

FRIDAY 11•17•17

LUNCH MENU

RAW BAR

*PREMIUM KEY WEST STONE CRAB CLAWS

TRADITIONAL KEY LIME DIPPING SAUCE 35.00 LB/18.00 ½ LB

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

***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 AHI TUNA, SALMON, HAMACHI, SCALLOP 16.95

CEVICHE & CRUDOS

SMOKED SALMON CRISP CITRUS CRÈME FRAICHE, YUZU TOBIKO 9.95

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 13.25

ELDER POINT OYSTER CEVICHE POBLANO, TOMATO, RED ONION, LIME JUICE 3.95 EACH
MAKE YOUR FAVORITE OYSTERS CEVICHE STYLE +1.00EACH

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

SOUPS & SALADS

***MARYLAND CRAB SOUP** 7.95 • **NEW ENGLAND CLAM CHOWDER** 7.50 • **BUTTERNUT SQUASH & WILD MUSHROOM SOUP** 7.50

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

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

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

CRABCAKE SALAD CRISP POTATO, CREAMY GARLIC HERB DRESSING 16.25

***BLACKENED SCALLOP COBB SALAD** ROMAINE, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 19.25

CALIFORNIA CHICKEN SESAME SALAD NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 12.50

SANDWICHES

CRAB MELT JUMBO LUMP CRAB MEAT, TOMATO, SWISS CHEESE, GARLIC-ROSEMARY FOCACCIA, KENNEBEC POTATO CHIPS 14.95

CRABCAKE SANDWICH JUMBO LUMP CRABCAKE, KAISER ROLL, NEW ORLEANS REMOULADE, FRESH CUT FRIES 16.95

CLASSIC TURKEY CLUB ROASTED TURKEY, BACON, LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 10.95

JENNY FARM STEAKBURGER PASTURE FED BEEF FROM LOCAL UNIONVILLE FARM CHEDDAR CHEESE, CARAMELIZED ONIONS, FRESH CUT FRIES 14.95

CHAR-BROILED GROUND SIRLOIN BURGER CHICAGO STYLE TOMATO RELISH, FRESH CUT FRIES 12.50

MAINE LOBSTER ROLL FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 19.95

SLIDER DUO: PANKO SHRIMP SLIDER & CRABCAKE SLIDER NEW ORLEANS REMOULADE, ROASTED GARLIC AIOLI, HOMEMADE FRENCH FRIES 12.95

PANKO FRIED CATFISH SANDWICH PEA SHOOTS, TOMATO, SRIRACHA AIOLI, HOMEMADE FRENCH FRIES 13.95

LUNCH POTS ADD SIDE SEASONAL SALAD OR SHOE STRING FRY BASKET +3.00

FISH POT CANADIAN HALIBUT, MUSSELS, CLAMS, CALAMARI, EXOTIC MUSHROOMS, DAIKON, CARROTS, SPICY GINGER DRUNKEN BROTH, ROUILLE CROUTON 15.95

“MOULES FRITES” MEDITERRANEAN MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 15.95

MEDITERRANEAN MUSSELS OR LITTLENECK CLAMS

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

***CHESAPEAKE “OLD BAY” SHRIMP BOIL** 17.95

LUNCH PLATES

LOBSTER MAC-N-CHEESE SIDE SEASONAL SALAD 21.00

FISH & CHIPS TRADITIONAL MALT BATTER, ASPARAGUS 12.95

SESAME CRUSTED FAROE ISLAND SALMON UDON NOODLES, TATSOI, TEMPURA FRIED OYSTER MUSHROOMS, CARROTS, YUZU-CHILE BROTH 16.95

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 17.95

HARRYS BLACKENED BIG EYE TUNA TACOS PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM, SOFT FLOUR TORTILLAS 14.50

BROILED JUMBO LUMP CRABCAKE CHERRY TOMATOES, ASPARAGUS & ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 16.95

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.95

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

WEST COAST 3.25

- CHEF'S CREEK (BC)
- DISCOVERY BAY (WA)

PREMIUM 3.50

- FRENCH KISS (NB)
- KUSHI (BC)

CLASSIC SEAFOOD GRILL STARTERS & SIDES

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED BREAD 11.95

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

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISÉE, RED CURRY CREMA 12.95

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

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

***LOBSTER MASHED POTATOES** 18.00 • ***STEAMED ASPARAGUS** 7.95

TRUFFLED PARMIGIANO REGGIANO FRIES 10.25

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

***TOASTED GARLIC NEW POTATOES** 6.95

HARRY'S 2-COURSE \$15 LUNCH

1ST COURSE

SAUTEED CALAMARI

TOMATOES, SPINACH, GARLIC, WHITE WINE, LEMON

-OR-

HARRY'S FAMOUS CLAMS CASINO

BACON, BELL PEPPER, GARLIC BUTTER

2ND COURSE

BRISKET QUESADILLA

BLACK BEANS, PICO DE GALLO, LIME SOUR CREAM

-OR-

TUNA TARTARE WONTON

TOMATO, AVOCADO, RED ONION

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