

# The HARRISON

## STARTERS

HARRISON WINGS 12  
honey chili pepper glaze, blue cheese dipping sauce

TUNA TARTAR TACOS 14  
sushi grade, avocado, wasabi aioli

3 CHEESE SPINACH & ARTICHOKE DIP 13  
salsa, sour cream, warm tortilla chips

CAST IRON MEATBALLS 12  
whipped herb ricotta, rustic tomato basil sauce

JUMBO LUMP CRAB CAKE 15  
pan seared and served with whole grain mustard sauce

CRISPY LOCAL CALAMARI 13  
harbor banks, tomato sauce, chili flakes

P.E.I. MUSSELS 13  
tomato, shallots, white wine, fresh herbs

FARM FRESH VEGETABLE CRUDITE 13  
green goddess dip, tzatziki, home-made lavash bread

TRUFFLE PARMESAN FRIES 10  
white truffle oil, reggiano cheese

MAC & CHEESE 10  
signature cheese blend, toasted bread crumbs  
add lobster +6 add smokehouse bacon +3

*Oysters St. Charles* 15  
crispy fried oysters  
creamed spinach & lemon

## Raw Bar

### DELUXE SHELFISH TOWER

maine lobster, shrimp, premium oysters,  
colossal crab, little neck clams 55/95

BLUE POINT 2.75

MALAPEQUE 3

FEATURED OYSTER mp

COLOSSAL SHRIMP U8 (3) 16

COLOSSAL CRAB 18

LOBSTER COCKTAIL mp

## Sushi

CALIFORNIA ROLL 11

SPICY TUNA ROLL 12

COCONUT SHRIMP ROLL 12

SALMON MANGO ROLL 13

VEGETABLE ROLL 11

RAINBOW ROLL 15

SOY GLAZED SALMON CRISPY RICE 13

## Organic Chicken

Our chickens are 100% organic and delivered fresh daily

### ROTISERRIE CHICKEN 20

slow roasted on the spit with fresh herbs, served with crisp  
roasted potatoes and pan juices

### FRIED CHICKEN 19

buttermilk fried ½ chicken served with cole slaw

## ENTRÉES

PENNE PASTA WITH PULLED CHICKEN 18  
sun-dried tomatoes, arugula, tomato cream sauce, basil oil, reggiano

PAPPARDELLE BOLOGNESE 22  
short rib ragu, whipped ricotta

EGGPLANT PARMESAN 19  
fresh ricotta, parmesan cheese, basil oil

SCOTTISH SALMON & JUMBO LUMP CRAB 26  
sautéed baby spinach, rice pilaf, crab sauce

GRILLED #1 TUNA 29  
charred broccoli, crisp potatoes, ginger soy sauce

WILD BLACK BASS 26  
creamed corn, crisp pancetta, hush puppies

B.B.Q. RIBS 27  
fall off the bone, pork baby back ribs, fries & cole slaw

BERKSHIRE FARMS DOUBLE BONE PORK CHOP 28  
bourbon marinade, pear chutney, sweet potato mash

VIC'S PRIME FRENCH DIP 19  
shaved to order prime rib, horseradish cream, au jus

THE HARRISON BURGER 15  
double stack, fully dressed, american cheese

add smoked bacon +3 add farm fried egg +2

served with your choice of cole slaw or crispy fries

## SOUP & SALAD

LOBSTER BISQUE 9  
fresh lobster meat, sherry wine, chives

B.L.T. WEDGE SALAD 11  
peppered bacon, lettuce, heirloom cherry tomato, onion, crumbled blue  
cheese dressing

ROASTED BEETS & BABY ORGANIC KALE 11  
crisp warm goat cheese, candied walnuts, truffle sherry vinaigrette

CAESAR SALAD 10  
romaine hearts, brioche croutons, shaved reggiano

GREEK ISLAND SALAD 13  
heirloom tomatoes, cucumbers, premium feta, capers, onion, red peppers  
marinated olives, greek oregano, balsamic drizzle

TRADITIONAL GREENS SALAD 11  
bacon, egg, onion, tomato, cucumber brioche croutons served with choice of  
dressing: balsamic, red wine vinaigrette, ginger citrus, blue cheese or ranch

## Steaks

wood grilled charred, seasoned w/ sea salt & pepper  
served with choice of side

10 oz. FILET MIGNON 39

16 oz. STERLING RIB EYE 38

16oz. USDA PRIME NY STRIP 42

10oz. STEAK FRITTES 29

prime hanger, au poivre sauce, crispy fries

## SIDES

loaded baked potato 7 \* scalloped potatoes au gratin 7

creamed spinach 7 \* sautéed baby spinach 6

creamy cole slaw 4 \* crispy fries 5 \* whipped potatoes 6

broccoli & cheese casserole 7 \* rotisserie potatoes 6

## Weekly Features

Monday: Dollar oysters

Tuesday: Half price sushi

Wednesday: Bouillabaisse

Thursday: Whole Fish

Friday: Lobster Dinner

Saturday: Tomahawk Rib Eye for two

Sunday: Pot Roast