

Sandwiches & Such

All sandwiches are served with your choice of seasoned fries or Blue Cheese Slaw. 1.00 charge for substitutions. Warm Portuguese corn bread is an extra charge with sandwiches.

Grilled Chicken Sandwich A chicken breast seasoned and charbroiled, topped with Zesty Ranch, Provolone cheese, lettuce, tomato and red onion on an egg roll.	6.99	The H&J Burger* Ground beef, dredged in our seasonings, and grilled, topped with American and Swiss cheeses, Applewood smoked bacon, lettuce, tomato and red onion on an egg roll. Try without the bun for a great low carb option.	7.99
Tuna Filet* Tuna filet, seasoned, edged with sesame seeds, and charbroiled. Topped with Wasabi Aioli, Swiss cheese, lettuce, tomato and red onion on an egg roll.	10.79	Open Faced Club Sliced charbroiled chicken, shaved ham and Applewood smoked bacon, topped with stone ground honey mustard dressing, Provolone cheese, lettuce and tomato served over grilled panini bread.	8.49
Monte Cristo Shaved ham, sliced turkey and Swiss cheese stacked between thick slices of bread, dipped in an egg batter and then grilled golden. Served with maple syrup.	7.99	Carolina Reuben Thinly sliced corned beef, topped with sauerkraut and Swiss cheese, served open face over Russian wheat bread with our House sauce.	7.99
Black & Blue Crab Cake Sandwich A blackened jumbo lump crab cake, topped with house made Blue Cheese Slaw and a slice of tomato on an egg roll.	10.79	Harry's Roast Beef* Thinly shaved prime rib, topped with melted Provolone cheese and served on a hoagie roll with a side of our au jus. * Add sauteed mushrooms and caramelized onions.	10.99 1.49

Sunday Brunch

From 11:00 AM to 3:00 PM on Sundays, items from both our Sunday Brunch Menu and our regular Dinner Menu are available. You may substitute meal complements for breakfast potatoes or Romano Grits for \$1.00.

Stuffed French Toast Thick slices of bread, stuffed with shaved ham, sliced turkey and Swiss cheese, dipped in an egg batter, then grilled golden. Served with maple syrup and our breakfast potatoes or Romano Grits.	7.99	Brunch Pancakes Four of Grandma's pancakes grilled golden and served with whipped butter and maple syrup. You may add:	4.99
Dad's Egg Scramble* Three eggs scrambled with diced tomatoes, onions and Provolone cheese. Served with our breakfast potatoes or Romano Grits. Add marinara sauce .99	6.79	Chocolate Chips 1.29 Cinnamon Apples 1.99 Oatmeal Crunch 1.99 Caramel and Pecans 2.99	
Harry's Omelet Fluffy three egg omelet filled with mixed cheeses, topped with grilled shrimp, sweet jumbo lump crab and our champagne sauce. Served with our breakfast potatoes or Romano Grits.	9.99	Waffle Cooked fresh to order and served with maple syrup and whipped butter.	4.99
Eggs Chesapeake* Petite, jumbo lump crab cakes, seasoned and sautéed golden brown, topped with poached eggs and our champagne sauce. Served with our breakfast potatoes or Romano Grits.	12.99	Peaches & Cream French Toast A blend of caramelized peaches and cream cheese between thick slices of bread, dipped in an egg batter, then grilled golden. Served with our breakfast potatoes or Romano Grits.	5.99
Home-style Eggs & Bacon* Three eggs cooked any style, served with Applewood smoked bacon, our breakfast potatoes or Romano Grits and toast.	6.99	The Cinnamon Roll Jumbo house made cinnamon roll, drizzled with icing and served warm. Quantities limited.	3.79
		Brunch Punch A blend of lemonade, fruit punch and orange juice.	1.99



Harry and Jean.



10% off your meal for age 60 and older.

Not valid on alcoholic beverages.

*Consuming undercooked beef, fish, pork or eggs may greatly increase your risk of a foodborne illness, especially if you have certain medical conditions.

18% Service Charge on all parties of 7 or more.

Harry & Jean's®

Passionate American Food®



Harry & Jean's menu is based on home style meals, each with an upscale flair to distinguish its presentation. The food and dining rooms are based on favorite childhood memories of family meals and special occasions.

