



dinner menu

homemade soups

chef's special for the day	7
vichyssoise a chilled blend of potato and leeks, laced with cream	7
fresh chunky gazpacho with gulf shrimp and seasoned croutons	7
french onion soup with garlic crostini, provolone and parmesan cheeses	9

small plates and starters

warm edamame with sesame oil and smoked sea salt	8
spanish tapas brie and artichoke crostini; prosciutto and eggplant crostini; and bruschetta of tomato, basil, garlic and olive oil	12
shrimp-cargot roasted garlic, spinach, maître d'hôtel butter and fresh grated parmesan cheese	12
harry's fromage with brie, gorgonzola, manchego, grapes, apple, honey, nuts and crusty bread	14
baked escargot with maître d'hôtel butter and fresh grated parmesan cheese	13
french red lentil hummus with sun-dried tomato, herbed pita chips and crudités	13
grilled chorizo sausage over bacon-cheddar-PBR risotto	14
pâté maison smooth mixture of liver, truffles and cognac with toast points	14
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
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
PBR beer battered seafood over cashew-ginger slaw with garlic-key lime aioli	
soft-shell crab	17
shrimp	17
grouper bites	20

salads

harry's fresh garden salad with choice of balsamic vinaigrette, blue cheese, classical french or russian dressing	8
classic caesar topped with crumbled blue cheese, sliced tomato and anchovy	10
fresh pear salad with crumbled gorgonzola cheese, glazed walnuts and mixed greens drizzled with mango basil vinaigrette	10
grilled parmesan-romaine wedge salad with candied bacon, cherry tomato and blue cheese dressing	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

check out our new website:

www.harryskitchen.com

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

March Prix Fixe

\$39.99 per person | \$53.99 with wine pairings

**no substitutions *cannot be combined with any other discounts or coupons *menu items may change without notice*

first course

soup of the day, vichyssoise or gazpacho

second course

baked apalachicola oysters

chorizo sausage-chipotle pepper cream sauce, herbed bread crumbs
Materra, Viognier, Oak Knoll District, Napa Valley, 2011

seared tuna tataki

sesame-edamame soba noodle salad, pineapple sweet chili glaze
Clean Slate, Riesling, Mosel, Germany, 2012

warm chevre salad

toasted almond crusted goat cheese, strawberry's, sun-dried tomato, bibb lettuce, balsamic vinaigrette
Garnet, Pinot Noir, Monterey County, 2011

third course

seared red grouper

red curry-cilantro-cashew-coconut milk sauce, coconut jasmine rice, fresh vegetables
Morgan Winery, Sauvignon Blanc, Monterey County, 2012

three of the sea manicotti

lobster, shrimp, crab, ricotta, spinach, garlic, fresh pasta, lobster-sherry-tomato-cream sauce
William Hill, Chardonnay, Central Coast, 2012

barbecue style braised pork belly

mixed berries barbecue sauce, bacon-cheddar-PBR risotto, roast bacon brussels sprout hash
Gonnet, La Mado Rasteau (Mostly Grenache), France, 2011

fourth course

desserts of the day

Terra d'Oro Zinfandel Port, Amador County or Chateau de Jau Muscat de Rivesaltes, France, 2009

harry's classic entrées

pomarola pasta fresh tomato, garlic, pine nuts, basil, parmesan cheese, olive oil, angel hair add chicken \$6 add shrimp \$9	24
florida gulf of mexico grouper pan seared with tropical risotto and mango gastrique	37
key west florida lobster risotto champagne, leeks, shiitake mushrooms, lobster cream	30
harry's famous crab cakes with rémoulade sauce, potato of the day, fresh vegetables	29
baked macadamia nut crusted salmon orange poppy seed sauce, smooth grilled corn polenta, asparagus	29
chicken florentine sautéed breast with spinach, garlic, basil, sun-dried tomatoes and fresh parmesan-mornay sauce, sautéed fresh spinach, wild rice	29
PBR beer battered combo with soft-shell crab, shrimp and grouper over cashew-ginger slaw with garlic-key lime aioli	32
sautéed veal medallions with wild rice, fresh vegetables	36
*piccata with button mushrooms and lemon butter white wine sauce	
*française style dipped in egg batter, sautéed with lemon butter sauce	
seafood pescatore with fresh grouper, diver sea scallops and gulf shrimp, lightly battered and sautéed with leeks in a lemon and garlic butter sauce over angel hair pasta	36
garlic infused gulf shrimp with bacon, red onion and garlic barbequed butter sauce, smooth grilled corn polenta, fresh vegetables	32
seared sea scallops pecan brittle crumble, sweet potato and pork belly risotto	35
seafood cobb with poached shrimp, crabmeat, smoked salmon, diver sea scallops, avocado, tomato, olives and cucumbers over romaine with a creamy dill dressing	34
roast maple leaf half duckling wild berry sauce, wild rice, fresh vegetables	36
black angus center-cut filet mignon roasted garlic-gorgonzola butter, bordelaise sauce, potato of the day, fresh vegetables	41
the harwood seared black angus center-cut filet tournedos, topped with dijon mustard and a port wine reduction, potato of the day, fresh vegetables	41

most entrées can be served as a light portion for \$4 off the menu price

\$4 plate fee for split entrées