



HARRY'S

in the historic Wareham Hotel

APPETIZERS

- ◆ **BRUSCHETTA** 15
Balsamic marinated goat cheese topped with green olives, served with herbed Roma tomatoes and grilled French bread.
- HOT LOBSTER CILANTRO MARTINI** 16
Lightly breaded, quick-fried lobster medallions finished in a rum cilantro sauce.
- CRABCAKES** 15
Lump crabmeat, fresh breadcrumbs, herbs and spices, pan-fried and served over jalapeño béchamel, sriracha and red pepper aioli sauces.
- FRESH MOZZARELLA BRIOCHE** 14
Sliced fresh mozzarella coated with a brioche breading, pan fried in extra virgin olive oil, served over a cracked peppercorn tomato broth, topped with a prosciutto, fig and chopped olive relish.
- PRINCE EDWARD ISLAND MUSSELS** 12
Fresh Atlantic mussels, tossed in a spicy smoked paprika olive oil, pan-seared and steamed in a fresh herb seafood broth. Served with hot potato bread.
- CHORIZO STUFFED DATES** 14
Medjool dates stuffed with chorizo, wrapped in bacon, broiled in a smoked red pepper-tomato sauce and drizzled with a toasted pistachio sour cream.
- BACON, POTATO & EGGS** 15
Slow braised pork belly, sliced, pan seared in pork jus, served over broiled manchego Yukon gold potatoes, a smoked red pepper-tomato sauce and sage béarnaise sauce.
- EGG ROLLS** 11
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.
- SHRIMP & CRAB CHILE RELLENO** 15
Gulf shrimp and crab mixed in a manchego cheese blend, stuffed in a smoked Anaheim chile, wrapped in puff pastry, baked, topped with a Roma tomato pico de gallo and served over an avocado coulis.
- FOIE GRAS** 16
Fresh duck liver pan seared, served over toasted brioche and topped with a pineapple-toasted pecan relish.
- SMOKED CHICKEN PIZZA** 11
Smoked chicken, tossed in a creamy garlic sauce, topped with crisp bacon, fresh herbs, Parmesan and mozzarella cheeses.
- ITALIAN SAUSAGE PIZZA** 10
Italian sausage, leeks, herbed tomato sauce, Parmesan and mozzarella cheeses.
- ◆ **SMOKED PORTOBELLO & GOAT CHEESE PIZZA** 11
Smoked portobello, fresh herb oil, Roma tomatoes, garlic, mozzarella and goat cheeses.
- ANDOUILLE & PEPPERONI PIZZA** 11
Sliced andouille sausage, pepperoni, caramelized smoked red bell peppers, herbed tomato sauce, manchego, mozzarella and Parmesan cheeses.
- ◆ **SPINACH, ARUGULA & PISTACHIO PIZZA** 12
Spinach, arugula, caramelized red bell peppers, toasted pistachios, topped with a blend of Parmesan, manchego and goat cheeses.

SOUPS & SALADS

- SMOKED RED BELL PEPPER & CRAB BISQUE** 6
Smoked red bell peppers, light cream and blue crab.
- CREAM OF TOMATO BASIL** 4
- ◆ **DINNER SALAD** 5
Choice of balsamic vinaigrette, bleu cheese, honey Dijon, Cointreau almond vinaigrette, sesame vinaigrette, basil vinaigrette, creamy Caesar or bacon tomato buttermilk ranch.
- SMOKED CHICKEN** SMALL 6 LARGE 11
Diced smoked chicken, Roma tomatoes, fresh grated Parmesan cheese and mixed salad greens tossed with a creamy bacon tomato buttermilk ranch dressing and topped with croutons.
- ◆ **TOMATO & MOZZARELLA** SMALL 6 LARGE 11
Roma tomato slices, lightly marinated, layered with fresh mozzarella cheese and mixed field greens tossed in a basil vinaigrette.
- HARRY'S ICEBERG WEDGE** SMALL 7 LARGE 12
A wedge of cold iceberg lettuce served with sliced turkey, ham, red onions, crisp bacon, Roma tomatoes, Parmesan cheese and your choice of dressing.
- SESAME FRIED CHICKEN** SMALL 8 LARGE 13
Mixed salad greens, carrots, toasted almonds, tossed in a sesame vinaigrette, served over a crispy potato ring, topped with smoked fried chicken and shaved Parmesan.
- PROSCIUTTO FIG** SMALL 8 LARGE 13
Prosciutto ham, black mission figs, candied walnuts, bleu cheese crumbles, Bermuda onions, tossed with fresh arugula and a balsamic vinaigrette.

