



Lunch Menu February 2012

This is a sample menu only. Our menu changes daily. Although this menu represents what we serve daily, there may be some changes on today's actual menu. For the most up-to-date information, please give us a call!

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

*Try our Freshly Squeezed Lemonades:
The Classic Lemonade, Strawberry-Lemonade,
Mint-Lemonade, or our Arnold Palmer
2.75ea*

Soups

New England Clam Chowder	6.95
Classic French Onion	6.50
Cream of Mushroom	6.25
Lobster Corn Chowder	8.25

Chilled Seafood

Ahi Tuna Timbale, Avocado and Tomato	5.95
Harry's Shrimp Cocktail	3.25ea
Cherrystone Clams on the half-shell	1.50ea
Blue Point Oysters on the half-shell	2.45ea
Jumbo Lump Crab, avocado dressing, crisp tortilla	5.95

Small Plates

Crisp Calamari, ripe tomato coulis	10.95
Shrimp Tempura, sriracha aioli	9.95
Hot Crab & Artichoke Dip	12.95
sourdough croutons	
Beer Battered Artichokes, tarragon aioli	8.95

Half Price Oysters at the Bar Every Thursday 5pm-Close

*Consuming items served raw or undercooked may increase your risk of food borne illness

Sandwiches

Maine Lobster Roll	18.95
fresh steamed lobster from Green Point Lobster Co-op, Stonington Maine on toasted new england roll, Kennebec potato chips	
Crabcake Sandwich	15.95
remoulade, cole slaw, french fries	
Jenny Farm Steak burger	13.95
pasture fed beef from a local Unionville farm, swiss cheese, apple fennel remoulade, fries	
Charbroiled Ground Sirloin Burger	11.95
cabernet-cherry, maytag bleu cheese, bacon	
Classic Turkey Club	10.95
fresh roasted turkey breast, lettuce, tomato, applewood bacon on toasted white bread	
Open-Faced Prime Rib	16.95
side salad, creamy garlic dressing	
Hot Roast Beef	10.95
white cheddar and onion rings	
Turkey Burger	11.95
brie, cranberry compote, roasted jalapeno aioli	
Roasted Pork and Broccoli Rabe	10.95
aged provolone, french fries	
Slow Roasted Duck Sandwich	13.95
caramelized onions, hot pepper jelly	

*An 18% gratuity will be added to parties of 8 or more

*Our menu contains the following food allergens:

dairy, egg, peanut, tree nuts, fish, shellfish, soy, wheat

* We only use pure peanut oil for all fried items

Salads

Caesar, organic romaine hearts	8.95
reggiano cheese, sourdough croutons	
Organic Baby Spinach	8.95
spiced pecans, sundried cherries, red onion maytag bleu cheese, fig-walnut vinaigrette	
Bibb, Arugula, Endive	8.50
walnuts, maple-sherry vinaigrette	
Crabcake Garden Salad	15.95
creamy garlic herb dressing	
Seared Ahi Tuna	13.95
soba noodle salad, sweet chili vinaigrette	
Lobster Salad and Boston Bibb, avocado	19.95
Crispy Chicken Salad	11.95
bibb lettuce, baby spinach, tomato, cucumber, feta cheese, chipotle vinaigrette	

Harry's 2-Course Lunch Special \$15

1st Course

Seasonal Salad with Chevre

tomato, cucumber, shallot vinaigrette

or

New England Clam Chowder

2nd Course

Beer Battered Fish Sandwich

tomato, sriracha aioli, french fries

or

Sautéed Shrimp

yellow fin potatoes, brussels sprout leaves, tomato, lemon beurre blanc

Entrées

Harry's Award Winning Prime Rib au Jus	
Medium Rare at its Best	
Chef's Cut 10oz 25.75	Grill Cut 12oz 27.95
Petite Filet Mignon	26.95
shaved brussels sprouts and bacon, demi-glace	
Fish & Chips	12.95
traditional malt battered with asparagus	
Chicken and Capellini	11.95
seared lemon chicken breast, tomatoes, olives	
Mixed Grill of Red Snapper, Scallops, and Mahi Mahi	14.95
eggplant caponata, roasted jalapeño aioli	
Crab Remoulade	15.95
jumbo lump crabmeat, toasted brioche, creole tomato salad	
Bistro Steak Béarnaise	13.95
crispy shaved onions, spinach	

Sides

Lobster Mashed Potatoes 13.95	Whipped Potatoes 3.50
Reggiano and Truffle French Fries 6.95	Fresh Cut French Fries 3.95/6.95
Bacon and Horseradish Mashed Potatoes 5.95	
Crispy Shaved Onions 4.50	Exotic Mushrooms 5.95
Sautéed Asparagus 6.95	Seasoned Spinach 6.95