

Patio Bistro Menu

2pm 'til 5pm

Starters

warm edamame with sesame oil and smoked sea salt	8
sweet potato fries with spicy barbecue and curry-apricot dipping sauces	6
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
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, parmesan cheese	13
harry's famous crab cakes with rémoulade	14
double dip shrimp martini with classic cocktail and creamy dill dressing	17
harry's fromage with brie, gorgonzola, manchego, grapes, apple, nuts, honey and crusty bread	14

Salads and Sandwiches

classic caesar topped with crumbled blue cheese, tomato and anchovy with grilled chicken breast add \$6 with grilled jumbo shrimp add \$9	12
isle of capri fresh tomato, fresh mozzarella, baby arugula, basil, balsamic reduction and extra virgin olive oil	12
insalata mediterranean with fried feta, baby arugula, pepperoncini pepper, kalamata olive, cucumber, tomato, red onion and greek dressing	12
asian chicken lettuce wrap with fresh ginger, garlic, onion, carrots, peanuts and water chestnuts served with bibb lettuce cups	14
florida lobster roll lush chunks of florida lobster with onion, celery and carrot, and cilantro-lime aioli on a toasted bun, served with a fresh salad with mango dressing	21
florida grouper sandwich with fresh tomato, lettuce and rémoulade on a toasted ciabatta bun	19
florida grouper tacos pico de gallo, napa cabbage, colby jack cheese, chipotle baja sauce and flour tortilla with french fries	19
grilled reuben with corned beef, swiss cheese, sauerkraut and russian dressing, french fries	14
house angus burger with crispy onions, lettuce, and tomato on a ciabatta bun, french fries ADD apple wood smoked bacon, cheddar, swiss, blue or avocado - \$1.00 each	13

Lighter Dining

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, mashed potatoes 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
sautéed veal liver with caramelized onions and crispy bacon, mashed potatoes, fresh vegetables	18
grilled grouper keys style shallots, black olives, pimentos, mushrooms, white wine cream sauce, mediterranean rice, fresh vegetables	20

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consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness