



Luncheon Menu September 2010

(slight menu changes made daily)

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

Freshly Squeezed Lemonade,
Strawberry-Lemonade and Arnold Palmer
2.75ea

Raw Bar

Freshly Shucked Oysters on the Half Shell
East Coast 2.35ea West Coast 2.45ea

*Blue Point (CT) *Discovery Bay (WA)
*Malpeque (PEI) *Nootka Sound (BC)
*St. Anne (NS)

Premium Oyster 2.95ea

*Royal Miyagi (BC)

Build Your Own Plateau

Jumbo Shrimp 2.50ea
Cherrystone Clams on the 1/2 Shell 1.00 ea
1/2 of a 1lb Maine Lobster 10.95

HALF PRICE OYSTERS AT THE BAR EVERY
THURSDAY 5PM TO CLOSE

*Consuming items served raw or undercooked may increase
your risk of food borne illness

Soups

Maryland Crab Soup 6.95
New England Clam Chowder 6.95
Classic French Onion Soup 6.50

Appetizers & Side Salads

Crisp Calamari with ripe tomato coulis 8.95
Hot Crabmeat and Artichoke Dip 11.95
crisp sourdough croutons
Clams Casino 8.75
Harry's Jumbo Shrimp Cocktail 12.50
Caesar Salad with shaved reggiano 7.25
Summer Chopped Salad 6.50
pickled vegetables, bell pepper, peaches, local cucumber,
hard boiled egg
Seasonal Salad Mix 7.95
local heirloom tomatoes and cucumbers, basil, extra virgin
olive oil
Crisp Wedge Salad, Maytag Blue Cheese Dressing 8.00
local cherry tomatoes and cucumber
Vine Ripe Haskell's Farm Tomato Salad 7.00
shaved red onions

Sandwiches

Buttermilk Battered Organic Chicken BLT 10.95
lettuce, tomato, applewood bacon
Maine Lobster Roll, homemade potato chips 18.95
Crabcake Sandwich remoulade, coleslaw, french fries 15.95
Open Faced Prime Rib 14.50
side salad, creamy garlic dressing
Jenny Farm Steakburger 11.95
pasture fed beef from a local Unionville farm,
cheddar cheese, caramelized onions
Charbroiled Ground Sirloin Burger 10.95
relish of bacon, tomato, blue cheese
Classic Turkey Club 10.95
fresh roasted turkey breast, lettuce, tomato,
applewood smoked bacon on toasted white bread
Today's Sliders with Reggiano Truffle French Fries 11.95
fried oyster, remoulade, tomato, avocado & mini burger,
relish of bacon, tomato, blue cheese
Grilled Swordfish BLT, Multi-Grain Bread 10.95
arugula, olive paste, mayonnaise, red onion, parmesan

FEATURED FLIGHT- OYSTER PEARL JAM HALL OF FAME

	glass/bottle	
La Cala Vermentino de Sardegna, Italy '08	9.50	37
Seifried Pinot Gris, Nelson, NZ '07	7.25	28
Hanna Sauvignon Blanc, Russian River Valley, Cal.'09	10.00	39
Eroica Riesling, Columbia Valley, Wash. '08	12.00	47
Flight of All Four (2 oz. Each)	13.00	

Harry's 2-Course Lunch \$15

Appetizer

Choice of One:

Summer Chopped Salad
pickled vegetables, bell pepper, peaches, local
cucumber, hard boiled egg

-or-

Seasonal Salad Mix

local heirloom tomatoes and cucumbers, basil, extra virgin olive oil

Entrée

Choice of One

Sautéed Jumbo Shrimp, Herb Risotto
baby heirloom tomatoes, arugula, bacon

-or-

Grilled Organic Chicken

local mushrooms, spinach, piquillo pepper coulis

Entrée Salads

Grilled Shrimp Salad 12.95
blue cheese, tomato, peppers, seasonal salad mix
Seared Ahi Tuna Salad 12.00
avocado, tomatoes, sugar snap peas, ponzu vinaigrette
Lobster Salad and Boston Bibb with avocado 19.95
Spinach Salad with Crisp Chicken 11.95
red onion, toasted croutons, bell peppers, tomatoes,
whole grain mustard dressing
Harry's Greek Style Salad 7.95
herb vinaigrette dressing
Chicken Sesame Salad 11.25
napa cabbage, radicchio, romaine, wonton crisps,
citrus sesame dressing
Crabcake Garden Salad 15.95
creamy garlic herb dressing

Entrées

Harry's Award Winning Prime Rib Au Jus, 24.95
"Medium Rare at its Best"
12 oz grill cut served with French fries
Mixed Grill: Swordfish, Salmon, Scallops 13.95
local sweet corn succotash, roasted jalapeno aioli
Bistro Steak Béarnaise 12.95
garlic mashed potatoes, spinach
Grilled Organic Chicken 11.00
local mushrooms, spinach, piquillo pepper coulis
Harry's English Fish & Chips 10.95
traditional fried cod in malt vinegar batter, asparagus
Sautéed Jumbo Shrimp, Herb Risotto 12.95
baby heirloom tomatoes, arugula, bacon
Crab Imperial Melt 14.95
jumbo lump crabmeat, tomato, manchego cheese,
french bean salad
Local Pan Seared Sea Scallops 14.95
fingerling potatoes, melted peppers, chardonnay sauce

Sides

Lobster Mashed Potatoes 13.95 Whipped Potatoes 3.50
Reggiano and Truffle French Fries 6.95 Fresh Cut French Fries 3.95/6.95
Bacon and Horseradish Mashed Potatoes 4.95
Crispy Shaved Onions 3.95 Exotic Mushrooms 4.50
Sautéed Asparagus 4.95 Seasoned Spinach 5.95
Sautéed Sugar Snap Peas 4.50