
ICE COLD SHELLFISH

Dishes Served with Cocktail Sauce, Habanero Tartar Sauce, Ginger-Watercress Mayonnaise

ON THE HALF SHELL

Kumamoto Oysters	6 pieces	\$290
East Coast Oysters	6 pieces	\$290
Giant Clams	6 pieces	\$310
FISH CEVICHE		\$300
Mango, Jalapeño, Citrus		
COCKTAIL	2 pieces	\$430
U4-U6 Tiger Shrimp		
STONE CRAB Chilled 14 oz		\$500
ALASKAN KING CRAB Chilled 12 oz		\$1,000

ICE COLD SHELLFISH PLATTER

Giant Clams, Alaskan King Crab 9/12, Stone Crab, East Coast Oysters, U12 Shrimp, Jumbo Crab, Lobster

Dressing: Ginger-Watercress Mayo · Habanero Tartar
Sauces: Cocktail · Shaved

4 people: **\$2,400**

Colossal 8 people: **\$4,300**

SOUPS

BEEF BOUILLON	\$150
ROASTED TOMATO SOUP	\$170
LOBSTER BISQUE	\$250

EMPANADAS

(Turnovers) Served with Chipotle Chimichurri

SPICY USDA PRIME BEEF SIX CHEESES PROSCIUTTO RED PEPPER, GOAT CHEESE MOZZARELLA, TOMATO, BASIL	Per piece	\$70
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APPETIZERS

HARRY'S OYSTERS	6 pieces	\$300
Mozzarella, Blue Cheese, Truffle Oil, Spinach		
LOBSTER MINI-TOSTADAS		\$310
Heart of Palm, Habanero Tartar Sauce		
PRETZEL BREADED CALAMARI		\$330
Habanero Tartar, Lemon		
GRILLED OCTOPUS		\$340
Tzatziki		
BURRATA		\$350
Chipotle Balsamic		
USDA PRIME STEAK TARTARE		\$350
Anchovies, Pickles, Brandy, Paprika, Onion		
USDA PRIME TENDERLOIN MINI-HAMBURGERS	3 pieces	\$350
Cheddar Cheese		
JUMBO LUMP CRAB CAKE		\$370
Habanero Tartar		
ROCK SHRIMP		\$350
Sriracha Mayo, Arugula		
TUNA TARTARE		\$410
Ponzu, Olive Oil, Serrano Pepper		
USDA PRIME BEEF CARPACCIO		\$470
Grana Padano, Basil, Spring Onion		
FIRE ROASTED HABANERO ALASKAN KING CRAB		\$1,160
Habanero Aioli, Lime		

TACOS

4 pieces

USDA PRIME TENDERLOIN TACOS	\$470	
Roasted Onion Dressing, Avocado, Pickled Red Onion, Cilantro, Mexican Sauce		
LOBSTER TACOS	\$500	
Mango, Cilantro, Cabbage		

SLICED AND DICED

OCTOPUS TIRADITO	\$300	
Lemon, Chamoy, Black Salt		
CILANTRO SALMON	\$340	
Creamy Cilantro Dressing, Avocado, Red Serrano Pepper		
HAWAIIAN POKE TUNA	\$460	
Soy Vinaigrette, Avocado, Ponzu		
HAMACHI SASHIMI	\$470	
Yuzu, Serrano Pepper		
MIXED SASHIMI	\$630	
Salmon, Bluefin Tuna, Hamachi, White Tuna, Wasabi Ginger, Ponzu		

IBERICO HAM

Cured for 1200 to 1300 Days.
Sliced at Your Table 3.5 oz

\$720

FROM THE GARDEN

GREEN SALAD

Mixed Lettuces, Cucumber, Celery, Mushrooms,
Creamy Basil Dressing, Avocado

\$190

CAESAR SALAD

Brioche Croutons, Parmesan

\$220

ORGANIC LETTUCE

Shaved Apples, Caramelized Nuts, Black Sesame,
Citrus-Yogurt Dressing

\$220

SUPER CHILLED ICEBERG

Smoked Bacon, Cherry Tomatoes,
Blue Cheese Dressing

\$260

ARUGULA SALAD

Baked Beet, Goat Cheese Croutons,
Balsamic Vinaigrette

\$250

GRILLED ARTICHOKE

Balsamic Dressing, Garlic Mayo Dressing

\$260

MEDITERRANEAN SALAD

Mixed Lettuces, Figs, Grape Tomatoes, Nuts,
Iberico Ham, Gouda Cheese, Pear Vinaigrette

\$260

MANDARIN SALAD

Arugula, Carrots, Bell Pepper, Goat Cheese, Nuts,
Tangerine Vinaigrette

\$260

CAPRESE SALAD

Mozzarella, Tomatoes, Olive Oil, Balsamic Glaze,
Fresh Basil

\$260

USDA PRIME CERTIFIED

Of all beef produced in the United States, less than 2% is certified USDA Prime. From that unique selection, we exclusively handpicked cattle that has been raised in Grand Island, Nebraska. To further enhance the flavor and texture of our steaks, all beef has been aged 35 days.

