

RAW BAR



Oysters [price per piece]

Wianno, Cape Cod, MA 2.50
 Sweet Jesus, Chesapeake Bay, MD 2.00
 Olde Salt, Chesapeake Bay, MD 2.25
 Chesapeake, Chesapeake Bay, MD 2.00
 Cape May Salt, NJ 2.50
 East Point, Delaware Bay, NJ 2.00
 Blue Point, Long Island, NY 2.50
 James River, James River, VA 1.75
 Crab Island, Great Bay, NJ 2.00
 Rappahannock, Rappahannock River, VA 2.25
selections and prices may vary



Oyster Shooters [three for 12.]

Vodka Bloody Mary

Not Oysters [price per piece]

littleneck clams 1.50
 top neck clams 1.50
 cherrystone clams 1.50
 jumbo shrimp 2.50



1 Pound Lobster

served cold with cocktail sauce and dijonaise 22.

Tuna Tartare

diced ahi tuna with lemon soy dressing,
 cucumber noodles, red and blue corn tortillas 14.50

Shrimp Ceviche

with avocado, onion, tomato, jalapeño,
 cilantro and lime, red and blue corn tortillas 10.

Crabmeat Cocktail

jumbo lump with cocktail sauce and dijonaise 15.

Raw Bar Sampler

six oysters, six clams, lobster, four shrimp,
 jumbo lump crabmeat, shrimp ceviche
 full size 64. / half size 32.

5.16.2018



APPETIZERS

Oysters Rockefeller 10.
Clams Casino 9.
Nachos 8.50
 add chicken 4. / pulled pork 5. / crabmeat 8.
Steamed Clams 14.
 red or white
Steamed Mussels Fra Diavolo 11.
Cajun Fried Shrimp 10.
Calamari 10.
 cajun fried or tempura and marinara
Buffalo Wings 10.
 mild, hot or extra hot
Sliders
 beef or pork 10. crab 15.
You Peel Shrimp
 ½ pound 9.5 / full pound 17.
Fried Oysters
 buffalo style or plain with tartar 2.5 each
Giant Hot Pretzel 9.5
 three dipping sauces
Bang Bang Shrimp 10.
Garlic Bread 4.
Shrimp and Spinach Flatbread 11.

CHOWDER

New England Clam Chowder 7.
Manhattan Clam Chowder 7.
Corn and Crab Chowder 9.
 with roasted jalapeño cream

SALAD

Harry's House Salad
 mixed greens, tomato, cucumber, carrot,
 croutons, choice of dressing
 half 5. / full 9.
Spinach Salad
 spinach, bacon, egg, tomato, green beans,
 cucumber & croutons with honey mustard dressing 11.
Cobb Salad
 romaine, cherry tomato, bacon, avocado, egg,
 cucumber and blue cheese crumbles 14.
Greek Salad
 romaine, diced tomato, cucumber, red onion, green pepper,
 Kalamata olives, feta cheese & lemon vinaigrette 12.
Classic Caesar half 5. / full 10.
Arugula Salad
 parmesan cheese, cherry tomato, lemon vinaigrette 10.
Caprese Salad
 thick sliced beefsteak tomato, fresh mozzarella,
 basil, balsamic glaze and olive oil 11.
Additions:
 shrimp 10. / chicken 4. / salmon 11. / tuna 14.
 sliced filet mignon 18.



FRESH FISH



Fish Your Way
 grilled, pan roasted, fried or blackened
 served with roasted potatoes and sauteed vegetables

Pick a Sauce
 lemon beurre blanc, tomato vinaigrette, white wine and herb,
 black bean and corn salsa, teriyaki, spicy remoulade

SALMON 21.	TILAPIA 20.
FLOUNDER 22.	SCALLOPS 27.
AHI TUNA 24.	SHRIMP 21.
MAHI MAHI 22.	8OZ. LOBSTER TAIL 30.
CRAB CAKES 28.	

add a 6oz. grilled filet 18. or sauteed crabmeat 12.

Pasta Your Way
 linguini with your choice of seafood and sauce

Pick a Sauce
 red, white, fra diavolo, lemon garlic
 CLAMS 20. SHRIMP 24.
 MUSSELS 18. CRABMEAT 26.

SANDWICHES

[served with fries and cole slaw]
Lobster Roll
 Maine lobster salad on a toasted bun 19.
Crab Cake Sandwich
 spicy remoulade, LTO 18.
Cajun Tempura Fish Sandwich
 tartar sauce, LTO 15.
Black Angus Burger
 choice of cheese, LTO 13.
BBQ Pulled Pork
 house BBQ sauce, crispy onion straws 12.
Blackened Mahi Mahi
 lemon mayo, LTO 16.
Grilled Chicken Wrap
 arugula, roasted red peppers, goat cheese mayo 11.
Buffalo Chicken Caesar Wrap
 spicy buffalo chicken, romaine lettuce, Caesar dressing 11.
Chicken Salad Sandwich
 toasted bun, LTO 9.5

LTO = lettuce, tomato and onion.

HARRY'S SPECIALTIES

Seafood Combo
 flounder, shrimp, oysters and crab cake
 fried or broiled with cole slaw and fries 27.
Harry's Clam Bake
 clams, mussels, 1/2 lobster, mahi mahi, shrimp,
 scallops, corn, red bliss potatoes and chorizo sausage 38.
Chicken Salad and Fried Oyster Platter 15.
Fish and Chips
 panko crusted tilapia, chips, tartar and cole slaw 21.
Fried Oysters
 eight oysters with fries, tartar and cole slaw 23.
Grilled Mahi or Garlic Shrimp Tacos
 with avocado, pico de gallo, jalapeño, cilantro,
 chipotle mayo and a side of black bean and corn salsa
 2 for 16. / 3 for 24.
Grilled Sirloin 12 oz. or Filet 6 oz.
 caramelized onion, sautéed vegetables and roasted potatoes 27.
Chicken Florentine
 spinach, tomato and cheese, lemon beurre blanc,
 sautéed vegetables and roasted potatoes 18.
Lobster Mac and Cheese
 chunks of Maine lobster in creamy white cheddar
 sauce topped with seasoned bread crumbs 30.

