

Harry's

SMALL PLATES

CHEESE & CHARCUTERIE BOARD 19
chef's selection of cheeses & cured meats

SCAMPI BRUSCHETTA 18
white wine & garlic cooked shrimp, blistered cherry tomatoes, herbed butter sauce, grilled baguette

SCALLOP DU JOUR *MKT
chef's presentation

CHIPS N TIPS 14 | 21
chimichurri marinated prime beef, paprika chips, roasted garlic aioli

SMOKED PASTRAMI SALMON RILLETTES 16
marble rye, sweet pickled onion, cornichon, whole grain mustard

BLUE CRAB BRULEE 19
jumbo lump crab, smoked gouda, fresh herbs, old bay buttered baguette

TRUFFLED SACCHETTI 20
parmesan brodo, shaved truffle, fine herbs

PRIME STEAKS & SEAFOOD

6oz OR 10oz FILET OF BEEF 28 | 43

14oz NEW YORK STRIP 37

16oz RIBEYE 42

GRILLED SHRIMP 9

SEARED SCALLOPS 17

COLOSSAL LUMP CRAB 19

SAUCES

house-made worcestershire | bernaise | hollandaise
bordelaise | roasted garlic demi | brandy peppercorn

RAW BAR

OYSTERS ON THE HALF SHELL* MKT
mid-atlantic or premium oysters

CRAB COCKTAIL 19
house-made firefly cocktail sauce, mustard aioli

CAROLINA FIRE & ICE SHRIMP COCKTAIL 14
house-made firefly cocktail sauce

TUNA TIRADITO* 18
aji amarillo, leche de tigre, micro radish

RAW BAR SAMPLER* 90

SOUPS & SALADS

CHOPPED STEAKHOUSE SALAD 6 | 10
tomatoes, sugar & spice bacon, bleu cheese crumbles, red onion, peppercorn ranch

FRIED GREEN TOMATO CAPRESE 15
south carolina green tomatoes, burrata, cherry tomatoes, aged balsamic, basil vinaigrette

POWER BOWL 12
mixed lettuce, quinoa, roasted sweet potatoes, tomatoes, almonds, avocado oil, red wine herb vinaigrette

ROMAINE HEARTS 6 | 10
boquerones, shaved pecorino, french baguette croutons, parmesan caesar

FRENCH ONION 11
LOWCOUNTRY GUMBO 7 | 10

SIDES

hand-cut fries | truffle fries (\$1) | asparagus | broccolini
pomme puree | thai-fried brussels | butterbean succotash

CHEF'S RECOMMENDATIONS

It has been our absolute pleasure to serve you and your families this 2021. We thank you from the bottom of our hearts for showing us a great amount of love and respect as we navigated our merged space. We are looking forward to hosting you in the new year and bringing you an even better version of our great restaurant!

SANDWICHES & ENTREES

HIMALAYAN PINK SALT DUSTED GROUPER 30
local butterbean succotash, seasonal mushrooms, saffron fennel, house-cured bacon, citrus beurre blanc

BURGUNDY SHORT RIB 42
cream polenta, braised mirepoix, seasonal mushrooms, veal demi glace

BENNE SEED & FENNEL CRUSTED MARKET CATCH *MKT
roasted rainbow cauliflower, garlic, crab risotto, preserved lemon beurre blanc

CLUBHOUSE BURGER 13
green leaf lettuce, vine ripe tomato, onion, choice of cheese, toasted bun, choice of side

BOUILLABAISSE 38
white fish, mussels, shrimp & crab, tomato & fennel broth, grilled baguette

CRISPY PARMESAN POLENTA CAKE 27
vodka sauce, eggplant caponata, balsamic glaze