**STARTERS**  
**PROCEDED PER PORTION MINIMUM OF 10**

- **“HOOKED ON HARRYS” WINGS** mild, hot or blackened with bleu cheese dressing. ranch available upon request. n/a in st. augustine. small (25) $21.99 • medium (50) $39.99 • large (100) $74.99
- **LOUISIANA FONDEAUX** A warm shrimp and crawfish dip with a seasoned blend of three creamy cheeses. served with crostinis. .......................... 5.99
- **VOODOO SHRIMP** sautéed in a creole style garlic herb butter sauce. served with crostinis. .......................... 4.99

**SOUPS**  
**PROCEDED PER PORTION MINIMUM OF 10**

- **LOUISIANA GUMBO** our famous recipe straight from the bayou. loaded with shrimp, crab meat, fish and smoked sausage. .......................... 3.99
- **CLAM CHOWDER** HARRY’S RICH AND CREAMY TAKE ON A NEW ENGLAND TRADITION. .......................... 3.99
- **SHE CRAB** delicious cream base soup with crab meat and a hint of sherry. .......................... 4.49

**ENTREES**  
**PROCEDED PER PORTION MINIMUM OF 10**

- **JAMBALAYA - RICE OR PASTA** shrimp, chicken and smoked sausage. an authentic new orleans dish. .......................... 5.99
- **PASTA CHICKEN LOUISIANE** our popular seasoned cream sauce with grilled or blackened chicken and tender sliced mushrooms. .......................... 5.99
- **RED BEANS & RICE WITH SMOKED SAUSAGE** a louisiana tradition. .......................... 4.99
- **CREWFISH OR SHRIMP ETOUFFEE** a classic cajun dish. .......................... 5.99
- **SHRIMP-N-GRITS** LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED BACON & CREAMY SWEET CORN GRITS. .......................... 5.99
- **FRENCH MARKET PASTA** fresh shrimp, chicken, spinach & bacon tossed with orechiette pasta and our parmesan basil cream sauce. .......................... 7.49
- **FRENCH QUARTER PORK TENDERLOIN** grilled pork tenderloin medallions with mushrooms and caramelized onions in a creole herb butter sauce. .......................... 6.99

**DESSERTS**  
**34.99 # SLICES**

- **Key Lime Pie** cool and refreshing, harry’s personal recipe
- **Pecan Pie** decadent pecan pie.

**DRINKS**  
**8.99 PER GALLON**

- **ICED TEA - SWEET OR UNSWEET**
- **PINK LEMONADE**

**SIDE DISHES**  
**2.49 PROCEDED PER PORTION MINIMUM OF 10**

- **RED BEANS & RICE** • **SMASHED POTATOES**
- **CORN MAQUE CHOUX** • **COLE SLAW**
- **HARRY’S COLLARD GREENS** • **NOLA RICE**
- **SWEET CORN GRITS**

**SALADS**  
**PROCEDED PER PORTION MINIMUM OF 10**

- **GARDEN SALAD** a blend of mixed greens with grape tomatoes, cucumbers, red onions, shredded carrots and croutons.
- **CAESAR SALAD** fresh cut romaine lettuce tossed with harry’s own caesar dressing and topped with parmesan cheese and croutons.

**DRESSINGS:** Harry’s vinaigrette, caesar, bleu cheese, ranch, chipotle ranch, bourbon street ranch, harry’s remoulade, honey mustard and creamy sesame soy.

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**CONTACT YOUR LOCAL HARRY’S & PLACE YOUR ORDER TODAY!**

<table>
<thead>
<tr>
<th>Location</th>
<th>Address</th>
<th>Phone</th>
<th>GM/Manager</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gainesville</td>
<td>110 SE 1ST STREET (352) 372-1555</td>
<td>(352) 372-1555</td>
<td>BUZ HIGGINBOTHAM</td>
</tr>
<tr>
<td>Ocala</td>
<td>24 SE 1ST AVENUE (352) 840-0900</td>
<td>(352) 840-0900</td>
<td>CHRIS COLLETTI</td>
</tr>
<tr>
<td>St Augustine</td>
<td>46 AVENIDA MENENDEZ (904) 824-7765</td>
<td>(904) 824-7765</td>
<td>NICK HILBRICH</td>
</tr>
<tr>
<td>Lakeland</td>
<td>101 N. KENTUCKY AVE. (863) 666-2228</td>
<td>(863) 666-2228</td>
<td>MANUEL MEZA</td>
</tr>
<tr>
<td>Tallahassee</td>
<td>301 S. BRONOUGH ST. (850) 222-3976</td>
<td>(850) 222-3976</td>
<td>ADAM GOODSON</td>
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</table>

All items priced per portion (minimum of 10) for carryout only. For off site catering services such as delivery, setup, serving and cleanup please contact your local harry’s. Additional charges will apply.