HARRY'S
SEAFOOD GRILL

OYSTER BAR (oyster selection changes daily)

freshly shucked oysters on the half shell

east coast- 2.35 west coast- 2.45

with mignonette and cocktail sauce

- blue point (li)
- caraquet (ns)
- cortez island (bc)
- fanny bay (bc)

premium oysters 2.95

- kushi (bc)
- hood canal (wa)
- ninigret (ri)
- salt aire (pei)

grand seafood plateau features oysters, mussels, 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 halibut 6.00 white tuna 5.00
ruby red tombo 6.00

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, red chili 9.95

ruby red tombo & jicama sashimi yuzu aioli 8.95

halibut sashimi organic sunny girl farm pickled beet & cucumber,
key lime tarragon vinaigrette 9.95

*CEVICHE

fluke & yellow watermelon ceviche 8.95

big eye tuna timbale
wasabi guacamole, pea sprouts, pickled cucumber 9.95

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

APPETIZERS

tangier island buttermilk battered soft shell crab
mirilton slaw, horseradish-lemon aioli 14.50

lobster tempura
parsley salad, chili key lime aioli 12.95

seafood nachos for 2
big eye tuna, crabmeat, key west pink shrimp, pico de gallo,
monterey and pepper jack, chipotle salsa verde 19.95

sante fe crab martini 12.95

chesapeake "old bay" shrimp boil 13.95

new orleans style bbq shrimp smoked tomato salad 10.95

hot crabmeat and artichoke dip 11.95

crispy calamari sriracha aioli 8.95

panko fried shrimp sweet chili dipping sauce 11.95

SALADS

haskell' s heirloom tomato salad with goat cheese crostini 7.95

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
petite 4.95

lobster salad & boston bibb ripe tomato & avocado 19.95

crabcake salad creamy garlic herb dressing 15.95

chopped icebox salad creamy herb dressing 5.95

caesar salad organic romaine hearts,
parmigiano reggiano cheese, sourdough croutons 7.95
petite 3.95

harry's farm to the table approach uses fresh seasonal ingredients from local farms and regional growers

july 2010

(menu changes slightly every day)

hawaiian fish month

SOUPS, STEWS, STEAMERS AND CHOWDERS

chayote soup
new jersey tomato salsa 5.95

maryland crab soup 6.95

new england clam chowder 6.95

steamed littleneck clams or mussels
white wine, garlic, lemon 11.95

asian style littleneck clams or mussels
yuzu glaze, napa slaw, ginger, cellophane noodles 12.95

TODAY'S SEAFOOD

tangier island buttermilk battered soft shell crabs
mirilton slaw, horseradish-lemon aioli 28.95

grilled hawaiian opah
caught by captain bob mancy of the zephyr
jicama, mango, snap pea salad, poblano ginger sauce 25.95

lemongrass cilantro crusted hapuku
caught by captain antonio feliciano of the rival
haskell's heirloom striper cantaloupe plantain salad, citrus aioli 24.95

fire roasted golden corvina
local exotic mushrooms, sundried tomato sauté, pork belly,
orange basil vinaigrette 24.95

grilled alaskan sockeye salmon
fennel orzo salad, basil mint crème fraîche 26.95

pan roasted wolfefish
local organic baby eggplant, chili lavender vinaigrette 23.95

rare seared big eye tuna
yuzu glaze, pea shoots, soba noodles,scallion, shiitake mushrooms,
grilled lime emulsion 28.95

cajun seared rainbow trout
crawfish tasso ham sauté, pecan wild rice, haricots verts, louisiana pepper sauce 22.95

crabcakes
thai cellophane noodle salad, miso mirin sauce and sriracha 27.95

pan seared diver sea scallops
sunny girl farm's radishes, arugula, grilled new jersey watermelon,
horseradish watermelon espuma 27.95

LOBSTERS

direct from greenhead point lobster co-op stonington, maine

lobster cioppino with rouille crouton
maine lobster in a shellfish broth, mussels, shrimp 34.95

lobster in the nude
hard shell maine lobster removed from the shell,
slowly poached with butter 58.50

lobster in the rough boiled whole maine lobster,
today's market price:
1 lb. 29.95 **1½ lb.** 36.95 **2½lb.** 58.95

MEAT & POULTRY

grilled chicken breast
warm red bliss potato salad, sage butter 19.95

harry's surf and turf

grilled petite filet & blackened amberjack
roasted cippolinis, grilled yukon gold potatoes,
new jersey peach compote 31.95

fire roasted 18oz bone-in black angus sirloin
rosemary cabernet butter, asparagus 32.95

SANDWICHES

harry's blackened big eye tuna tacos
pico de gallo, guacamole, black beans,
sour cream on soft flour tortillas 11.95

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

jenny farm steakburger pasture fed beef from local unionville farm,
cheddar cheese, caramelized onion, homemade french fries 12.95

crabcake sandwich broiled chesapeake jumbo lump crabcake,
kaiser roll, new orleans remoulade, homemade french fries 15.95

fried fish sandwich toasted kaiser
sriracha aioli, organic micro greens, homemade french fries 10.95

SIDE ORDERS

toasted garlic new potatoes 5.95 sautéed haricot verts 5.95
lobster mashed potatoes13.95 sautéed spinach 5.95
truffled parmigiano reggiano fries 6.95 steamed asparagus 6.95
truffle scented wild mushrooms 6.95 fresh cut fries 3.95