



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!

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)
- caraquet (ns)
- fanny bay (bc)
- fox island (ns)
- pemiquid (me)
- ninigret (ri)
- thatch island (ma)

Premium Oysters

- kushi (bc) 3.25
- mashpee first light (ma)

florida premium stone crab claws **lime mustard sauce** ½ lb. **19.95** 1lb. **38.95**

grand seafood plateau features oysters, clams, mussels, shrimp & crab 15.50

grand seafood plateau with half maine lobster, chilled 24.95

chilled half maine lobster 13.25

clams on the half shell 1.50 ea.

jumbo shrimp cocktail 3.25 ea.

"seafood grill" oyster shooter

absolut peppar, horseradish & tomato espuma 5.00

*SASHIMI

big eye tuna 6.00 ahi tuna 5.50

nairagi 6.00 king salmon 6.00

hawaiian tataki nairagi yuzu crème fraîche, dill, cucumber 10.95

sashimi tasting ahi tuna, nairagi, king salmon, scallop 14.25

ahi tuna sushi sweet soy, wasabi tobiko, sriracha 9.95

*CEVICHE

big eye tuna & ginger tobiko tartare truffle sea salt, yuzu 12.25

scallop & poblano ceviche crisp corn tortillas 12.95

nairagi & shrimp ceviche peanuts, avocado and sweet potato 12.95

ceviche sampler of oyster, scallop, scarlet snapper 11.95

scarlet snapper ceviche with corn tortillas 9.95

rainbow tiradito king salmon, nairagi, ahi tuna

soy, lime, sesame seeds 12.95

*items in this section are served raw or undercooked.

*consuming raw or undercooked seafood or meats may increase risk of foodborne illness

APPETIZERS

sauteed grouper cheeks

garlic swiss chard slaw, truffled pumpkin sauce 11.95

panko fried gulf oysters bacon scallion dip 10.95

slipper lobster & goat cheese quesadilla

mango salsa, chili key lime aioli 12.95

new orleans bbq shrimp

smoked tomato salad 11.25

santa fe crab martini 12.95

chesapeake "old bay" shrimp boil 14.50

crispy fried calamari pickled jalepeños, fresh avocado sauce 10.95

hot crabmeat and artichoke dip 12.95

seafood nachos for 2

blackened big eye tuna, crabmeat, shrimp, pico de gallo, guacamole

monterey and pepper jack, chipotle salsa verde 24.95

SALADS

seasonal greens salad

pomegranates, toasted almonds, sheep milk cheese crouton,

sherry orange vinaigrette 8.95

organic baby spinach salad spiced pecans, sundried cherries,

red onion, maytag blue cheese, fig walnut vinaigrette 8.95

petite 4.95

lobster salad and boston bibb tomato, avocado 19.95

crabcake salad creamy garlic herb dressing 15.95

chopped icebox salad creamy herb dressing 7.50

caesar salad organic romaine hearts,

parmigiano reggiano cheese, sourdough croutons 8.95

petite 4.95

SOUPS, STEWS, STEAMERS AND CHOWDERS

curried pumpkin soup

honey whipped cream, crisp shallots 5.95

maryland crab soup 6.95

new england clam chowder 6.95

steamed littleneck clams

drunken or tasso-smoked red onion 12.95

sherry steamed mediterranean mussels

tomato, almond, spinach 12.95

TODAY'S SEAFOOD

toasted arborio rice crusted market cod

rosemary scented peas & carrots, sunchoke chips,

broccoli, lemon butter 24.95

crab stuffed tilapia

bacon, potato, haricot verts & tomato, thyme, lemon butter sauce 25.95

pan seared arctic char

potato, apple, celery root puree,

sugar snap peas, golden beet emulsion 25.95

fire roasted amberjack

cauliflower, radicchio, eggplant, blood orange, pancetta compote 24.95

grilled alaskan king salmon

caught by captain lori whitmill and sherry tuttle of the f. v. rose

celery root & sweet potato hash, leek fennel nage, crisp leeks 28.95

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, wild pecan rice, haricots verts,

louisiana pepper sauce 24.95

crabcakes

thai cellophane noodle salad, miso mirin sauce and sriracha 28.95

sage rubbed diver sea scallops

roasted brussel sprouts, walnut & pearl onions, sherry fig sauce 29.95

LOBSTERS

direct from greenhead point lobster co-op stonington, maine

lobster cioppino & rouille crouton

maine lobster in a shellfish broth, mussels, shrimp 35.95

lobster in the nude

hard shell maine lobster removed from shell,

slowly poached in butter 58.50

lobster in the rough boiled whole maine lobster,

today's market price:

1 lb 29.95 1½ lb 36.95 2½ lb 58.95

MEAT & POULTRY

grilled jenny farm delmonico

topped with bleu d' auvergne cheese,

garlic greens, mushrooms 42.95

harry's surf & turf

grilled petite filet mignon & shrimp

fingerling potatoes, root vegetables, tomato mushroom demi,

whole grain mustard butter 37.95

slow braised beef short rib

baby bok choy stir fry, sweet soy sauce 25.50

grilled chicken breast

bacon horseradish mashed, blue cheese butter 19.95

SANDWICHES

harry's blackened big eye tuna tacos

pico de gallo, guacamole, black beans,

sour cream, flour tortillas 12.95

maine lobster roll freshly steamed maine lobster salad on grilled

new england style bun, kennebec potato chips 18.95

char-broiled ground sirloin burger chicago style

tomato relish, micro greens, homemade french fries 11.95

jenny farm steakburger pasture fed beef from local unionville farm with

cheddar cheese, caramelized onions, homemade french fries 13.95

crabcake sandwich jumbo lump crabcake, kaiser roll, new orleans

remoulade, with homemade french fries 15.95

fried local catfish blt

chili lime aioli, bibb lettuce, tomato, applewood smoked bacon, kaiser roll,

homemade french fries 10.95

SIDE ORDERS

steamed asparagus 6.95 broccoli rabe 6.95

lobster mashed potatoes 13.95 truffle scented wild mushrooms 6.95

toasted garlic new potatoes 5.95 fresh cut fries 3.95

truffled parmigiano reggiano fries 6.95

18% gratuity will be added for parties of 8 or more
menu items may contain the following food allergens:
milk, wheat, fish, shellfish, soybeans, tree nuts, eggs and peanuts.
we use only pure peanut oil for all fried items.