



HARRY'S

APPETIZERS

OYSTERS ON THE HALF SHELL

Fresh Pacific oysters, shucked to order served with cocktail sauce sorbet and lemon. (Ask your server for today's selection.)
1/4 DOZEN 9 1/2 DOZEN 16 DOZEN 31

BRUSCHETTA

Balsamic marinated chèvre topped with green olives, served with herbed heirloom tomatoes and grilled French bread.
19

FRESH MOZZARELLA BRIOCHE

Sliced fresh mozzarella coated with a brioche breading, pan-fried in extra virgin olive oil, served over a cracked peppercorn-tomato broth, topped with prosciutto, fig and chopped olive relish.
14

CHORIZO STUFFED DATES

Medjool dates stuffed with chorizo, wrapped in pecan smoked bacon, broiled in a piquillo pepper-tomato sauce, served over lime sour cream, toasted pistachios and a cilantro maple syrup reduction.
14

FOIE GRAS

Fresh duck liver pan-seared, served over toasted brioche, topped with a pistachio-black mission fig relish and drizzled with a strawberry balsamic glaze.
17

CRABCAKES

Lump crabmeat, fresh breadcrumbs, herbs and spices, pan-fried and served over spinach jalapeño béchamel, sriracha and red pepper aioli sauces.
17

WAREHAM CHARCUTERIE

Soppressata, smoked pork belly, hot capicola, German bologna, Manchego, smoked white cheddar, Red Rock cheddar cheese, toasted pistachio chèvre, pickled onion, pickled mustard seed, served with toasted garlic naan, toasted brioche, piquillo balsamic and roasted garlic aioli.
21



30% OFF

SELECT APPETIZERS, WINE, SCOTCH,
HOUSE COCKTAILS & ALL CURRENT DRAFT BEERS

Ⓜ DENOTES HAPPY HOUR SPECIALS

BAR: 4 P.M. TO 6 P.M. | APPETIZERS: 5 P.M. TO 6 P.M.

EGG ROLLS

Crispy wonton wraps filled with white rice, green chiles, seasoned pork and leek pecan slaw, deep-fried and served with soy horseradish sauce, citrus balsamic glaze and sriracha hot sauce.
15

SMOKED CHICKEN PIZZA

House made thin crust topped with smoked chicken, tossed in a creamy garlic sauce, topped with pecan smoked bacon, fresh herbs, Parmesan and mozzarella cheeses.
14

ITALIAN SAUSAGE PIZZA

House made thin crust topped with Italian sausage, leeks, herbed tomato sauce, Parmesan and mozzarella cheeses.
13

SMOKED PORTOBELLO & GOAT CHEESE PIZZA

House made thin crust topped with smoked portobello, fresh herb oil, roma tomatoes, garlic, mozzarella and chèvre.
13

ANDOUILLE & PEPPERONI PIZZA

House made thin crust topped with sliced andouille sausage, pepperoni, caramelized red bell peppers, herbed tomato sauce, Manchego, Parmesan and mozzarella cheeses.
14

. SIGNATURE SMALL PLATES .

ROASTED STRIPLOIN

Braveheart Striploin marinated in a fresh herb olive oil, served over fried Kennebec potato, sautéed trumpet mushrooms, red pepper chimichurri, sauce béarnaise and topped with sunflower shoots.
13

SEARED SCALLOP

Jumbo sea scallop dusted with sea salt, pan-seared, served over a lobster mousse cream sauce, roasted cauliflower, topped with cucumber and tomato caviars and pea shoots.
13

CILANTRO RUM LOBSTER

Cold water lobster lightly breaded, pan-fried, served over a cilantro rum sauce, grilled pineapple, fresh corn cumin relish, topped with pea shoots and garnished with a blood orange reduction.
13

SOUPS & SALADS

CREAM OF TOMATO BASIL

Tomatoes, light cream and fresh basil.
6

DINNER SALAD

Fresh field greens topped with tomatoes, red onions and house made croutons with your choice of balsamic vinaigrette, bleu cheese, buttermilk peppercorn, Cointreau almond vinaigrette, sesame vinaigrette, basil vinaigrette, creamy Caesar or bacon tomato buttermilk ranch.
6

HARRY'S HOUSE SALAD

Fresh spinach, champagne vinaigrette, topped with fried chèvre balls, pickled onions, pickled carrot ribbon, candied sunflower seeds and bacon salt.
11

TOMATO AND MOZZARELLA

Sliced heirloom tomatoes, layered with fresh mozzarella cheese, fresh basil, mixed field greens and basil vinaigrette.
12

SMOKED RED BELL PEPPER & CRAB BISQUE

Smoked red bell peppers, light cream and blue crab.
7

HARRY'S ICEBERG WEDGE

A wedge of cold iceberg lettuce served with sliced turkey, ham, red onions, pecan smoked bacon, roma tomatoes, Parmesan cheese, house made croutons and your choice of dressing.
10

PROSCIUTTO FIG

Prosciutto ham, black mission figs, candied walnuts, bleu cheese crumbles, Bermuda onions, served with fresh arugula tossed in balsamic vinaigrette.
11

FRIED CHICKEN & BABY ROMAINE BUTTERMILK SALAD

Fried chicken served on top of grilled baby romaine with buttermilk peppercorn dressing, caramelized vegetable relish, carrot squiggles and smoked white cheddar cheese.
11

ENTRÉES

PINOT NOIR BLACKBERRY DUCK

9 oz. breast of duck marinated in a sweet citrus cinnamon olive oil, chargrilled, served over Pinot Noir blackberry demi-glace, ginger shiitake basmati rice, braised arugula and spinach and topped with toasted almond citrus micro kohlrabi.

