

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 fraîche, 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