The family names of "Harry" and "Jean" are from the restaurant's founder Ralph Meranto's Holland Dutch and Scots-Irish grandparents. The restaurant décor has elements of his grandparents' residence with crown molding and picture frames echoing memories from the past, with each room having actual family photographs from the early 1900s.

The signature butter sauces are a tribute to his father's style of home cooking. Ralph uses his mother's Goey Brownie recipe and his grandmother's Caramel Apple Crisp recipe.

Live jazz is also a tradition in honor of Ralph's father, who played jazz piano in the Special Services overseas immediately after World War II.

Appetizers

Lobster Bisque	5.99
A rich, peppery blend of lobster, spices, sherry and cream. Garnished with a house made shrimp toast.	
Chef's Choice Soup	3.99
Chef uses fresh ingredients for a robust flavor.	
Artichoke Dip	7.49
A creamy blend of artichoke hearts, Romano and cream cheeses, red onion and sun dried tomatoes, served warm in our Portuguese corn bread bowl.	
☞ Low carb version available.	
Crispy Calamari	7.79
Calamari rings fried golden in a light mustard beer batter. Served with a side of cranberry peach marmalade.	
Stuffed Mushrooms	8.29
Large mushroom caps filled with an herb, shrimp and crab stuffing, then broiled and served over our champagne sauce.	
Seared Tuna ☞	9.49
Tuna filet seasoned and seared, sliced thin and served with Wasabi Aioli and Soy Sauce.	
Crab Cake	9.99
Jumbo lump crab, blended with seasonings and sautéed until golden. Served with our house made remoulade sauce.	
Portabella Bruschette	6.99
Portabella mushrooms, dusted in our pecan cornmeal flour, fried lightly, then topped with ricotta and Provolone cheeses, shaved ham and a side of marinara sauce.	
Grilled Mushrooms and Onions	3.49
Caramelized button mushrooms and onions, seasoned and sautéed in burgundy wine and butter.	

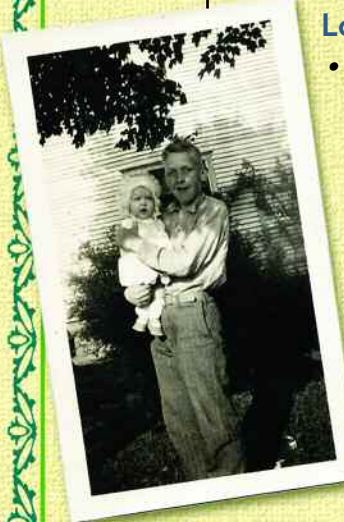
Salads

Salads include warm Portuguese corn bread and whipped butter.

Traditional Lettuce Wedge ☞	5.89	H&J Cobb Salad	9.49
A crisp lettuce wedge with Blue Cheese dressing, crumbled Blue Cheese, black peppered bacon pieces and red onion rings.			
Fresh Garden Salad	6.49	A blend of baby greens and Romaine lettuce topped with sliced charbroiled chicken, shaved ham, artichoke hearts, grape tomatoes, Blue Cheese crumbles, black peppered bacon pieces, diced eggs and your choice of dressing served on the side.	
An entrée size blend of baby greens and Romaine lettuce with mixed cheeses, diced egg, grape tomatoes, red onion rings and your choice of dressing.			
Caesar Salad	6.49	Jean's Spinach Salad	5.99
Whole Hearts of Romaine lettuce, tossed with our Caesar dressing and croutons, shaved Asiago cheese and capers.			
Pasta Salad	6.29	Baby spinach, topped with our version of Hot Bacon dressing, diced egg, black peppered bacon pieces, then garnished with carrots and toasted almonds.	
Bowtie pasta, broccoli, cauliflower, hot peppers, seasonings and our Balsamic Vinaigrette tossed together, then garnished with chopped tomatoes, black peppered bacon, toasted pinenuts and Asiago cheese.			
		Charbroiled or Coconut Chicken Salad	9.29
A chicken breast, seasoned and charbroiled over hickory or coated with sweet coconut and fried golden, then served over our Garden entrée salad with your choice of dressing.			
		Charbroiled Salmon Salad	13.99
Fresh salmon seasoned and charbroiled over hickory, then served over an entrée size Garden salad with your choice of dressing.			

