



DINNER

1025 BEACH AVENUE
CAPE MAY, NJ
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 **OCEAN FRIENDLY RESTAURANTS**
SURFRIDER FOUNDATION
GO.SURFRIDER.ORG/OFR

APPETIZERS & SNACKS

LOADED FRIES	10
fresh cut fries, applewood smoked bacon crumbles, melted cheese, scallions, sour cream or ranch	
LOBSTER LOADED FRIES	16
butter poached lobster, fresh cut fries, white cheddar sauce, scallions	
JUMBO WINGS	12
choose one: harry's hot n' honey, classic buffalo, honey bbq, thai chili; bleu cheese or ranch, celery	
4 CHEESE MAC & CHEESE	10
cheddar, monterey jack, gruyère, fontina <i>ADD BACON 4 · ADD CRAB OR LOBSTER 9</i>	
PUB PRETZEL	10
oven baked pretzel with whole grain & honey mustards	
SMOKED TROUT DIP	14
horseradish cream, toasted french baguette	

CRAB, SPINACH & ARTICHOKE DIP	15
oven baked, toasted french baguette	
GOAT CHEESE BRUSCHETTA	11
goat cheese spread, bruschetta, toasted french baguette	
CALAMARI	11
lemon aioli, marinara	
HUMMUS & PITA	9
homemade hummus, grilled pita, fresh vegetables	
CLAMS CASINO	12
local middlenecks, onions, peppers, no breadcrumbs	
DRUNKEN STEAMERS	15
local littleneck clams, blue moon, bread for dipping	

BAKED BRIE	13
creamy brie, puff pastry, almonds, raspberry & caramel drizzle, sliced apple, grapes, toasted french baguette	
BACON-WRAPPED SCALLOPS	16
applewood smoked bacon, horseradish cream	
PEEL N' EAT SHRIMP	15
a dozen shrimp, served cold with bloody mary cocktail sauce and lemon	
CLAMS ON A HALF SHELL	9
half dozen middlenecks, bloody mary cocktail sauce, lemon	
CAPE MAY SALTS	3 EACH
bloody mary cocktail sauce, mignonette, lemon	

SOUPS & SALADS

FRENCH ONION	7
SOUP DU JOUR	9

NEW ENGLAND CLAM CHOWDER	9
6-time (2014-2019) Cape May Chowder & Chili Cook-off Champion; quarts available to-go	

CLASSIC CAESAR SALAD	10
crisp romaine lettuce, shredded parmesan, herb croutons, homemade creamy caesar dressing · <i>ADD CHICKEN 5 · ADD SHRIMP OR SALMON 8</i>	
SOUTHWESTERN SHRIMP COBB SALAD	18
grilled marinated shrimp, chopped romaine lettuce, chopped bacon, hardboiled egg, corn, tomatoes, avocado, black beans, southwest ranch dressing	
SUMMER IN CAPE MAY	14
mixed greens, strawberries, blueberries, raspberries, candied pecans, crumbled bleu cheese, raspberry vinaigrette, yogurt poppy seed dressing	

BURRATA SALAD	15
burrata, yellow and red grape tomatoes, figs, arugula, ciabatta, thinly sliced prosciutto, fig balsamic reduction	
SESAME GINGER CHICKEN	14
mixed greens, grilled chicken breast, roasted red peppers, sesame seeds, crunchy wonton noodles, cucumbers, orange ginger dressing	
HOUSE SALAD	9
spring mix, iceberg lettuce, cucumbers, tomatoes, carrots, red onions, choice of dressing: balsamic vinaigrette, bleu cheese, honey mustard, oil & vinegar <i>ADD CHICKEN 5 · ADD SHRIMP OR SALMON 8</i>	

SANDWICHES

SERVED WITH HOUSE-MADE KETTLE CHIPS & PICKLE. ADD FRIES 3.

TURKEY APPLE BRIE	14
oven roasted turkey, brie, granny smith apples, arugula, honey mustard, cranberry walnut bread	
LOBSTER BLT	22
classic lobster salad, applewood smoked bacon, arugula, tomato, toasted white or multigrain bread	
SHRIMP PO' BOY	14
crispy popcorn shrimp, cajun remoulade, shaved iceberg lettuce, tomatoes, dill pickles, hoagie roll	
CHICKEN MILANESE	14
panko breaded chicken cutlet, grape tomatoes, red onion, capers, fresh mozzarella, basil, lemon vinaigrette, brioche bun	

BURGERS

*SERVED WITH HOUSE-MADE KETTLE CHIPS & PICKLE. ADD FRIES 3.
APPLEWOOD SMOKED BACON, AVOCADO, SAUTEED ONIONS, GUACAMOLE: ADD 2 PER TOPPING.*

BUTCHER'S CUT	16
blend of premium cuts, bacon onion marmalade, vermont cheddar, whole grain mustard	
PHILLY CHEESESTEAK BURGER	16
shaved roast beef, sautéed peppers, caramelized onions, provolone, roasted garlic aioli, brioche bun	
IMPOSSIBLE BURGER	19
100% vegetarian burger; lettuce, tomato, onion, cheddar cheese, sliced avocado, chipotle aioli, brioche bun	

MUSSELS

CLAM CHOWDER	20	THAI CURRY	20
Harry's award-winning chowder		red curry, coconut milk, lemongrass, garlic, ginger, jalapeño	
DANISH BLEU	20		
bleu cheese, bacon, caramelized onions, cream			
FRA DIAVLO	18	GARLICKY WHITE	18
tomatoes, olive oil, basil, crushed red pepper, garlic		garlic, butter, white wine, lemon	

TURN IT INTO AN ENTRÉE! ADD LINGUINI FOR 4.

ENTRÉES

STUFFED SCALLOPS	29
cape may sea scallops, crab imperial, lemon beurre blanc, garlic mash, vegetable of the day	
FISH & CHIPS	18
Cape May IPA battered cod, fresh cut fries, coleslaw, malt vinegar	
SEAFOOD POT PIE	26
crab, shrimp, scallops, clams	
ROASTED BALSAMIC PEACH CHICKEN	18
half roasted chicken served over israeli couscous, grape tomatoes, asparagus, & balsamic roasted peaches	
STEAK FRITES	25
chimichurri marinated flatiron steak, grilled asparagus, hand cut fries, garlic truffle aioli	
ASIAN STIR FRY	18
napa cabbage, bok choy, bell peppers, red onion, teriyaki sauce, served over brown rice · <i>ADD CHICKEN 5 · ADD SHRIMP 8 · ADD TOFU 4</i>	
HARRY'S MEATLOAF STACK	20
house made meatloaf on garlic buttered challah toast, guinness mustard gravy and crispy tobacco onions over garlic mashed potatoes	
SUMMER SALMON	26
roasted summer squash, zucchini, grape tomatoes, roasted fingerling potatoes, green goddess sauce, citrus beurre blanc	
BACON WRAPPED SHRIMP	23
jumbo shrimp wrapped in pepper bacon, over garlic whipped mashed potatoes, grilled asparagus, mango pineapple salsa, citrus beurre blanc	
SEAFOOD PAELLA	28
sautéed shrimp, chorizo, onions, clams, mussels, saffron tomato seafood broth, bomba rice and garden peas, served with garlic crostini and saffron aioli	

HOUSE-MADE KETTLE CHIPS	4
FRESH CUT FRIES	5
MAC N' CHEESE	6
GRILLED CORN ON THE COB	4
<i>(ONLY AVAILABLE IN SEASON)</i> served with bleu cheese butter	