

ON ICE

East Coast Oysters 2.5 each

West Coast Oysters 3 each

Peel n' Eat Shrimp Cocktail 15
cocktail sauce & lemon

Littleneck Clams 2 each
cocktail sauce and lemon

Half Maine Lobster 18
drawn butter aioli and lemon

American Caviar Service 45/oz
warm blinis, toast, crème fraiche, chopped egg, parsley, red onion, lemon

Shellfish Tower 45
½ dozen east coast oysters, ½ dozen west coast oysters, ½ pound peel n' eat shrimp, ½ dozen littleneck clams and half of a chilled Maine lobster, traditional garnishes

APPETIZERS

Smoked Fish Platter 12
salmon, whitefish terrine, bluefish, lentil salad & pumpernickel

Fries with Eyes 9
smelts & chili pepper aioli, lemon

Corned Beef Special 13
cole slaw dressing, rye, gruyere, pickled sprouts & mustard seed

SOUP

Clam Chowder 7
clams, celery, bacon & potatoes

SALAD

Classic Wedge 8
iceberg lettuce, buttermilk dressing, red onions, croutons, bacon & blue cheese

Caesar Salad 18
prepared tableside for two

Salad Bar 12
your choice of ranch, blue cheese, French or Italian vinaigrette

SANDWICH

Dry Aged Burger 15
lettuce, American cheese & pickles

ENTREES

Crab Cake 23
tartar sauce, snap peas & pea tendril salad

Stuffed Manicotti 20
ricotta, mascarpone & vegetable ragu

Fettuccini Alfredo 17
egg noodle, cracked black pepper & locatelli

Eggplant Parmesan 18
eggplant, mozzarella & marinara sauce

FROM THE GRILL

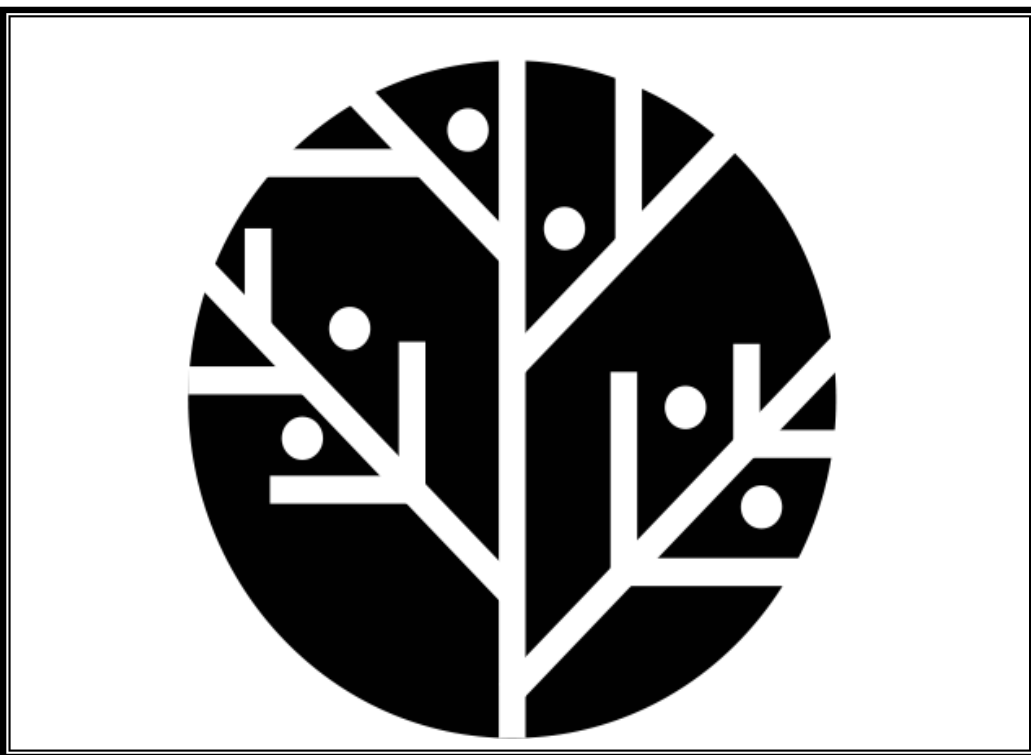
BBQ Ribs 26
cole slaw, white bread, pickles & bbq sauce

Half Chicken 24
mushrooms & marsala wine sauce

Salmon 23
three bean salad & mustard cream sauce

Prime Rib of Beef 32
oxtail au jus & horseradish cream

Bone-In Short Rib 28
Potatoes, mushrooms, bacon & beef burgundy sauce



VEGETABLES

Baked Potato 6

Beef Fat French Fries 6

Mashed Potatoes 6

Broccoli 6

Creamed Spinach 7

Root Vegetable 7

DESSERTS

Harvey's Cheesecake 7

Chocolate Layer Cake 8

Salted Pecan Pie 7