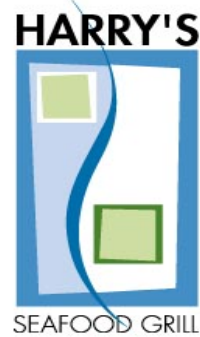


# lunch menu september 2010



## OYSTER BAR

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

- 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, clams, 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, cucumber, red chili 9.95  
spicy tataki wahoo sake pear coconut granita, ginger tobiko 7.95

## \*CEVICHE

big eye tuna timbale

wasabi guacamole, pea sprouts, pickled cucumber 9.95  
ivory king salmon & new jersey watermelon ceviche 8.95  
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

## SOUPS AND STEAMERS

cream of broccoli  
tomato shrimp salad 5.95  
maryland crab soup 6.95  
new england clam chowder 6.95  
steamed little mussels  
white wine, garlic, lemon 11.95  
sherry steamed mussels  
garlic, tomato, almonds, green onion 12.95

## APPETIZERS AND SIDE SALADS

new orleans style bbq shrimp  
smoked tomato salad 10.95  
chesapeake "old bay" shrimp boil 13.95  
crispy fried calamari 8.95  
hot crabmeat and artichoke dip 11.95  
panko fried shrimp sweet chili dipping sauce 10.95  
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  
harry's chopped icebox salad creamy garlic herb dressing 5.95  
caesar salad organic romaine hearts, reggiano cheese,  
sourdough croutons 7.95

## SIDE ORDERS

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    sautéed spinach 5.95  
truffled parmigiano reggiano fries 6.95    lobster mashed potatoes 13.95

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

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

## ENTRÉE SALADS AND ENTRÉES

tempura alaskan prawns and new jersey farm house tomato  
salad calamata olives, red wine vinaigrette 13.95  
thai colossal crabmeat salad  
crystallized ginger, pea shoots, soy lime vinaigrette 15.95  
california chicken sesame salad 11.25  
calamari sesame salad 11.25  
lobster salad and boston bibb tomato, avocado 19.95  
crabcake salad creamy garlic herb dressing 15.95  
mixed grill of scallop & shrimp skewer  
spring greens, crisp potato sticks,  
grilled lemon, smoked tomato coulis 16.95  
pan seared diver sea scallops  
sunny girl farm's radishes, arugula, grilled new jersey watermelon,  
horseradish watermelon espuma 16.95  
pan seared swordfish  
daikon-sprout salad, roasted cipolini onions,  
sweet soy chili glaze 15.95  
grilled ivory king salmon  
artichoke, haricot vert sauté, roasted tomato sauce 14.95  
fish & chips  
traditional malt battered, asparagus 10.95  
crabcakes  
thai cellophane noodle salad, miso mirin sauce and sriracha 27.95  
harry's blackened big eye tuna tacos  
pico de gallo, guacamole, black beans,  
sour cream on soft flour tortillas 11.95  
linguine & scallops  
wild mushrooms, sun dried tomatoes, light basil cream 14.95  
grilled chicken breast  
garlic parmesan fingerlings, grilled asparagus,  
creole mustard beurre blanc 13.95  
grilled petite filet  
truffle parmesan fries, cabernet reduction 13.95

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

### first course

shrimp risotto  
arugula garlic crouton 10.95

-or-

seared sesame sea scallops  
napa salad, yuzu glaze 9.95

### second course

chicken & crawfish flatbread  
manchego cheese, basil, smoked tomato sauce 12.95

-or-

blackened fish enchiladas  
key lime sour cream, romaine, chipotle sauce 13.95

## SANDWICHES

buttermilk battered tangier island softshell blt  
applewood smoked bacon, boston bibb lettuce, tomato,  
roasted red pepper mayo 14.95  
slider duo  
mini crabcake and burger slider, homemade fries 13.95  
house smoked salmon sandwich  
carmelized jalapeno-onion relish, arugula, roasted garlic pepper aioli 10.95  
fried fish sandwich toasted kaiser  
sriracha aioli, organic micro greens, homemade french fries 9.95  
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  
turkey blt roasted turkey, bacon, lettuce, tomato,  
mayonnaise on white toast, yukon gold potato chips 10.95  
blackened big eye tuna cheese steak  
mango ketchup, bibb california slaw, homemade french fries 10.95  
crabcake sandwich  
jumbo lump crabcake, kaiser roll, new orleans remoulade, 15.95  
with homemade french fries