



ICE COLD SHELLFISH

- ON THE HALF SHELL** - Kumamoto Oysters (6) 290
- East Coast Oysters (6) 290
- Giant Clams (6) 310
- COCKTAILS** - Tiger Shrimp from Thailand (2) 430
- STONE CRAB** - Chilled 14oz 500
- ALASKAN KING CRAB** - Chilled (12oz) 1,000
- ICE COLD SHELLFISH PLATTER**
- 4 people- 2,400

SOUPS

- ROASTED TOMATO SOUP** 170
- LOBSTER BISQUE** 250

EMPANADAS

- Turnovers -per piece- 70
- SPICY BEEF, SIX CHEESES, PROSCIUTTO,**
- GOAT CHEESE, ROASTED RED PEPPER,**
- MOZZARELLA, TOMATO, BASIL**

APPETIZERS

- LOBSTER TACOS** - Mango, Cilantro & Cabbage (4) 500
- TENDERLOIN MINI-HAMBURGERS** - Cheddar Cheese (3) 350
- ROCK SHRIMP** - Sriracha Mayo, Arugala 350
- PRETZEL BREADED CALAMARI** - Habanero Tartar, Lemon 330
- JUMBO LUMP CRAB CAKE** - Habanero Tartar 370
- HARRY'S OYSTERS** - Mozzarella, Bleu Cheese, Spinach (6) 300
- HAMACHI SASHIMI** - Yuzu Sauce, Chili Serrano 470
- TUNA TARTARE** - Ponzu Sauc, Olive Oil, Chili Serrano 410
- HAWAIIAN POKE TUNA** - Soy Vinaigrette, Avocado, Ponzu 460

FROM THE GARDEN

- GRILLED ARTICHOKE** - Balsamic Dressing, Garlic Mayo 260
- SUPER CHILLED ICEBERG** - Smoked Bacon, Cherry Tomatoes, Bleu Cheese Dressing 260
- ORGANIC LETTUCE** - Shaved Apples, Carmelized Nuts Black Sesame Seed, Citrus-Yogurt Dressing 220
- MANDARIN SALAD** - Arugala, Carrots, Bell Pepper, Goat Cheese, Nuts, Tangerine Vinaigrette 260

IBERICO HAM

Cured for 1200 to 1300 Days. Sliced at Your Table -3.5oz- 720

WE PROUDLY SERVE USDA PRIME CERTIFIED

Of all the beef produced in the USA, less than 2% is certified USDA Prime. To further enhance the flavor and texture of our steaks, all beef has been hand picked and 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** - Bone-in New York - 16 oz - 780
- 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** - Bone in Rib Eye - 20 oz - 910

TO SHARE (2 persons)

- FILET MIGNON** - 25oz - 1,500
- COWBOY** - Bone-in Rib Eye -36oz- 1,620
- TOMAHAWK** - 100% Natural Black Angus - 42 oz - 1,620
- PORTERHOUSE** - Sliced - 36 oz - 1,420

KOBE

- JAPANESE KOBE** - New York, Grade A-5 - 10 oz - 2,662
- AMERICAN WAGYU** - New York - 12 oz - 1,520
- AUSTRALIAN KOBE** - New York, Grade 6-7 - 10 oz - 2,024
- KOBE SAMPLER** - American, Australian & Japanese - 10 oz - 2,200

FROM OUR WOOD BURNING GRILL FISH & SEAFOOD

- SALMON** -10oz- 460
- BLACK COD** -10oz- 660
- GROUPER** -10oz- 410
- CHILEAN SEABASS** -10oz- 720
- JUMBO SHRIMP** -10oz- 600
- CARIBBEAN LOBSTER** per 3.5oz. 240

CHEF'S COMPOSITIONS

- ROASTED DECONSTRUCTED CHICKEN** - Honey Chipotle Sauce 400
- BLACK COD** - Miso Sauce, Straw Mushroom 660
- SHORT RIB** - Slow Braised, Truffle Mash 680
- LOBSTER RISOTTO** - Mushrooms, Asparagus, Parmesan Cheese, Truffle Oil 500
- NEW ZEALAND WHOLE RACK OF LAMB** 900

Reservations Recommended

HOTEL ZONE, BLVD. KUKULCAN KM. 14.2

OPEN DAILY 1PM - 1AM FOR RESERVATIONS GO TO www.cancunmenus.com

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

The menu is large - sure to satisfy all steak and seafood lovers alike. A beautiful, casually elegant atmosphere awaits you in this high end steakhouse. Features include waterfalls, several bars, decks, lagoon views, dancing fountains, a wine cellar, a raw bar and more! Harry's is the only Cancun restaurant that dry ages their steaks for 35 days. Also featured are steaks and seafood from all over the world as well as local. Very classy - Go ahead & treat yourselves!