

TO START OR SHARE

ONION SOUP AU GRATIN	10	HARRY'S SALAD / mustard vinaigrette /	15
LOBSTER STUFFED MUSHROOMS / lemon & white wine /	19	HOUSE MADE CANADIAN BACON / apple sauce /	14
SEAFOOD TACOS / rock shrimp, bay scallops, squid /	19	LOBSTER SPRING ROLLS / cumin citrus /	18
SHORT RIB SLIDERS / red onion marmalade, garlic aioli / ..	17	PORK SPARE RIBS / black cherry barbecue sauce /	16

RAW BAR

MAINE LOBSTER COCKTAIL ... 26	JUMBO SHRIMP COCKTAIL ... 6/ea.	TUNA TARTARE	18
OYSTERS ON THE HALF SHELL	3/ea.	CLAMS ON THE HALF SHELL	2/ea.
THE HANOVER 4 oyster, 4 clams, 4 jumbo shrimp, 1 lobster		HAMACHI CRUDO	19
		/citrus, watermelon radish /	
THE WALL STREET 8 oyster, 8 clams, 8 jumbo shrimp, 1 lobster, tuna tartare			135

SALADS

CLASSIC CAESAR / shaved parmesan, croutons / (add chicken +6 or shrimp +8)	15
GREEK / white anchovies, lemon vinaigrette / (add chicken +6 or shrimp +8)	16
GRILLED SHRIMP & SPINACH / smoked bacon, grape tomato & charred onion vinaigrette /	23
GRILLED TUNA SALAD / arugula, pine nuts, cabernet vinaigrette /	24
THAI BEEF / flank steak, rice noodles, roasted peanuts, lime vinaigrette /	26
CHICKEN PAILLARD / baby spinach, blue cheese, crispy onion /	23

CAFE CLASSICS

GRILLED CHICKEN / goat cheese, arugula, balsamic, challah baguette /	17
CLASSIC HARRY'S SIRLOIN BURGER / hand cut french fries /	17
HANOVER STEAK & CHEESE / caramelized onions, gruyère cheese, french bread /	22
GREEK STYLE LAMB BURGER / tzatziki, hand cut french fries /	19
MAINE LOBSTER ROLL / brioche bun /	28
FRESH TURKEY CLUB / brioche, smoked bacon, herbed mayo /	18
TWO HANDED BLT / chipotle mayo, avocado /	17
3 EGG OMELETTE / fine herbes & gruyère /	15

HARRY'S SPECIALTIES

ATLANTIC SALMON / quinoa, roasted fennel, citrus yogurt /	29
SESAME CRUSTED TUNA MIGNON / lobster fried rice, teriyaki glaze /	36
BLACKENED SWORDFISH / white polenta, succotash, red pepper vinaigrette /	35
FRESH LEMON PEPPER FETTUCCINI / shrimp, broccoli, red grape tomato /	24
CURRIED LAMB STEW / basmati rice, baby carrots, mango chutney /	25
FREE RANGE CHICKEN / vegetable couscous, baby carrots, mustard jus /	27
PRIME HANGER STEAK / asparagus, fingerling potatoes, béarnaise /	32
CAJUN BONELESS RIB EYE / 16oz, truffled steak fries /	46
STEAK AU POIVRE / 8oz filet, whipped potato /	44

PRIME STEAK

PORTERHOUSE FOR TWO 32oz	98
BONE-IN NY STRIP 20oz	49
BONE-IN RIB EYE 24oz	49

Our Artisanal Steaks are USDA Prime Dry Aged in Harry's Meat Locker for 28 Days

SIDES

Hash Browns • Hand Cut French Fries • Whipped Potatoes
Cheddar Mac & Cheese • Lobster Fried Rice
Polenta Fries & Truffle Aioli • Vegetable Couscous
Roasted Asparagus: béarnaise sauce
Spinach: steamed, creamed or sautéed