Low Fat & Low Carb Options

- Low Fat Options
Look for this symbol ♥™ throughout our menu for low fat options.
 - ☞ Low Carb Options
Look for this symbol ☞ throughout our menu for low carb options. Order one of our low carb entrées and choose a low carb meal complement.
- Ask your server for assistance.



Myron, who was also called Cy after his grandfather, holding Jean.

Pastas

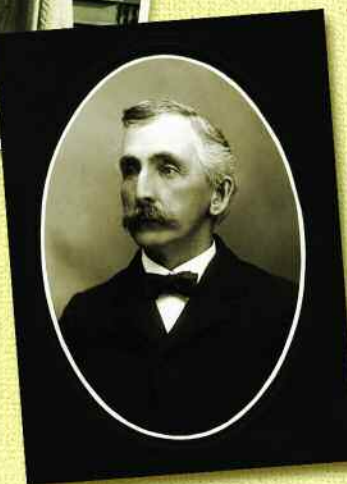
Pastas include warm Portuguese corn bread with whipped butter.

Chicken & Penné	10.99
A charbroiled chicken breast, sliced and tossed with penné pasta and our marinara sauce. Add broccoli and mushrooms. 2.79	
Chicken & Shrimp Sauté	16.99
Chicken and shrimp, seasoned and sautéed, then tossed with penné pasta, broccoli and mushrooms in a roasted garlic cream sauce with a hint of lobster.	
Ravioli	9.99
Egg pasta filled with four cheeses, then topped with our fresh marinara sauce.	
Seafood Pasta	17.99
Seasoned shrimp, scallops and calamari, sautéed with fresh garlic, red wine and marinara sauce, then tossed with penné pasta.	
Vegetable Manicotti	11.99
Ricotta cheese blended with cauliflower, broccoli and squash, wrapped with thin pasta and topped with our marinara sauce.	
House Made Lasagna	10.99
Tender pasta layered with ricotta, mozzarella and Romano cheeses, ground beef, ham, pepperoni and marinara sauce.	
Vegetable Pasta	11.99
Broccoli, cauliflower, snow peas, sundried tomatoes and penné pasta tossed with our marinara Sauce.	

Enjoy our rich Alfredo sauce or a blend of Alfredo and marinara on any pasta for an additional 1.00



Friends of Harry's sister, ready for a family gathering.

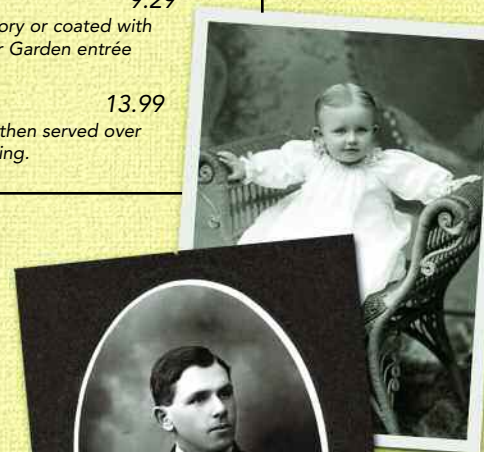


William Warren Russell was Harry's father. William and his wife, Olive Ormsby Russell, enjoyed hosting family gatherings at their home.

Dressings

Our dressings are made in house from fresh ingredients.

- **Signature House**
a duo of Blue Cheese & Creamy Red French
- **Signature Dressing Twist**
a duo of Zesty Ranch & Balsamic Vinaigrette
- Balsamic Vinaigrette with Fresh Herbs
- Blue Cheese ☞
- Zesty Ranch ☞
- Stone Ground Honey Mustard
- Creamy Red French
- No Fat Raspberry Balsamic Vinaigrette ♥™



Harry as a baby and an adult.

Entrées

Entrées include your choice of a meal complement and warm Portuguese corn bread with whipped butter.

