

HARRY'S

Continental Kitchens

A LONGBOAT KEY LANDMARK • EST. 1979

DINNER MENU

homemade soups

chef's soup of the day | 12

vichyssoise chilled potato and leek soup, laced with cream (gf) | 12

fresh chunky gazpacho with jumbo shrimp and seasoned croutons (gf without croutons) | 12

small plates & starters

shrimp-cargot roasted garlic, spinach, maître d'hôtel butter, and fresh grated parmesan cheese | 23

spanish tapas brie and artichoke crostini + prosciutto and eggplant crostini + tomato, basil, garlic, and olive oil bruschetta | 24

pâté maison smooth mixture of liver, truffles, and cognac with toast points | 24

harry's style crab cakes with rémoulade (not maryland style) | 24

crispy volcano roll krab, cucumber, avocado, red pepper, green onion, pickled ginger and soy sauce | 24

ahi tuna stack* seared rare yellowfin tuna, crispy wontons, ginger asian slaw, wasabi aioli | 24

harry's fromage with brie, gorgonzola, manchego, grapes, apple, honey, nuts and crusty bread | 24

double dip shrimp martini with classic cocktail and creamy dill dressing (gf) | 26

salads

harry's fresh garden salad choice of balsamic vinaigrette, blue cheese, classic french or russian dressing (gf) | 16

classic caesar topped with crumbled blue cheese, croutons, sliced tomato, and anchovy | 20

fresh pear salad with crumbled gorgonzola cheese, glazed walnuts, and mixed greens, drizzled with mango basil vinaigrette (gf) | 20

insalata mediterranean fried feta, baby arugula, pepperoncini pepper, kalamata olive, cucumber, tomato, red onion, greek dressing | 20

grilled parmesan-romaine wedge salad candied bacon, cherry tomato, and blue cheese dressing (gf) | 20

isle of capri fresh tomato, fresh mozzarella, baby arugula, basil, balsamic reduction, and extra virgin olive oil (gf) | 20

ADD PROTEIN TO YOUR SALAD

add grilled chicken breast (6 oz) | 13 // add grilled salmon (7 oz) | 21

add grilled jumbo shrimp (5 shrimp) | 19 // add grilled grouper (7 oz) | 29



* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
gluten-free available on marked items (gf), must let server know when ordering
\$8 plate fee for split entrées

harry's classics

fried lobster cutlet

lobster cream sauce, basil, cherry tomato, asparagus, rigatoni, parmesan cheese | 52

braised short rib ragu

shredded beef, carrots, fennel, shiitake mushroom, vegetable ragu gravy, rigatoni, manchego cheese | 47

seared sea scallops

passion fruit-mango cream sauce, coconut toasted almond bread pudding, charred cauliflower | 56

baked local gulf grouper matecumbie style

tomato slice, seasoned breadcrumbs, sherry-shallot butter, wild rice, roast asparagus | 56

harry's crab cakes entree

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

baked macadamia nut crusted salmon

orange poppy seed sauce, smooth grilled corn polenta, roast asparagus | 48

honey-garlic glazed half chicken

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

green curry shrimp

coconut jasmine rice, green curry sauce, charred cauliflower (gf) | 45

seafood cobb salad*

poached shrimp, crabmeat, smoked salmon, avocado, tomato, olives, and cucumbers over romaine, creamy dill dressing (gf) | 50

roast maple leaf half duckling

wild berry sauce, wild rice, fresh vegetables | 53

grilled gorgonzola filet

gorgonzola butter, truffle demi-glace sauce, potato of the day, fresh vegetables | 66

the harwood

seared black angus center-cut beef tournedos, topped with dijon mustard and a port wine reduction, potato of the day, fresh vegetables | 66

UPCOMING EVENTS

OCT
24

ETERNAL STARS
HALLOWEEN PARTY

NOV
12

MAISON LES ALEXANDRINS
RHONE WINE DINNER

DEC
12

SIPS WITH SANTA:
HOLIDAY WINE TASTING

FALL SMALL PLATES

wagyu blue burger salad

grilled tomato, blue cheese, baby arugula, crispy onions, choice of dressing | 28
make it a classic burger on a brioche bun

spicy fried chicken thigh

creamy ginger cashew slaw, sweet and spicy gochujang sauce | 28

local clams

linguine, garlic, lemon, white wine, capers, tomato, grilled ciabatta | 27

grilled octopus

baby potatoes, lemon garlic sauce, roasted red pepper, herb oil | 29

fall squash ravioli

sage brown butter sauce, manchego cheese | 27

crispy pork belly

sweet potato risotto, cherry pinot noir reduction | 28

OCTOBER SPECIALS

25% OFF WINE

bottles in the restaurant and retail

restaurant

BOOZY BRUNCH

TUESDAY - FRIDAY | 9AM - 2PM

half-price mimosa, bellini, house bloody mary, wines by the glass

STEAK + FRITES

THURSDAYS 5 PM - CLOSE

7-ounce prime new york strip steak, au poivre sauce, truffle fries | 42

BUY 2, GET 1

purchase 2 classic entrees, get a dessert of the day on the house

deli

PREPARED DINNERS

buy 2, get a FREE dessert

HOMEMADE SOUPS

buy 2, get 1 FREE