



SHELLFISH

MAINE LOBSTER COCKTAIL 24	OYSTERS ON THE HALF SHELL 3 ea.
JUMBO SHRIMP COCKTAIL 6 ea.	CLAMS ON THE HALF SHELL 2 ea.
MARYLAND FRESH LUMP CRAB COCKTAIL 23	

APPETIZERS

ONION SOUP AU GRATIN 10	LOBSTER STUFFED MUSHROOMS <i>lemon & white wine</i> 18
MUSHROOM BISQUE 10	SHORT RIB SLIDERS 16
TUNA TARTARE <i>taro root, mango, avocado puree</i> 17	<i>red onion marmalade, garlic aioli</i>
CRISPY LAMB SPARE RIBS <i>Greek yogurt, cumin oil</i> 18	CRISPY LOBSTER SPRING ROLLS <i>cumin citrus sauce</i> 16
MARYLAND STYLE CRAB CAKES <i>shaved fennel, red pepper aioli</i> 22	HOUSE MADE CANADIAN BACON <i>apple sauce</i> 14

SALADS

HARRY'S SALAD <i>mustard vinaigrette</i>	14
CAESAR SALAD <i>shaved parmesan, croutons</i>	12
FRESH MOZZARELLA & BEEFSTEAK TOMATO SALAD <i>roasted peppers, pine nuts, aged balsamic</i>	16
GREEK SALAD <i>white anchovies, lemon vinaigrette</i>	13
ICEBERG WEDGE <i>tomato, blue cheese dressing</i>	12
GRILLED SHRIMP & SPINACH SALAD <i>smoked bacon, grape tomato & charred onion vinaigrette</i>	17
THAI BEEF SALAD <i>rice noodles, peanuts, lime vinaigrette</i>	25
GRILLED SALMON SALAD <i>baby spinach, hummus, harissa oil</i>	24
CHICKEN PAILLARD <i>baby spinach, blue cheese, crispy onion</i>	17
BABY FIELD GREEN SALAD <i>plum tomato, cucumber, chardonnay vinaigrette</i>	13

SANDWICHES

HARRY'S BRIOCHE LOBSTER ROLL	28
FRESH TURKEY CLUB, <i>brioche, smoked bacon, herbed mayo</i>	17
GRILLED CHICKEN SANDWICH, <i>goat cheese, arugula, balsamic</i>	16
TWO HANDED BLT, <i>chipotle mayo, avocado</i>	16
THE CLASSIC HARRY'S SIRLOIN BURGER, <i>hand cut french fries</i>	15
HANOVER STEAK SANDWICH, <i>caramelized onions, gruyère cheese</i>	19
GREEK STYLE LAMB BURGER, <i>tzatziki</i>	17
GRILLED TUNA BURGER, <i>black olive tapenade, roast peppers, arugula</i>	24
4 EGG OMELETTE, <i>fines herbes & gruyère</i>	15



CAFÉ SPECIALTIES

ATLANTIC SALMON <i>wild mushroom & corn risotto, port wine shallots</i>	29
TUNA AU POIVRE <i>baby spinach, whipped potato</i>	34
DIVER SEA SCALLOPS <i>cauliflower puree, spinach, walnut brown butter</i>	35
DAY BOAT CODFISH <i>fingerling potato, piperade, parsley emulsion</i>	33
LEMON PEPPER FETTUCCINI <i>shrimp, broccoli flowers, red grape tomatoes</i>	23
CURRIED LAMB STEW <i>basmati rice, mango chutney</i>	25
FREE RANGE CHICKEN <i>soft polenta, haricot vert, roasted garlic jus</i>	27
PRIME HANGER STEAK <i>asparagus, fingerling potatoes, béarnaise</i>	29
BERKSHIRE PORK CHOP MILANESE <i>arugula, roasted figs, red wine vinaigrette</i>	33

PRIME MEATS • RACKS

FILET MIGNON 8oz./12oz. 38/48	KOBE BEEF BURGER 14oz. 29
BONE-IN FILET 16oz. 53	<i>oven dried tomato, wild mushrooms</i>
BONE-IN RIB EYE 26oz. 48	COLORADO RACK OF LAMB 49
BONE-IN N.Y STRIP 20oz. 49	<i>homemade mint jelly</i>
PORTERHOUSE FOR TWO 36oz. 96	CAJUN BONELESS RIB EYE 16oz. 39

All steaks served with Harry's Housemade Steak Sauce

OUR ARTISANAL STEAKS ARE USDA PRIME DRY AGED IN HARRY'S MEAT LOCKER FOR 28 DAYS

MAINE LOBSTER

BROILED or STEAMED <i>with</i> STUFFED JUMBO SHRIMP MAINE CRABMEAT	market price +20
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SIDES

<i>hash browns • hand cut french fries • grilled asparagus, béarnaise whipped potatoes • tempura onion rings • basmati rice • steamed broccoli</i>
10
<i>harry's stuffed baked potato • sautéed wild mushrooms wild mushroom & corn risotto • dominick's creamed corn spinach: steamed, creamed or sautéed • truffled mac & cheese • sautéed haricots verts</i>
11

Executive Chef: Joseph Mallol