BOURBON STREET FAVORITES

JAMBAYA
OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN, AND SAUSAGE. ALSO AVAILABLE WITH PASTA. 15.99

RED BEANS & RICE WITH SMOKED SAUSAGE
A LOUISIANA TRADITION. 12.99

CRAWFISH OR SHRIMP ETOUFFE WITH A CASSEROLE DINNER. 16.49

SHRIMP CREOLE
SHRIMP SIMMERED IN A SAVORY BLEND OF VEGETABLES AND CREAM TOMATO SAUCE. 15.99

SHRIMP N’GRITS
LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, Diced Bacon & Creamy Sweet Corn Grits. 17.49

CHICKEN N’GRITS
SOUTHERN FRIED BONELESS CHICKEN BREAST WITH OUR SWEET CORN Grits and collard greens. FINISHED WITH SOUTHWEST TAISO HAM CREAME SAUCE. 14.99

PASTA CHICKEN LOUISIANE
OUR POPULAR SEASONED CREAM SAUCE WITH SLICED MUSHROOMS. 14.99

SHRIMP SCAMPI
A PASTA CLASSIC WITH SAUTEED SHRIMP IN GARLIC LEMON BUTTER WITH WHITE WINE SAUCE. 17.49

FRENCH MARKET PASTA
FRESH SHIRMP, CHICKEN, SPINACH AND RABBIT. SERVED WITH CREAMY BEURRE BLANC AND OUR PARMESAN BASIL CREAM SAUCE 17.99

SIGNATURE DISHES

SALMON ROCKFELLER
GREAT LEICESTER ATLANTIC SALMON WITH A TRADITIONAL ROCKFELLER TOPPING OF SPINACH, BACON AND FRESH HERBS. SERVED WITH A CHAMPAGNE CREAM REDUCTION SERVED WITH SMASHED POTATOES. 19.49

RED FISH ALEXANDRIA
BLACKED RED FISH TOPPED WITH TENDER SHRIMP, SUVAN, SAUSAGE AND FRESH TOMATOES SAUTEED IN A “CREOLE STYLE” SOUS. 18.99

SHRIMP & SCALLOP ORLEANS
LIGHTLY BLACKENED AND CRISPY WET GRIT CAKE WITH TANGY HABANERO SAUCE and FRESH PRAWNS. 18.99

CRAB CRUSTED RED FISH ROYALE
BLACKED RED FISH TOPPED WITH CRAB MEAT AND CREOLE GREENS. SERVED WITH CRAB SAUCE AND FINISHED WITH OUR LOUISIANA BEEF. 19.99

FRENCH BAKED SCALLOPS
THE SWEET TASTE OF SEA SCALLOPS AND OUR SAUVIGNON PARMESAN TOPPED. CHOICE OF ONE SIDE... 18.99

STEAK, CHICKEN & PORK
Served with choice of side dish:

Chicken Baton Rouge
GRILLED AND TOPPED WITH GOAT CHEESE & SUN DRIED TOMATO BEURRE BLANC SAUCE. 15.99

Chicken Jolie Blonde
SAUTEED CHICKEN BREAST WITH PARMESAN BASIL CREAM SAUCE SERVED OVER A CRISPY GIFT CARD. 15.99

“HARRY’S STYLE” CHICKEN
BACON, CARAMELIZED ONIONS, MUSHROOMS, JACK & CHEESE CHIPS. 15.99

GRILLED OR BLACKENED CHICKEN SERVED WITH HONEY MUSTARD. 14.99

FRENCH QUARTER PORK TENDERLOIN
TOPPED WITH MUSHROOMS AND CARAMELIZED ONION IN A CREOLE STYLE HERB BUTTER SAUCE. 15.99

SOUTHERN FRIED CHICKEN TENDERS
WITH HARRY’S DIPPING SAUCE. 13.99

NEW ORLEANS RIBYE
CAJUN SEASONED AND GRILLED SERVED WITH CREAMY HORSEFASH SAUCE. 21.99

BEEF TENDERLOIN MEDALLIONS
SEARED OR FRESH FRIED SAUTEED WITH SHRIMP SAUTEED IN A GARLIC LEMON BUTTER, WHITE WINE SAUCE. 21.99

