



HARRY BROWNE'S
Elegant and Distinctive Dining and Catering Since 1979
"Celebrating 44 Years"
Pomegranate Dressing

APPETIZERS

Calamari Rhode Island Style 15
Fried Banana peppers, spicy house made
tomato Sauce

Mussels 16
steamed in White wine, garlic, butter Toasted
Baguette

Roasted Local Oysters 16
Chorizo sausage, fresh mozzarella, garlic butter,
Baguette

Porcini Mushroom Ravioli 16
Asiago and Chestnut Sauce

Beef Carpaccio 15
Ala Minute, Smoked EVOO,

Hot Maryland Crab Dip 16

Sauteed Shimp 22
Fried Crispy Polenta, Lemon
White Wine Cherry Tomato Sauce
Jumbo Lump Crabmeat

SALADS AND SOUPS

Harry's Crab Soup 12
our cream-based house special

Local Bib Wedge Salad 14
Bacon, Tomato Confit, Walnuts,
Chunky Bleu Cheese

Roasted Beet Salad 12
beets, dill, red wine vinegar, Gorgonzola cheese,
Arugula
evoo

Caesar Salad 10
garlic croutons, parmesan
house made dressing
With Chicken 16, Crab Cake 20

Farm fresh local mixed greens 10
Merlot Vinegar dressing, baby lettuce, cucumber,
peppers, Onion, radishes

Blackend Tuna Salad 22, Seaweed
Salad, Sweet Soy
Sauce, Avocado Mango Salsa

Pear & Candied Walnut Salad 14
Baby Arugula, Water Cress
Feta Cheese, Tomato

ARTISAN PIZZAS
10 INCH

The Plebe 17
White Pizza, Ricotta cheese,
parmesan, Fresh Mozzarella, Basil

Tecumseh 18
Mushrooms, Truffles,
Fontina Cheese, Fresh Mozzarella

The Firsty 19
Spicy Pork Sausage, salami picante
San Marzano tomatoes, Basil

The Blue Angel 18
Brie Cheese, apples, spinach
Caramelized Onions, honey

March On 17
Margarita, San Marzano Tomatoes
Fresh basil, Mozzarella

The Ensign 16
Arugula, prosciutto, Mozzarella
San Marzano Tomatoes
Shaved Parmesan, EVOO

The Shipmate 19
Carolina Gold Pulled Pork
Pineapple, Bacon, Pepper Jack
And cheddar cheese

Old Ironside 19
Cumin caramelized Onions,
Chorizo Sausage, Shredded Chicken
Queso Fresco, Mozzarella cheese
Jalapeno Peppers

Billy The Goat 18
San Marzano Tomatoes,
Basil, Fresh Sliced Tomatoes,
Mozzarella, Aged Balsamic, Burrata



FARM TO TABLE ENTREES

Shrimp and Scallops 42

Corn Risotto, Red Peppers
Truffle white wine butter
Sauce

Berkshire pork chop 38

potato Au Gratin
Broccoli Rabe Bourbon glaze

Crab Cakes 42

Asparagus, corn fritters,
Grain Mustard Sauce

Chicken Milanese 28

Breaded Chicken with
Lemon Mustard Sauce

Australian Rack of Lamb 44

Parmesan Rosemary Crust
Mashed Potato
Asparagus, Baby Corn
Mint Chimichurri Sauce

Grass Fed Filet Mignon 48

Roasted Mashed Potatoes,
French Green Beans,
Bordelaise Sauce

Prime NY Strip Steak 44

Potato Gnocchi
Crispy Brussel Sprouts
Brandy Pepper corn Sauce

Porcini Mushroom Ravioli 34

Asiago and Chestnut Sauce

Roasted Wild King Salmon 38

Cous Cous, Baby Carrots.
Coconut red curry sauce

LOBSTER AND SHRIMP PENNE 38

LOBSTER CREAM SAUCE
GREEN PEAS, TOMATO

BLACKEND GROUPER 46

SAFRON RISSOTTO,
CRISPY PANCETA,
JUMBO LUMP CRAB
WHITE WINE BUTTER SAUCE

Our Favorite Cocktails

The Lavender Martini

Lavender infused with Simple Syrup

The Blood Orange Cosmo

Blood Oranges, Raspberry, Cranberry

Harrys Classic Cocktail

Cranberry, Sweet Pomegranate ,Lime

Sweet Caroline

Orange Vodka, Cranberry Sweet
Pomegranate and Lime

The Ragged Fig

Ragged Branch Bourbon, Fig Vodka

Blueberry Lemonade

Maine Blueberry Vodka, Lemonade

Cocktails Twelve Dollars

**Harry Browne's Supports Local
Farmers, with our seasonal farm to
table menu.**

**Remember we have private rooms
For all your special Occasions.**