Signature Smothered Chicken ☞	13.99	Chicken Marsala	13.99
Chicken breasts seasoned and charbroiled over hickory. Smothered with caramelized onions, button mushrooms, and grape tomatoes in a mild Blue Cheese Butter sauce, topped with Blue Cheese crumbles.			
Stuffed Chicken	13.99	A seasoned chicken breast, filled with our herb, crab and shrimp stuffing and Asiago cheese, baked and topped with marinara sauce.	
Charbroiled Chicken ☞	11.99	Chicken breasts seasoned and charbroiled over hickory. Topped with your choice of butter sauce. ♥™ Light version available.	
Coconut Chicken	11.99	Chicken breasts seasoned and coated with sweet coconut, then fried golden. Served with our cranberry peach marmalade.	
Lemon Chicken & Artichokes ♥™	12.99	A chicken breast seasoned with lemon pepper and charbroiled, topped with artichoke hearts and sundried tomatoes, with a tart lemon glaze. Garnished with dried berries.	



Harry, a devoted family man, with his grandson, Ralph Meranto, founder of Harry & Jeans.

Seafood & Beef

Seafood and Beef entrées include your choice of a meal complement and warm Portuguese corn bread with whipped butter.

Signature Shrimp & Grits	15.99	Cy's Ribeye* ☞	21.99
Tender shrimp, seasoned and sautéed with fresh garlic in our Grand Marnier Butter sauce, served over our Romano Grits. Meal complements are an extra charge on this entrée.			
Crusted Catfish	12.99	A flavorful, marbled cut of meat, seasoned with our own blend of seasonings and charbroiled over hickory. Includes your choice of Butter Sauce. ☞	
Catfish filets crusted with a pecan cornmeal flour, fried golden and served with our dill tartar sauce.			
Fresh Salmon* ☞	Market	Filet* ☞	Jean's 21.99 Harry's 28.99
Fresh salmon seasoned and charbroiled over hickory. Includes your choice of Butter Sauce. ☞			
Grilled Tuna with Tomato Salsa* ♥™	14.29	The most tender cut of meat from the center of the loin, seasoned with our blend of seasonings and charbroiled over hickory for extra flavor. Includes your choice of Butter Sauce. ☞	
A tuna filet, seasoned and charbroiled, then topped with a house made tomato salsa.			
Maker's Shrimp and Scallops	16.79	Filet Americana*	26.99
Shrimp and scallops, seasoned and then sautéed with fresh garlic in our Bourbon Blaze Butter sauce.			
Smothered Flounder	17.99	Our tender filet topped with jumbo lump crab and grilled shrimp, then crowned with our Champagne sauce.	
Filet of flounder, lightly seasoned, stuffed with our herb, crab & shrimp stuffing, baked and then crowned with jumbo lump crab, grilled shrimp and Champagne sauce.			
Crab Cakes	19.99	Signature Smothered Filet* ☞	25.99
Jumbo lump crab, blended with seasonings and sautéed until golden. Served with our house made remoulade sauce.			
HB's Marinated Sirloin* ☞	18.49	Our charbroiled filet, sliced into medallions and then topped with sliced mushrooms in a sweet marsala butter sauce.	
A steak with plenty of texture and flavor, marinated overnight, then seasoned and charbroiled over hickory.			
Sirloin and Stuffing*	21.99	Filet Marsala*	24.99
Our marinated sirloin charbroiled over hickory, sliced and served over our herb, crab and shrimp stuffing, then crowned with Champagne Sauce.			
		Prime Rib* ☞	19.99
Slow roasted for hours and sliced to order, served with Horseradish sauce and our rich au jus. MW and W temperatures only available seared. Quantities limited. (Sunday - available after 4pm)			
		Grilled Mushrooms & Onions	3.49
Caramelized button mushrooms and onions, seasoned and sautéed in burgundy wine and butter. Add this as a topping to your favorite steak or entrée!			



Marguerite, one of Jean's younger sisters.

Signature Butter Sauces

- Roasted Tomato - garlic & thyme
- Blue Cheese - buttery & mild
- Sweet Tea Ginger - mellow & sweet
- Herb - tarragon & basil
- Bourbon Blaze - smokey & robust
- Lemon Pepper - tart & peppery

Meal Complements

- Fresh Vegetables
- Cheesy Mashed Potatoes
- Rice Almondine
- Potato Pancakes
- Cheesy Broccoli ☞
- Creamy Romano Grits
- Lite Fresh Vegetables ♥™
- Green Beans ☞
- Cauliflower Au Gratin ☞
- Side Garden Salad
- Chef's Soup