



OYSTER BAR (oyster selection changes daily)

freshly shucked oysters on the half shell

east coast- 2.35 west coast- 2.45

with mignonette and cocktail sauce

- blue point (li)
- canadian cup (pei)
- discovery bay (wa)
- fox island (ns)
- pearl point (wa)
- salvation cove (pei)
- steamboat (bc)
- premium oysters 2.95ea.
- dabob bay (wa)
- wiley point (me)

grand seafood plateau features oysters, mussels, shrimp & crab 15.00

grand seafood plateau with half maine lobster, chilled 24.50

chilled half maine lobster 12.95

clams on the half shell 1.00 ea.

jumbo shrimp cocktail 2.50 ea.

"seafood grill" oyster shooter absolut peppar

a touch of horseradish and tomato espuma 5.00

***SASHIMI**

sashimi with seaweed salad, wasabi, and ginger

big eye tuna 6.00 king salmon 6.00 ahi tuna 5.00

hamachi 5.50 wahoo 5.50 white tuna 5.00

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

ahi tuna sushi sweet soy, wasabi tobiko, sriracha 9.95

yellowtail sashimi soy truffle vinaigrette, red chili 9.95

spicy tataki wahoo sake pear coconut granita, ginger tobiko 7.95

***CEVICHE**

ivory king salmon & new jersey watermelon ceviche 8.95

big eye tuna timbale

wasabi, guacamole, pea sprouts, pickled cucumber 9.95

tartare of big eye tuna and hamachi ponzu

wasabi, wakame 11.95

scallop & poblano ceviche crisp corn tortillas 8.95

ceviche sampler of oyster, scallop, scarlet snapper 11.95

scarlet snapper ceviche with 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

APPETIZERS

sautéed veal sweetbreads

chanterelle mushrooms, doc martin lima beans, lemon beurre blanc 11.95

lobster tempura

parsley salad, chili key lime aioli 12.95

seafood nachos for 2

big eye tuna, crabmeat, key west pink shrimp, pico de gallo,

monterey and pepper jack, chipotle salsa verde 19.95

sante fe crab martini 12.95

chesapeake "old bay" shrimp boil 13.95

new orleans style bbq shrimp smoked tomato salad 10.95

hot crabmeat and artichoke dip 11.95

crispy calamari sriracha aioli 8.95

panko fried shrimp sweet chili dipping sauce 11.95

SALADS

mixed summer greens

blackberries, cucumbers, feta cheese, raspberry vinaigrette 8.95

baby spinach salad spiced pecans, sundried cherries,

red onion, maytag blue cheese, fig walnut vinaigrette 8.95

petite 4.95

lobster salad & boston bibb ripe tomato & avocado 19.95

crabcake salad creamy garlic herb dressing 15.95

chopped icebox salad creamy herb dressing 5.95

caesar salad organic romaine hearts,

parmigiano reggiano cheese, sourdough croutons 7.95

petite 3.95

september 2010

(menu changes slightly every day)

SOUPS, STEWS, STEAMERS AND CHOWDERS

cream of broccoli

shallot broccoli salad, cheddar cheese 5.95

maryland crab soup 6.95

new england clam chowder 6.95

steamed little neck clams or mussels

white wine, garlic, lemon 11.95

sherry steamed little neck clams or mussels

garlic, tomato, almonds, green onion 12.95

TODAY'S SEAFOOD

buttermilk battered softshell crabs

mirliton slaw, horseradish-lemon aioli 29.95

fire roasted swordfish

daikon-sprout salad, roasted cippolini onions,

sweet soy chili glaze 24.95

pan roasted maine cod

butternut squash, wild mushrooms & spinach,

haskell's heirloom tomato relish, chipotle basil cream 21.95

oven roasted amberjack

garlic herb spatzle, chanterelle mushrooms, mango-scallion salsa 22.95

grilled alaskan sockeye salmon

bay shrimp, fennel & asparagus sauté,

grilled corn chipotle relish 26.95

fire roasted black grouper

broccoli & caper risotto, olive goat cheese, roasted tomato sauce 26.95

rare seared big eye tuna

yuzu glaze, pea shoots, soba noodles, scallion, shiitake mushrooms,

grilled lime emulsion 28.95

cajun seared rainbow trout

crawfish tasso ham sauté, pecan wild rice, haricots verts, louisiana pepper sauce 22.95

crabcakes

thai cellophane noodle salad, miso mirin sauce and sriracha 27.95

pan seared diver sea scallops

sunny girl farm's radishes, arugula, grilled new jersey watermelon,

horseradish watermelon espuma 27.95

LOBSTERS

direct from greenhead point lobster co-op stonington, maine

lobster cioppino with rouille crouton

maine lobster in a shellfish broth, mussels, shrimp 34.95

lobster in the nude

hard shell maine lobster removed from the shell,

slowly poached with butter 58.50

lobster in the rough boiled whole maine lobster,

today's market price:

1 lb. 29.95 1½ lb. 36.95 2½lb. 58.95

MEAT & POULTRY

grilled chicken breast

parmesan rosemary heirloom grits, roasted tri-pepper relish 19.95

harry's surf and turf

grilled petite filet & blackened escolar

marinated artichoke, red onion, kalamata olive sauté,

goat cheese cream, tarragon aioli 31.95

fire roasted 18oz bone-in black angus sirloin

rosemary cabernet butter, asparagus 32.95

SANDWICHES

harry's blackened big eye tuna tacos

pico de gallo, guacamole, black beans,

sour cream on soft flour tortillas 11.95

maine 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

jenny farm steakburger

pasture fed beef from a local unionville farm with

cheddar cheese, caramelized onions, homemade french fries 12.95

crabcake sandwich broiled chesapeake jumbo lump crabcake,

kaiser roll, new orleans remoulade, homemade french fries 15.95

fried fish sandwich toasted kaiser

sriracha aioli, organic micro greens, homemade french fries 10.95

SIDE ORDERS

toasted garlic new potatoes 5.95 sautéed haricots verts 5.95

lobster mashed potatoes 13.95 sautéed spinach 5.95

truffled parmigiano reggiano fries 6.95 steamed asparagus 6.95

truffle scented wild mushrooms 6.95 fresh cut fries 3.95

harry's farm to the table approach uses fresh seasonal ingredients from local farms and regional growers