“FRENCH QUARTER STYLE” TOPPED WITH MUSHROOMS AND CARAMELIZED ONIONS IN A CREOLE STYLE HERB BUTTER SAUCE... 20.99

SIDE DISHES - 3.49

RED BEANS & RICE • SWEET CORN GRITS • SMASHED POTATOES • NOLA RICE • CORN MACHE CHOUX • HARRY’S COLLARD GREENS • FRENCH FRIES • SEASONAL VEGETABLES • COLE SLAW

FRIED GREDIENT CAKE WITH TAISSO HAM CREAME SAUCE. 14.49

GIFT CARD $1.00 UPGRADE WHEN SUBSTITUTED FOR SIDE DISH

DESSERTS

CHOCOLATE BREAD PUDDING
RICH CHOCOLATE BREAD PUDDING AND VANILLA ICE CREAM, TOPPED WITH A WHITE CHOCOLATE BOURBON SAUCE. 7.99

BANANA’S FOSTER
SLICED BANANAS SAUTEED IN DARK RUM AND BANANA LIQUEUR, POURED OVER VANILLA ICE CREAM. 6.99

KEY LIME PIE
COOL AND REFRESHING, HARRY’S PERSONAL RECIPE. 5.99

OREO BEIGNETS
SIX CLASSIC OREO COOKIES FRIED IN A LIGHT AND FLUFFY ‘BATTER’ TOPPED WITH WHITE CHOCOLATE BOURBON SAUCE AND A DRIZZLE OF CHOCOLATE SYRUP. 6.49

PECAN PIE
DECADENT PECAN PIE DRIZZLED WITH RICH CARAMEL, AND PAIRED WITH VANILLA ICE CREAM... 6.40

FRIED PLATTERS
SERVED WITH CRISPY FRIES & CREAMY SLAW

SHRIMP LARGE, HAND BREADED... 14.99

OYSTERS OR SCALLOPS CHOOSE YOUR FAVORITE 16.99

FRIED CATFISH
A LOUISIANA FAVORITE... 13.99

COMBO PLATTER
SHRIMP, OYSTERS, CATFISH... 17.99

STARTERS

FRIED GREEN TOMATOES CRISPY ROLLED WITH CHIPOTLE AIOLI & CRUMBLED PECANA CHEESE . 8.49

BOUDIN BALLS A NEW ORLEANS TRADITION OF CAJUN SAVOUGE, RICE AND CREOLE SEASONINGS, DEEP FRIED AND SERVED WITH OUR HOUSE MADE REMOUILADE... 7.99

HARRY’S SIGNATURE CRAB Cakes PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI... 11.49

CRAB & EGGPLANT NEPOLEON PANDO CRUDE EGGPLANT STACKED WITH LAYERS OF CRAB MEAT TOPPED WITH PARMESAN BASIL CREAM SAUCE. 9.99

