

# Harry's RECIPE OF THE MONTH

## GRILLED KEY WEST PINK SHRIMP

*served with Honeydew Coulis, Fiddlehead Ferns, Micro Celery and Grilled Jalapeño Peppers*

### Ingredients

12 to 16 ea	Natural Key West Pink Shrimp, peeled & deveined
2 oz	olive oil
2 t	sea salt (kosher salt can be substituted)
1 cup	micro celery (heart of celery can be substituted)
8 ea	Fiddlehead ferns (can substitute zucchini)
3 ea	jalapeño peppers
1/4-1/2 ea	honeydew melon (the riper the better)
4 oz	dry vermouth
1 ea	lemon & lime (wedge as garnish)

### Preparation

Make the honeydew melon coulis first. Peel and de-seed the melon, cut into small to medium pieces, place in a blender or use a hand-held cutting blender. Place a little vermouth on the melon, taste for sweetness; you want a good touch of natural sweetness, so use a very ripe melon or add a splash of water and a little sugar. This sweetness will balance the spicy pepper and enhance the shrimp.

Marinate the cleaned shrimp in olive oil, a pinch of salt and some finely chopped micro celery, as this releases the celery flavor. Use a squeeze of lime but not too much. Place fiddlehead ferns in a pot of hot water on the edge of the grill just before grilling, to soften them. Cut the jalapeños in half lengthwise, toss with a little oil, salt and lime.

Put your best "Grill Meister" on this one, because it happens all at once. Grill everything until perfect, arrange and serve on plates with a spoonful of the honeydew coulis and garnishes of lemon and lime. Serves two.

*Try this and other fabulous Key West Pink Shrimp dishes at Harry's Savoy Grill & Harry's Seafood Grill this summer!*

June/July 2007

# Harry's NOTEBOOK

## PARTY ON THE PATIO! FIREWORKS, FRESH FISH, FUN DRINKS & FRIENDS



Summertime on the patio at Harry's... it doesn't get any better than this! You'll find the freshest summer seafood at both Harry's Savoy Grill and Harry's Seafood Grill, plus cool cocktails, live entertainment, even fireworks! Sample one of our great new natural Key West Pink Shrimp menu items, try our soft-shell crab (helicoptered to us from Tangier Island), or sink your teeth into mouth-watering fresh Maine lobster.

### Harry's Savoy Grill

Party on the patio, every Thursday beginning June 28. Enjoy live music and happy hour drink specials from 5-7 p.m.

### Harry's Seafood Grill

Patio entertainment begins June 7, and continues through the summer every Thursday night from 8-11 p.m. Also join us for front-row seats to the fireworks on July 4, as well as the Frawley Stadium fireworks on June 16, 22, 27; July 2, 14 26; August 7, 17, 28; and September 1.



*The patio at Harry's Seafood Grill offers front row seats for 11 fireworks displays this summer on the Riverfront!*



101 South Market Street  
Wilmington DE 19801  
(302) 777-1500  
www.harrysseafoodgrill.com



2020 Naamans Road  
Wilmington DE 19810  
(302) 475-3000  
www.harrys-savoy.com

# Harry's

JUNE - JULY 2007

# HAPPENINGS

## HARRY'S SEAFOOD GRILL

### *Happy Hour Monday through Friday*

\$3 drafts and a \$3 happy hour menu, 4-7 p.m. at the bar. Also enjoy tastings from our wide selection of tequilas.

### *Martini Mondays*

\$5 martinis at the bar, 5 p.m. to close.

### *Double Your Pleasure Oysters, Tuesdays & Thursdays*

\$1 oysters at the bar or raw bar only, 5 p.m. to close

### *Patio Party Thursdays*

Enjoy live entertainment on the patio, from 8-11 p.m.

### *Lobster Night Sundays*

Enjoy a 1 lb. lobster with 12 steamed clams (\$28.95) or New England Lobster Boil (\$42.95), from noon to 9 p.m.

## Harry's SAVOY GRILL

### *Happy Hour Monday through Friday*

\$3 drafts from 4-6:30 p.m. and special bar menu all night, featuring Mini-Me prime rib sandwiches, gourmet burger sliders and more.

### *Whole Maine Lobster Night Wednesday*

Crack open a 1.5 pound Maine Lobster every Wednesday at a very special price (\$24.95)

### *1/2 Price Oysters Thursday*

\$1 oysters at the bar, every Thursday, 5 p.m. to close

### *Patio Party Thursdays*

Enjoy live music & happy hour drink specials on the patio, 5-7 p.m., beginning June 28.

### *Friday Happy Hour*

\$5 Absolut martinis, every Friday from 4:30-6:30 p.m.

### *Prime Rib and Wine Special Sunday*

Try Harry's famous grill cut of prime rib with a glass of our house merlot or chardonnay (\$21.95).

## WIRELESS INTERNET ACCESS

Harry's Savoy Grill, Harry's Savoy Ballroom, and Harry's Seafood Grill are all pleased to offer complimentary wireless Internet access.

## SPECIAL THANKS

### *Share Our Strength Benefit Raises \$45,400 to Fight Hunger*

This year's Share Our Strength Taste of the Nation event, at Harry's Savoy Ballroom on March 29, raised \$45,407 to fight childhood hunger. The crowd was "wowed" by a five-course meal prepared by host chef David Leo Banks and five amazing guest chefs, including James Beard award-winner RJ Cooper (Vidalia) and nominee Jose Garces (Amada, Tinto). Pictured here are (from left): Cooper, Garces, Kirk Avondoglio (Perona Farms), Francesco Ricchi (D'Acqua), Harry's owner Xavier Teixido, Chef Banks, and pastry chef Robert Bennett.



## UPCOMING EVENTS

### *June 15 - Harry's Savoy Grill Wine School Gourmet Dinner*

Even if you skipped the classes, you can still join us for the Harry's Wine School five-course gourmet graduation dinner, featuring the wines we loved best throughout the year. Cost is \$100 all-inclusive (\$85 for full-time students). To sign up, call Anne Hood at 302-475-3000.

### *June 17 - Father's Day*

Treat Dad to a special meal at Harry's Savoy Grill or Harry's Seafood Grill. Both restaurants will be open from noon to 9 p.m.

### *June 20 - Patio Party at Harry's Savoy Grill*

We're celebrating outdoor dining with a New Orleans-style "Big Easy" Patio Party, featuring great food, cool cocktails and live entertainment by the Ron Cole Jazz Band. Join us from 6-9 p.m.

### *July 13 - Pinot Envy Wine Tasting*

Help us pick the Pinot Noir to envy! Guests will enjoy hors d'oeuvres along with a blind wine tasting of and voting for 10 different Pinot Noir wines. Don't miss this fun, informational and interactive evening, all centered around Pinot Noir, today's hottest grape variety, from 7-10 p.m. at Harry's Savoy Grill. Cost is \$50 per person.

### *SAVE THE DATE: September 24 Golf Tournament*

Mark your calendar for Harry's 14th Annual Hospitality Golf Tournament on Monday, September 24, at Brandywine Country Club.