

SATURDAY 11•18•17

DINNER MENU

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.95

- BLUE POINT (CT)
- IRISH POINT (PEI)
- POTTER'S MOON (RI)
- TATAMAGOUCHE (NS)

WEST COAST 3.25

- CHEF'S CREEK (BC)
- CRANBERRY CREEK (WA)
- DISCOVERY BAY (WA)
- TOTTEN INLET (WA)

PREMIUM 3.50

- FRENCH KISS (NB)
- KUSHI (BC)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED BREAD 11.95

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 11.95

BUTTERNUT SQUASH & WILD MUSHROOM SOUP 7.50

***MARYLAND CRAB SOUP** 7.95

NEW ENGLAND CLAM CHOWDER 7.50

CLASSIC SEAFOOD GRILL STARTERS & STEAMER POTS

PANKO FRIED GULF OYSTERS CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 13.95

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE, RED CURRY CREMA 13.95

HOT CRABMEAT AND ARTICHOKE DIP 13.50

SEAFOOD NACHOS FOR 2 BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 28.50

LITTLENECK CLAMS or MEDITERRANEAN MUSSELS

*SPICY GINGER DRUNKEN 12.95 RED CURRY 13.95 *SHERRY STYLE 13.50

***CHESAPEAKE "OLD BAY" SHRIMP BOIL** 17.95

"MOULES FRITES" MEDITERRANEAN MUSSELS, STELLA ARTOIS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 15.95

SALADS

***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 23.95

HARRY'S SEASONAL GREEN SALAD BIBB, LOLLA ROSSA, RADISH, PUMPERNICKEL CROUTONS, CREAMY GARLIC HERB DRESSING 9.95

***BABY SPINACH SALAD** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10.95/6.25

CRABCAKE SALAD CRISP POTATO, CREAMY GARLIC HERB DRESSING 16.25

***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 10.95/6.25

HARRY'S CHOPPED ICEBOX SALAD CREAMY GARLIC HERB DRESSING 9.95/5

NON-SEAFOOD FARE

8OZ FILET MIGNON "BLACK & BLUE" BLACKENING SPICE, SWEET POTATO MASH, FRIED BRUSSEL SPROUTS, BLUE CHEESE BUTTER 35.95

***HARRY'S SURF & TURF** FILET MIGNON, JUMBO SHRIMP, WILD MUSHROOMS, TATSOI & MIZUNA SALAD, UDON NOODLE, YUZU CHILI BROTH 41.50

12OZ NEW YORK STRIP BUTTERNUT SQUASH GNOCCHI, BROWN BUTTER-BOURBON SAUCE, CANDIED PECAN CRUMBLE, POMEGRANATE SEEDS 31.95

***GRILLED CHICKEN BREAST** ENDIVE & ARUGULA SALAD, PICKLED PEACHES, SPICY APRICOT COULIS, CANDIED PECAN CRUMBLE 25.95

SIDES

FRESH CUT FRIES 4.95 • ***SRIRACHA SCALLION MASHED POTATOES** 5.95

***LOBSTER MASHED POTATOES** 18.00 • ***TOASTED GARLIC NEW POTATOES** 6.95

TRUFFLED PARMIGIANO REGGIANO FRIES 10.25 • ***STEAMED ASPARAGUS** 7.95

***TRUFFLE SCENTED WILD MUSHROOMS** 7.95 • ***STEAMED HARICOTS VERTS** 6.95

RAW BAR

GRAND SEAFOOD PLATEAU OYSTERS, CLAMS, MUSSELS, SHRIMP & CRAB 25.50

GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED 41.00

***CHILLED HALF MAINE LOBSTER** 16.00

***CLAMS ON THE HALF SHELL** 1.50 EA

***JUMBO SHRIMP COCKTAIL** 3.75 EA

OYSTER SHOOTER ABSOLUT PEPPAR, HORSERADISH & TOMATO ESPUMA 8.00

SASHIMI SELECTIONS 7.50/EACH SELECTION • WAKAMI, WASABI & GINGER •

AHI TUNA • BIG EYE TUNA • HAMACHI • ATLANTIC SALMON • NAIRAGI • KAJIKI

SASHIMI TASTING BIG EYE TUNA, NAIRAGI, KAJIKI, SCALLOP 16.95

CEVICHE & SPECIALTIES

AHI TUNA CRISP MISO & YUZU CREMA, SWEET SOY, GREEN ONION, TOASTED WONTON CRISPS 14.50

SMOKED SALMON CRISP CITRUS CRÈME FRAICHE, YUZU TOBIKO 9.95

BLUE POINT OYSTER CEVICHE POBLANO, TOMATO, RED ONION, LIME JUICE 3.95 EACH

SNAPPER CEVICHE PINEAPPLE, COCONUT MILK, HABANERO, CILANTRO, SWEET POTATO CHIPS 13.00

BIG EYE TUNA TOGARASHI THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 14.95

CEVICHE SAMPLER OF OYSTER, SCALLOP, SCARLET SNAPPER 12.50

SRIRACHA CRAB TIMBALE AVOCADO & WAKAME 12.95

RAINBOW TIRADITO HAMACHI, AHI TUNA, ATLANTIC SALMON, SOY, LIME, SESAME SEEDS 13.50

CITRUS AHI TUNA POKE MARCONA ALMONDS, PINEAPPLE 13.75

FIN FISH

***OVEN ROASTED CHESAPEAKE BAY ROCKFISH**

CARROT RISOTTO, SHAVED APPLE & FENNEL, HERB OIL 31.95

***PAN SEARED RHODE ISLAND SEA TROUT** ROASTED BEETS & CIPOLLINI ONIONS, KALE LOLLIPOPS, APPLE-HONEY CHANTILLY 28.95

FIRE ROASTED RED DRUM GINGER SPICED WILD RICE, SPICY TEMPURA FRIED OYSTER MUSHROOMS, MISO CREMA 27.95

GRILLED FAROE ISLAND SALMON HONEY VINAIGRETTE DRESSED KALE, GRAPEFRUIT & CRISPY QUINOA, FRENCH GREEN LENTILS, FRIED OYSTER MUSHROOM, GRAPEFRUIT GASTRIQUE 28.95

RARE SEARED BIG EYE TUNA YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 32.95

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 25.95

LOBSTERS & SHELLFISH

OUR LOBSTERS ARE DIRECT FROM GREENHEAD POINT LOBSTER CO-OP STONINGTON, MAINE

***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 58.00

LOBSTER CIOPPINO & ROUILLE CROUTON MAINE LOBSTER, SHELLFISH BROTH, MUSSELS, SHRIMP 41.50

***LOBSTER IN THE ROUGH** BOILED WHOLE MAINE LOBSTER
MARKET PRICE: 1 LB 31.50 1½ LB 39.95 2½ LB 57.95

BROILED JUMBO LUMP CRABCAKES CHERRY TOMATOES, ASPARAGUS, ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 30.95

PAN SEARED CAPE MAY SEA SCALLOPS

BUTTERNUT SQUASH CARPACCIO, CHERRY VINAIGRETTE, CORNBREAD CROUTON, SPICED SQUASH SEEDS, CRISPY SAGE 31.50

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 MENU ITEMS

SOME MENU ITEMS ARE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS MAY INCREASE RISK OF
FOODBORNE ILLNESS

ALL ITEMS NOTED WITH AN * ARE GLUTEN FREE
PLEASE ASK YOUR SERVER ABOUT OTHER AVAILABLE OPTIONS