CRISPY CALAMARI WITH REMOLADE SAUCE... 9.99

VODOO SHRIMP SAUTEED IN A CREOLE STYLE GARLIC HERB BUTTER SAUCE, SERVED HOT & CRISPY 9.99

“HOOLED ON HARRY’S” WINGS MILD, HOT OR BLACKENED WITH BLUE CHEESE DRESSINGS... 5.69/10.99

SEARED AHI TUNA WITH A NEW ORLEANS INSPIRED SOY SAUCE... 11.99

LOUISIANA FONDUE A WARM SHRIMP AND CRAWFISH DIP WITH A SEASONED BLEND OF THREE CREAMY CHEESES. 9.99

JAZZ TRIO CRISPY FRIED SHRIMP, CRAWFISH AND CALAMARI TOSSSED IN OUR JAZZ SAUCE- A CREAMY BAYOU CHILI AIOLI... 10.99

N’AWLINS PICKLE CHIPS HAND BREADED AND FRIED SERVED WITH OUR CHIPOTLE RANCH. 7.49

HOMEMADE SOUPS

GARDEN OR CAESAR SALAD A CREAMY BLEND OF AVOCADO, CRANBERRIES OR POMEGRANATE,... 7.99

CRESCENT CITY COTT CROCKED CHICKEN TENDER, FRIED OR GRILLED, DICED EGGS, BACON, RED ONIONS, CHEDDAR CHEESE SERVED ON TOP OF MIXED GREENS TOSSSED WITH OUR BOURBON STREET RANCH. 13.99

BLACKENED SHRIMP MIXED GREENS, SUN DRIED CRANBERRIES, CHEDDAR CHEESE, AND FINISHED WITH A CREAMY VINAIGRETTE. 13.99

SEARED AHI TUNA MIXED GREENS AND CREAMY SESAME SOY DRESSING... 14.99

MARINATED SALMON GRILLED AND SERVED WITH BASIL CALAMARI, FRESH ARUGULA WITH MIXED GREENS IN OUR HOUSE VINAIGRETTE... 15.99

CHICKEN CAESAR GRILLED OR BLACKENED, HARRY’S VERSION OF THIS TIMELESS CLASSIC... 12.99

ADD A SIDE SALAD WITH ENTREE ADD A SUNDRIED TOMATO, ROSEMARY BAY BURGERS ON RANCH: 3.99

SALAD ADDITIONS: HARRY’S ORIGINAL HOUSE VINAIGRETTE, BLUE CHEESE, RANCH, CREAMY SESAME SOY, HARRY’S REMOLADE, MEDITERRANEAN SALAD, JALAPENO RITA, SANDSTROM STREET RANCH, CHIPOTLE RANCH, SWEET "BEIGNET" DRESSING

BURGERS

HALF POUND BURGER ON A FRESH BUN WITH L TO... 10.49

“HARRY’S STYLE” BURGER... 11.99

BACon JAM BURGER... 10.99

HANDHELDs

SIGNATURE CHICKEN SANDWICH... 10.99

FISH OR SHRIMP TACOS... 11.99

GRILLED MAHI SANDWICH... 12.99

PO’BOYS

SHRIMP, OYSTER, OR CATFISH... 11.99

ULTIMATE PO’BOY 12.99

www.hookedonharrys.com

CONSUMING RAW OR UNDERCOOKED MEATS AND POULTRY, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
**WINE**

**SPARKLING WINES**
- Rose, LUNETTA, ITALY........... Split: 8.49
- Prosecco, LUNETTA, ITALY...... Split: 8.49
- CHANDON, Brut, CALIFORNIA........... 36.99

**ALTERNATIVE WHITES**
- White Zinfandel, BERINGER, CALIFORNIA 6.49... 22.99
- MOSCATO, RUFFINO, ITALY........ 8.49... 29.99
- RIESLING, CHATEAU STE. MICHELLE, WASHINGTON 7.49... 27.99

**PINOT GRIGIO**
- MEZZACORONA, ITALY.................... 7.49... 27.99
- RUFFINO, TOSCANO................... 7.99... 28.99
- SANTA MARGHERITA, ITALY......... 10.99... 39.99

**SAUVIGNON BLANC**
- NEW HARBOR, MARLBOROUGH........... 7.49... 27.99
- KIM CRAWFORD, MARLBOROUGH....... 8.49... 29.99
- FERRARI CARANO, FUMÉ BLANC, SONOMA . 8.99... 31.99

**CHARDONNAY**
- LA TERRE, CALIFORNIA................... 6.49
- CHATEAU STE. MICHELLE, WASHINGTON 7.99... 28.99
- MEIOMI, CALIFORNIA.............. 8.99... 31.99
- MER SOLEIL, ‘SILVER’, SANTA LUCIA .... 9.99... 34.99

