 5.95
- 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

Harry's 2 Course Lunch \$15

(choice of 1 from each course)

- tuna napoleon
- wasabi guacamole, pea sprouts,
 pickled cucumber 9.95

roasted chili shrimp

- peashoot salad and papaya mustard 9.95

second course

- crawfish and chicken enchilada
 manchego, romaine, pico de gallo, key lime sour cream 13.95

- panko fried shrimp
- jjicama slaw, new orleans remoulade 13.95

SANDWICHES

- fresh cut french fries can be substituted for 1.50
- slider duo
- mini crabcake and buffalo chicken slider
 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 9.95
- 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