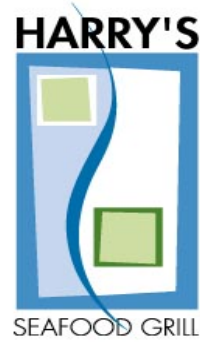


# lunch menu february 2012



## OYSTER BAR

selection of oysters on the half shell  
east coast-2.35      west coast-2.45

- blue point (li)
- fanny bay (bc)
- pemiquid (me)
- caraquet (ns)
- hama hama (wa)
- steamboat (bc)
- ninigret (ri)

### Premium Oysters

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

florida premium stone crab claws ½ lb. 19.95    1lb. 38.95  
grand seafood plateau 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

sashimi with seaweed salad, wasabi, and ginger

<b>ahi tuna</b> 5.50	<b>big eye tuna</b> 6.00	<b>nairagi</b> 6.00
<b>hamachi</b> 5.50	<b>king salmon</b> 6.00	

hawaiian tataki nairagi yuzu crème fraîche, dill, cucumber 10.95  
sashimi tasting ahi tuna, hamachi, 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  
hamachi ponzu wakame, cucumber, wontons 11.25  
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, hamachi, 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

## SOUPS AND STEAMERS

curried pumpkin soup  
honey whipped cream, crisp shallots 6.95  
new england clam chowder 6.95  
maryland crab soup 6.95  
steamed littleneck clams  
drunken or tasso-smoked red onion 12.95  
sherry steamed mediterranean mussels  
tomato, almond, spinach 12.95

## APPETIZERS AND SIDE SALADS

slipper lobster & goat cheese quesadilla  
mango salsa, chili key lime aioli 12.95  
new orleans bbq shrimp  
smoked tomato salad 11.25  
chesapeake "old bay" shrimp boil 14.50  
crispy fried calamari  
pickled jalapeños, fresh avocado sauce 10.95  
hot crabmeat and artichoke dip 12.95  
panko fried gulf oysters bacon scallion dip 10.95  
seasonal greens salad  
pomegranates, toasted almonds, sheep milk cheese crouton,  
sherry orange vinaigrette 8.95  
baby spinach salad spiced pecans, sundried cherries,  
red onion, maytag blue cheese, fig walnut vinaigrette 8.95  
harry's chopped icebox salad creamy garlic herb dressing 7.50  
caesar salad organic romaine hearts, reggiano cheese,  
sourdough croutons 8.95

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!

*harry's fresh strawberry lemonade \$2.75 ea.*  
*harry's fresh arnold palmer \$2.75 ea.*

## ENTRÉE SALADS AND ENTRÉES

blackened scallop cobb salad  
romaine, avocado, blue cheese, bacon, tomato, onion,  
champagne vinaigrette 18.95  
thai colossal crabmeat salad  
crystallized ginger, pea shoots, soy lime vinaigrette 15.95  
california chicken sesame salad 11.95  
calamari sesame salad 12.95  
lobster salad and boston bibb tomato, avocado 19.95  
crabcake salad creamy garlic herb dressing 15.95  
mixed grill of market cot & amberjack  
spring greens, crisp potato sticks, grilled lemon, smoked tomato coulis 16.95  
pan seared black grouper  
celery root & sweet potato hash, leek fennel nage, crisp leeks 16.95  
fire roasted arctic char  
potato, apple, celery root puree,  
sugar snap peas, golden beet emulsion 17.95  
fish & chips  
traditional malt battered, asparagus 12.95  
crabcakes  
thai cellophane noodle salad, miso mirin sauce and sriracha 28.95  
harry's blackened big eye tuna tacos  
pico de gallo, guacamole, black beans,  
sour cream, flour tortillas 12.95  
fusilli pasta and shrimp  
serrano ham, zucchini, yellow squash,  
feta cheese, red onion, fresh thyme sauce 16.95  
grilled chicken breast  
bacon horseradish mashed, blue cheese butter 13.95  
grilled petite filet mignon  
parmesan truffle fries, cabernet reduction 18.95

## harry's 2 course lunch special \$15

### 1<sup>st</sup> course

clam ceviche  
fennel orange salsa 5.00

-or-

pan seared scallop  
truffled tomato-watercress salad, tarragon aioli 7.95

### -2<sup>nd</sup> course-

fish enchiladas  
manchego, sour cream & spicy tomato sauce 12.95

-or-

goat cheese & tomato frittata  
basil arugula salad 12.95

## SANDWICHES

slider duo  
mini crabcake & mini burger 13.95  
fried local catfish blt  
chili lime aioli, bibb lettuce, tomato, applewood smoked bacon, kaiser roll,  
homemade french fries 10.95  
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  
turkey blt roasted turkey, bacon, lettuce, tomato,  
mayonnaise on white toast, kennebec potato chips 10.95  
jenny farm steakburger  
pasture fed beef from local unionville farm with cheddar cheese,  
caramelized onions, homemade french fries 13.95  
blackened big eye tuna cheese steak  
mango ketchup, bibb, california slaw, homemade french fries 12.95  
crabcake sandwich  
jumbo lump crabcake, kaiser roll, new orleans remoulade, 15.95  
with homemade french fries

## SIDE ORDERS

truffled parmigiano reggiano fries 6.95  
steamed asparagus 6.95      truffle scented wild mushrooms 5.95  
toasted garlic new potatoes 5.95      sautéed haricot verts 5.95  
fresh cut fries 3.95      lobster mashed potatoes 13.95

18% gratuity will be added for parties of 8 or more  
our 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.