**PINOT NOIR**
- OYSTER BAY, NEW ZEALAND........... 7.99... 28.99
- CHATEAU ST. JEAN, CALIFORNIA.... 8.49... 29.99
- MEIOMI, CALIFORNIA.............. 9.99... 34.99

**MERLOT**
- LA TERRE, CALIFORNIA................... 6.49
- BLACKSTONE, CALIFORNIA.......... 7.99... 28.99
- STERLING, VINTNER’S COLLECTION, CENTRAL COAST .................. 8.99... 31.99

**CABERNET SAUVIGNON**
- R. MONDAVI “PRIVATE SELECTION”, CENTRAL COAST.................. 7.49... 27.99
- DYNAMITE, MENDOCINO.............. 8.49... 29.99
- RODNEY STRONG, SONOMA........... 9.99... 34.99
- FRANCISCAN, OAKVILLE............... 10.99... 39.99

**ALTERNATIVE REDS**
- SHIRAZ, GREG NORMAN ESTATE, AUSTRALIA 8.49... 29.99
- ZINFANDEL, ROSENBILUM CELLARS, CALIFORNIA ........... 7.49... 27.99
- MALBEC, TERRAZES, ARGENTINA 8.49... 29.99
- RED BLEND, DREAMING TREE, CRUSH, BY DAVE MATTHEWS, NORTH COAST .. 8.99... 31.99

**CRAFT BEERS**
- SAM ADAMS SEASONAL.................. 4.49
- BELLS 2 HEARTED IPA............. 4.99
- ABITA TURBO DOG................. 4.49
- FAT TIRE AMBER ALE............ 4.49
- DOGFISH HEAD 60 MINUTE IPA..... 4.99
- MAGIC Hat #9......................... 4.49
- STONE IPA............................ 4.99
- ANGRY ORCHARD CRISP APPLE..... 4.49

**SIGNATURE COCKTAILS • 7.99**

**HARRY’S HURRICANE**
A combination of Dark & Light Rums, Tropicana Orange Juice, Pineapple & a splash of Passion Fruit

**BIG EASY**
Made with Captain Morgan Original Spiced Rum, Southern Comfort, Amaretto, Banana Liqueur, Midori, Pineapple & Sour

**SAZARAC**
Bulleit Rye Whiskey, hints of Absinthe & Sugar with a splash of Bitters are perfectly balanced by a twist of Lemon to create this New Orleans original cocktail

**BAYOU BLOODY MARY**
Our zesty version of a Bloody Mary made with Tito’s Vodka & garnished with a pickled green bean

**SOUTHERN MULE**
Our Louisiana twist on this classic, Bulleit Rye Whiskey & Gosling’s Ginger Beer topped with a hint of Lime

**RHYTHM & BLUE MARGARITA**
A Mardi Gras version of an electric blue top shelf margarita made with Sauza Blue Tequila, Patron Citrónge, Blue Curacao & Grand Marnier

**THE ROYALE**
A refreshing blend of Crown Royal Regal Apple, Elderflower, Gosling’s Ginger Beer, & a squeeze of fresh Lemon

**POMEGRANATE MARTINI**
A seductive blend of Absolut Vodka, Pama, Pomegranate Liqueur & Pomegranate Juice, shaken & served chilled

**COOL GOOSE MARTINI**
Freshly muddled cucumber, Grey Goose, Elderflower & a hint of citrus

**HARRY’S HAPPY HOUR**
Served daily 2-7

- $3 ALL DRAFT BEER
- $4 HOUSE WINE
- $4 PREMIUM COCKTAILS
- $5 SUPER PREMIUM COCKTAILS
- $5 SIGNATURE COCKTAILS

**EVERY TUESDAY IS FAT TUESDAY HAPPY HOUR ALL DAY LONG!**

Good Food, Good Times and All The Flavors of New Orleans!