ARRACHERA *12 oz*

\$485

USDA PRIME PETIT CUT NEW YORK *8 oz*

\$560

USDA PRIME FILET MIGNON *10 oz*

\$682

USDA PRIME KANSAS CITY *16 oz*

\$780

Bone-in New York

BLACKENED USDA PRIME RIB EYE *14 oz*

\$780

USDA PRIME NEW YORK *12 oz*

\$800

USDA PRIME RIB EYE *14 oz*

\$800

USDA PRIME COWBOY *20 oz*

\$910

Bone-in Rib Eye

TO SHARE

For Two

USDA PRIME FILET MIGNON *25 oz*

\$1,500

USDA PRIME PORTERHOUSE *36 oz*

\$1,560

Sliced

USDA PRIME COWBOY *36 oz*

\$1,620

Bone-in Rib Eye

USDA PRIME TOMAHAWK *42 oz*

\$1,620

COOKED TO PERFECTION

TEMPERATURES

RARE · Red Cool Center
MEDIUM RARE · Red Warm Center
MEDIUM · Pink Center
MEDIUM WELL · Slightly Pink Center*
WELL DONE · Cooked Throughout *

*Harry's does NOT recommend, nor is responsible for meat ordered Medium-well or Well-done.
All Prices Include Taxes. All Prices are in Mexican Pesos. Gratuity is Optional. A gratuity of 15% will be added to parties of 6 or more guests. Prices in Mexican Pesos.

THE HAMBURGER

USDA PRIME RIB EYE HAMBURGER 9 oz

\$510

JAPANESE WAGYU



New York, Grado A-5 10 oz

\$2,662

Our New York cut comes from the Japanese Black, one of the four Wagyu breeds raised in different areas of Japan. Grade A-5 stands for an abundant marbling, an intensely bright red meat, firmness, soft texture, bright white fat, juiciness, strong flavor and sweet aroma.

SURF & TURF

USDA PRIME PETIT CUT NEW YORK 10 oz
AND CARIBBEAN LOBSTER TAIL 12 oz

\$1,220

USDA PRIME FILET MIGNON 8 oz
AND CARIBBEAN LOBSTER TAIL 12 oz

\$1,220

USDA PRIME FILET MIGNON 8 oz
AND ALASKAN KING CRAB 12 oz

\$1,290

Gratin

Roquefort

\$70

Goat Cheese and Green Onion

\$70

Cheddar and Bacon

\$70

Oscar

\$200

Butters

Truffle

Garlic and Spices

Cabernet, Goat Cheese

Chipotle and Lime

Sauces

Spicy Bearnaise

Creamy Horseradish

Harry's Steak

Black Pepper

FROM OUR WOOD BURNING GRILL

FISH

GROUPER 10 oz

\$410

SALMON 10 oz

\$460

BLACK COD 10 oz

\$660

CHILEAN SEABASS 10 oz

\$720

SEAFOOD

CARIBBEAN LOBSTER TAIL 12 oz

\$816

OCTOPUS 9 oz

\$500

JUMBO SHRIMP 10 oz

\$600

CHEF'S COMPOSITIONS

ROASTED DECONSTRUCTED CHICKEN

\$400

Honey-Chipotle Sauce

LOBSTER RISOTTO

\$500

Mushrooms, Asparagus, Parmesan Cheese,
Truffle Oil

BLUEFIN TUNA STEAK

\$540

Honey-miso, Basmati Rice Ball

THAI SHRIMP

\$550

Red Curry, Basil, Steamed Rice

BLACK COD

\$660

Miso, Straw Mushroom

MEDITERRANEAN-STYLE CHILEAN SEABASS

\$670

Capers, Cherry Tomato, Kalamata Olives

SHORT RIB

\$680

Slow Braised, Truffle Mash

NEW ZEALAND WHOLE RACK OF LAMB

\$900

POTATOES

Baked Potato

\$150

Garlic Mash

\$150

Jalapeño Mash

\$150

Sweet Potato Mash

\$150

Mashed Potatoes with Vermont
Cheddar Cheese

\$150

Parmesan Truffle Fries

\$190

Harry's Potatoes. Six Cheeses

\$190

Truffle Mash

\$210

ACCESORIES

Sautéed Spinach

\$150

Creamed Spinach

\$150

Mushrooms with White Wine

\$150

Steamed Broccoli, Vermont Cheddar Cheese

\$150

Creamed Artichokes and Spinach with Cheese

\$150

Guacamole

\$150

Carrots with Greek Yogurt

\$150

Cream Sweet Corn with White Truffle

\$160

Grilled Asparagus

\$180

Six Cheeses Truffle Mac

\$265