32

HARRY’S BURGER

Fresh ground American “Kobe” Wagyu beef, chargrilled to order, topped with pecan smoked bacon, mozzarella cheese, iceberg lettuce and heirloom tomatoes. Served on a house onion bun toasted with a foie gras herb butter and an ancho chile aioli with truffle french fries.*

19

DUROC PORK CHOP

12 oz. dry aged ribeye chop basted with a fresh herb olive oil, slow roasted, chargrilled, served over pecan smoked white cheddar grits, Grand Marnier demi-glace, topped with a roasted Maitake mushroom cluster and a green onion-pecan bacon maple-relish.

36

RACK OF LAMB

Frenched rack of lamb basted with porcini butter, chargrilled, served over toasted pistachio shallot demi-glace, shiitake-asparagus chèvre risotto, topped with a cucumber mint heirloom tomato relish and micro kohlrabi.

33

✦ ROASTED ARTICHOKE AND ZUCCHINI

Roasted artichoke hearts sautéed with leeks, spinach, arugula, piquillo peppers and roasted corn, finished in a citrus olive oil broth, served over zucchini “noodles” tossed in a chèvre herb tomato sauce and topped with toasted cashews.

25

JUMBO SEA SCALLOPS

Jumbo sea scallops basted with a vanilla scented sesame olive oil, charbroiled, served over a smoked red bell pepper seafood broth, roasted corn risotto and topped with an heirloom tomato-Parmesan relish.

35

PAN ROASTED CHICKEN AND SHRIMP FRIED RICE

Citrus herb brined chicken thighs basted with a ginger mint glaze, pan-seared, served with shrimp fried rice, citrus hoisin chile sauce, bok choy cashew relish and drizzled with a toasted sesame hollandaise.

32

MAHI MAHI

Fresh Mahi Mahi fillet dusted with a pistachio breading, pan-fried served over cauliflower purée, red Hawaiian salt, roasted baby carrots, heirloom tomatoes, topped with pickled cucumbers, bulls blood micro greens and drizzled with an avocado coulis.

34

ATLANTIC SALMON

Fresh Atlantic salmon fillet, pan-seared, sautéed with smoked red bell peppers, leeks, fresh herbs, finished in a citrus pepper vodka sauce and drizzled with an avocado coulis. Served over smoked portobello risotto.

31

ALASKAN HALIBUT B.L.T.

Fresh Pacific fillet lightly coated in a paprika breading, pan-fried served over a lobster mousse cream sauce, toasted almond chèvre risotto, topped with heirloom tomatoes, pecan smoked bacon and pea shoots tossed in a citrus vinaigrette.

39

SIDES

ROASTED GARLIC CHÈVRE SMASHED POTATOES	7
FRIED SMASHED POTATO CAKE	7
SMOKED PORTOBELLO RISOTTO	7
ROASTED CORN RISOTTO	7
TOASTED ALMOND CHÈVRE RISOTTO	8
SHIITAKE ASPARAGUS CHÈVRE RISOTTO	8
GINGER BASMATI RICE	5
PECAN SMOKED WHITE CHEDDAR GRITS	5
✦ BRAISED ARUGULA AND SPINACH	5
✦ GRILLED LEMON ONION ASPARAGUS	7
✦ TRUFFLE FRENCH FRIES	6



HARRY’S SERVES EXCLUSIVELY HANDCUT BRAVEHEART BRANDED BLACK ANGUS BEEF. 100% KANSAS RAISED BEEF TENDERLOIN AND RIBEYE PROVIDED BY THE BEEF MARKETING GROUP OF MANHATTAN, KS.

PRIME RIB OF BEEF

Aged ribeye, slow roasted, served with a Zinfandel horseradish demi-glace, roasted garlic chèvre smashed potatoes, and grilled lemon onion asparagus.*
(Available Thursday, Friday and Saturday evenings)

45

FILET MIGNON

Bacon wrapped filet, chargrilled, roasted garlic chèvre smashed potatoes, peppercorn balsamic reduction, pickled beets and truffle salt.*

SMALL 36 LARGE 49

FILET MIGNON ROYALE

Bacon wrapped filet, chargrilled, topped with sautéed crabmeat, sauce béarnaise, served over roasted garlic chèvre smashed potatoes.*

SMALL 43 LARGE 58

FILET CHAMPIGNON

Bacon wrapped filet, chargrilled, topped with trumpet Maitake mushroom sauté, served over fried Kennebec potatoes and topped with sunflower shoot-parsley chimichurri.*

SMALL 40 LARGE 53

FILET BORDELAISE

Bacon wrapped filet, chargrilled, served over a tarragon bordelaise, roasted Maitake mushroom cluster, topped with porcini butter and seared foie gras.*

SMALL 48 LARGE 63

FILET AU POIVRE

Bacon wrapped filet, chargrilled, served over fried Kennebec potatoes, grilled lemon onion asparagus and topped with a smoked shallot green peppercorn demi-glace.*

SMALL 40 LARGE 53

RED PEPPER CHIMICHURRI BEEF TENDERLOIN TIPS

Skewered beef tenderloin tips basted with a fresh herb olive oil, chargrilled, served over red pepper chimichurri, balsamic peppercorn glaze, fried smashed potato cake, topped with a roasted corn crab-shrimp relish and sunflower shoots tossed in a toasted cashew oil.*

37



TO LEARN MORE ABOUT THE BEEF MARKETING GROUP AND BRAVEHEART VISIT OUR WEBSITE AT WWW.HARRYSMANHATTAN.COM

. THE HARRY’S TEAM .

EXECUTIVE CHEF - CADELL BYNUM

CHEF de CUISINE - ZACH FILBERT

PASTRY CHEF - KIRSTEN SPEAR



LOCATED IN THE HISTORIC WAREHAM HOTEL

✦ DENOTES VEGETARIAN DISHES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.