

holiday prix fixe dinner

FIRST COURSE

choice of soups of the day

Benvolio, Pinot Grigio, Friuli, Italy, 2024

southern beet & burrata salad

roasted beets, crispy pork belly, burrata cheese,
spiced pecans, baby spinach, lingonberry vinaigrette
Château Guiot, Rosé, Costieres de Nimes, France, 2024

firecracker shrimp

grilled marinated shrimp, holiday spiced watermelon rind
Vietti, Moscato d'Asti, Asti DOCG, Italy, 2024

baked brie

cranberry sauce, pecans, ciabatta bread
*Soter Vineyards, 'Planet Oregon', Pinot Noir,
Willamette Valley, Oregon, 2023*

SECOND COURSE

onion-crusted local grouper

caramelized bacon citrus glaze, wild rice, sautéed broccoli
Mer Soleil, 'Silver', Chardonnay, Monterey County, 2023

grilled australian lamb t-bones

mint demi, maple mashed sweet potatoes, roasted asparagus
*Chateau Marjosse, Bordeaux Blend,
Grand vin de Bordeaux, France, 2022*

seared sea scallops

lemon crab risotto, heirloom tomato & herb salad,
chevre cheese drizzle
Domaine Buisse, Sauvignon Blanc, Touraine, Loire, France, 2024

creamy mushroom rigatoni

mixed mushrooms, roasted garlic, parmesan cheese, cream
GD Vajra, Nebbiolo, Langhe, Piedmont, Italy, 2024

THIRD COURSE

desserts of the day

\$59/PERSON

\$76/WITH PREMIUM WINE PAIRING

// cannot be combined with any other discounts

// items may change without notice

harry's classics

pomarola pasta

fresh tomato, garlic, pine nuts, basil, parmesan cheese,
olive oil, angel hair | 36
add chicken +10 | add salmon +12 | add shrimp +12
add grouper +22 | add broccoli +7

baked local gulf grouper matecumbie style

tomato slice, seasoned breadcrumbs, sherry-shallot
butter, wild rice, roast asparagus | 53

harry's crab cakes entree

rémoulade sauce, potato of the day, fresh vegetables | 39

baked macadamia nut crusted salmon

orange poppy seed sauce, smooth grilled corn polenta,
roast asparagus | 47

honey-garlic glazed half chicken

harry's honey glaze (garlic, thyme, sriracha),
house mashed potatoes, fresh vegetables | 39

garlic-infused jumbo shrimp

bacon, red onion, and garlic barbequed butter sauce,
smooth grilled corn polenta, fresh vegetables (gf) | 45

seafood cobb salad*

poached shrimp, crabmeat, smoked salmon, avocado,
tomato, olives, and cucumbers over romaine with
creamy dill dressing (gf) | 49

roast maple leaf half duckling

wild berry sauce, wild rice, fresh vegetables | 52

grilled gorgonzola filet

gorgonzola butter, truffle demi-glace sauce,
potato of the day, fresh vegetables | 64

the harwood

seared black angus center-cut beef tournedos,
topped with dijon mustard and a port wine reduction,
potato of the day, fresh vegetables | 64

weekly specials

steak & frites

7-ounce prime new york
strip steak, au poivre
sauce, truffle fries | 39

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THURSDAYS
5PM - CLOSE

wine'd up wednesdays

25% off all wine by the bottle
in the restaurant
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HARRY'S
Continental Kitchens

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