

breakfast and brunch

served from 9 am to 2 pm

harry's all day special a small german apple or banana pancake, 2 eggs and bacon, sausage or ham, toast	13
harry's 2 eggs any way with lyonnaise potatoes or cheddar grits and toast with bacon, ham or sausage	8 10
harry's breakfast sandwich on a croissant with 2 eggs, cheddar cheese and bacon, sausage or ham, mayonnaise, lyonnaise potatoes or cheddar grits	10
roast beef hash far horizons with 2 eggs, fresh sautéed vegetables and toast	14
country style breakfast with fresh baked biscuits and sausage gravy topped with 2 eggs	9
homemade granola with fresh fruit and yogurt	9
french toast harry's style with raspberry sauce and powdered sugar	9
old fashioned german pancake choice of apple or banana with lingonberries and maple syrup	13
huevos rancheros with 2 eggs, flour tortilla, smooth beans, and ranchero sauce	9
breakfast burrito 3 eggs scrambled with chorizo, bacon, mozzarella cheese and onions wrapped in spinach tortilla with warm ranchero sauce	11
shirred eggs with 2 eggs, ham, fresh asparagus baked and topped with hollandaise sauce served with toast, lyonnaise potatoes or cheddar grits	12
low country shrimp and grits with jumbo shrimp, cheese grits, bacon and garlic sauce	17
smoked nova scotia salmon plate a quarter pound smoked salmon sliced thin served with chopped onion, capers, cream cheese and toasted bagel	21
3 egg omelet or egg whites with white, wheat or marble rye toast, harry's lyonnaise potatoes, cheddar grits or fresh fruit cup (\$3 extra)	
 garden with fresh spinach, asparagus, mushroom and red pepper ham and cheese with cheddar cheese and yorkshire ham the greek with feta cheese, black olives, spinach and sun-dried tomato create your own choices of egg whites, vegetables, cheddar, feta, mushroom, spinach sun dried tomato, fresh tomato, onion, bell pepper, ham, bacon, sausage 	11 12 13
eggs benedict classics with sautéed fresh garden vegetables, harry's lyonnaise potatoes, or cheddar grits or fresh fruit cup (\$3 extra)	
traditional with english muffin and grilled ham gloria with english muffin and crispy bacon sunrise bénédict with english muffin, grilled tomato and sautéed spinach little palm island with crab cakes	12 13 14 17
side dishes	
fresh fruit cup one egg any way bacon, sausage or ham small apple or banana pancake roast beef hash harry's lyonnaise potatoes or cheddar grits sliced tomato large croissant english muffin, bagel or 2 slices of toast	5 3 8 8 3 3 3 2

lunch time

served from 11 am to 2 pm

starters

soup of the day	7
vichyssoise chilled potato and leek soup, laced with cream	7
fresh chunky gazpacho with gulf shrimp and seasoned croutons	7
shrimp-cargot roasted garlic, spinach, maître d'hôtel butter and fresh grated parmesan cheese	12
spanish tapas brie and artichoke crostini; prosciutto and eggplant crostini; and bruschetta of tomato, basil, garlic and olive oil	12
french red lentil hummus with sun-dried tomato, herbed pita chips and crudités	13
harry's fromage with brie, gorgonzola, manchego, grapes, apple, honey, nuts and crusty bread	14
pâté maison smooth mixture of liver, truffles and cognac with toast points	14
escargot with maître d'hôtel butter baked with garlic butter, sherry, shallots and parmesan cheese	13
harry's famous crab cakes with rémoulade	14
double dip shrimp martini with classic cocktail and creamy dill dressing	17
baked macadamia nut crusted diver sea scallops with orange poppy butter sauce	19
salads	
house salad choice of dressing	8
classic caesar topped with crumbled blue cheese, tomato and anchovy	12
with grilled chicken breast add \$6 with grilled jumbo shrimp add \$9	
fresh pear salad gorgonzola cheese and glazed walnuts over mixed greens with a mango basil vinaigrette (ask about adding meat to pear salad)	13
traditional cobb salad chicken, avocado, tomato, olives and cucumber	18
over romaine with crumbled bleu cheese, with choice of dressing	
crab cake salad crab cakes, mixed greens, french vinaigrette, rémoulade	18
harry's seafood cobb salad gulf shrimp, sea scallops, crab claw meat and smoked salmon with avocado, tomato, olives, cucumber and romaine with a creamy dill dressing	26
insalata mediterranean with fried feta, baby arugula, pepperoncini pepper,	12
kalamata olive, cucumber, tomato, red onion and greek dressing	24
florida lobster roll lush chunks of florida lobster with onion, celery and carrot, and cilantro-lime aïoli on a toasted bun, served with a fresh salad with mango dressing	21
asian chicken lettuce wrap with fresh ginger, garlic, onion, carrots, peanuts and water chestnuts served with bibb lettuce cups	14
handsome sandwiches	
served with corn salad, pineapple coleslaw, pasta salad, potato salad or french fries fresh fruit cup or sweet potato fries (\$3 e	-
florida grouper sandwich with fresh tomato, lettuce and rémoulade on a toasted ciabatta bun	19
florida grouper tacos fresh fish of the day, pico de gallo, napa cabbage, colby jack cheese, chipotle baja sauce and flour tortilla	19
bronzed chicken sandwich with brie cheese, apple wood smoked bacon, fire roasted tomato aïoli, lettuce and tomato on ciabatta bun	14
grilled reuben with corned beef, swiss cheese, sauerkraut and russian dressing on marble rye	14
house angus burger with crispy onions, lettuce, and tomato on a ciabatta bun ADD apple wood smoked bacon, cheddar, swiss, blue or avocado - \$1.00 each	13
lunch specialties	
captain's platter with seared fresh fish and scallops, coconut gulf shrimp, crab cake, french fries, pineapple cole slaw and rémoulade	21
surf side stack pbr soft-shell crab, petite crab cake, roasted corn, crab and feta relish, creamy ginger-cashew slaw	19
lite crab cake dinner with rémoulade, mediterranean rice and fresh vegetables	19
coconut gulf shrimp with orange chili dipping sauce and coconut jasmine rice	19
baked macadamia nut crusted salmon orange poppy seed sauce, mediterranean rice	19
grilled grouper keys style shallots, black olives, pimentos, mushrooms, white wine cream sauce, mediterranean rice, fresh vegetables	20