ENTRÉES

- BEEF STROGANOFF** 17
Beef tenderloin tips sautéed with wild mushrooms, fresh herbs, leeks and red bell peppers, finished in a Marsala-Cognac cream sauce and tossed with pappardelle pasta.
- ◆ **TOMATO & FRESH BASIL PAPPARDELLE** 14
Fresh Roma tomato and basil sauce, finished lightly with cream and tossed with pappardelle pasta.
- SEAFOOD EXTRAVAGANZA** 21
Gulf shrimp, mussels, lobster and lump crabmeat sautéed with leeks and Roma tomatoes, finished in a fresh herb Cognac seafood broth and tossed with parsley-garlic linguine.
- HARRY'S CHICKEN GOUDA** 15
Smoked chicken, bacon and green onions simmered in a smoked Gouda, Parmesan and mozzarella cream sauce, tossed with penne pasta, fresh spinach and arugula and topped with breadcrumbs and Roma tomatoes.
- SEAFOOD & CHORIZO PAELLA** 26
Shrimp, crawfish, mussels, smoked chicken, chorizo sausage, simmered with tomatoes and green onions in a spicy paprika tarragon broth and finished in a saffron Arborio rice.
- PRIME RIB OF BEEF** SMALL 29 LARGE 35
Slow-roasted; served with creamy horseradish sauce and au jus. Served over roasted garlic smashed potatoes and sautéed asparagus.*
- FILET MIGNON** SMALL 28 LARGE 35
Bacon-wrapped filet grilled to order, topped with fresh herb butter, served over roasted garlic smashed potatoes and sautéed asparagus.*
- FILET MIGNON ROYALE** SMALL 33 LARGE 39
Bacon-wrapped filet grilled to order topped with sautéed crabmeat and sauce béarnaise. Served over roasted garlic smashed potatoes and sautéed asparagus.*
- "KOBE" FLAT IRON STEAK** 32
American "Kobe" Wagyu flat iron steak basted with a fresh herb butter, chargrilled to order, topped with balsamic caramelized onions, fresh salsa verde, served over broiled manchego Yukon gold potatoes and grilled asparagus.*
- PINOT NOIR BLACKBERRY DUCK** 23
9 ounce breast of duck marinated in a sweet citrus cinnamon olive oil, chargrilled, served over ginger shiitake basmati rice, braised arugula and spinach and topped with a Pinot Noir blackberry demi-glace.
- PORK ROULADE** 22
Center cut pork loin stuffed with a shrimp, crab and spinach dressing, slow roasted, served over sage chèvre smashed potatoes, chorizo gravy and topped with braised arugula and spinach.
- JUMBO SEA SCALLOPS** 24
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 a Roma tomato-Parmesan relish.
- ATLANTIC SALMON** 22
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.
- RAINBOW TROUT** 21
Fresh boneless trout dredged in red pepper aioli and pecan focaccia breading, pan fried, served with crawfish hush puppies, toasted almond green beans and sriracha.
- ROASTED CHICKEN** 19
Half marinated roasted chicken served over sage chèvre smashed potatoes, a fresh herb apple pistachio broth and topped with braised arugula and spinach.
- HARRY'S MEATLOAF** 19
A special blend of slow-roasted ground beef, pork and veal, topped with sweet tomato sauce and caramelized onions. Served between layers of roasted garlic smashed potatoes with a Cabernet demi-glace and sautéed asparagus.
- HARRY'S "KOBE" BURGER** 15
Fresh ground American "Kobe" Wagyu beef, chargrilled to order, topped with crispy bacon, mozzarella cheese, iceberg lettuce and Roma tomatoes. Served on an onion bun toasted with a foie gras herb butter and an ancho chile aioli with crispy fried potatoes.*

(Friday & Saturday Only)

BUTTER POACHED LOBSTER TAIL 50
9 ounce cold water lobster tail poached in butter, roasted in a lemon herb butter, served over roasted garlic smashed potatoes, drawn butter and grilled asparagus.

SIDES

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| ROASTED GARLIC SMASHED POTATOES | 5 | BRAISED ARUGULA & SPINACH | 3 |
| SAGE CHÈVRE SMASHED POTATOES | 6 | SAUTÉED ASPARAGUS | 4 |
| SMOKED PORTOBELLO RISOTTO | 5 | GRILLED ASPARAGUS | 4 |
| ROASTED CORN RISOTTO | 5 | TOASTED ALMOND GREEN BEANS | 4 |
| CRISPY FRIED POTATOES | 4 | CRAWFISH HUSH PUPPIES | 4 |
| | | GINGER BASMATI RICE | 4 |

◆ Denotes vegetarian dishes.

For parties of six or more, an 18% gratuity will be added, and we request one check.

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

EXECUTIVE CHEF - CADELL BYNUM • SOUS CHEF - ZACH FILBERT • PASTRY CHEF - KIRSTEN SPEAR