BOURBON STREET FAVORITES

JAMBALA YA
Our signature rice dish with shrimp, chicken & sausage. Also available with pasta. 10.99

RED BEANS & RICE WITH SMOKED SAUSAGE
Our Louisiana tradition. 8.49

CRAWFISH OR SHRIMP ETOUTEFÉE
A classic Cajun dish. 10.99

SHRIMP CREOLE
Shrimp simmered in a savory blend of vegetables & creole tomato sauce. 10.99

SHRIMP-N-GRITS
Louisiana style with a Cajun red eye gravy, diced bacon & creamy sweet corn grits. 12.49

CHICKEN-N-GRITS
Southern fried boneless chicken breast with our sweet corn grits and collard greens. Finished with a tasso ham cream sauce. 10.99

PASTA CHICKEN LOUISIANNE
Our popular seasoned cream sauce with sliced mushrooms. 10.99

SHRIMP SCAMPI
A pasta classic with sautéed shrimp in garlic lemon butter white wine sauce. 12.49

FRENCH MARKET PASTA
Fresh shrimp, chicken, spinach and bacon tossed with orecchiette pasta and our Parmesan basil cream sauce. 12.49

SIGNATURE HAND HELD
Served with choice of side dish

PO'BOY
With shrimp, oysters or catfish. Tossed with lettuce, tomato, & pickle. 9.99

ULTIMATE PO'BOY
Fried shrimp and crawfish fully dressed with our lettuce & pickled red onion slaw and topped with crispy bacon. 10.99

SIGNATURE CHICKEN SANDWICH
Tender fried or grilled chicken breast tossed with our house made pickle slaw and barbeque chili aioli. 9.99

HALF POUND BURGER
Served on a fresh bun with lettuce, tomato & onion. 9.49

BACON JAM BURGER
Our signature sweet and smoky bacon jam burger. 9.99

"HARRY'S STYLE" BURGER
Bacon, caramelized onions, mushrooms, jack & cheddar cheeses. 10.99

FISH TACOS
Fried or blackened mahi, chipotle aioli, lettuce, pico, blended cheeses and fresh lime. 10.49

SHRIMP TACOS
Fried or blackened shrimp, chipotle aioli, lettuce, pico, blended cheeses and fresh lime. 10.99

JAZZY CHICKEN TACOS
Crusy fried chicken satées tossed in our jazzy sauce with lettuce, pico, and blended cheeses. 9.99

MAHI SANDWICH
Grilled or blackened served on a fresh bun with lettuce, tomato & onion. 11.99

SIDE DISHES - 3.49

RED BEANS & RICE • SWEET CORN GRITS • SMASHED POTATOES

NOLA RICE • CORN MAQUE CHOUCY • HARRY'S COLLARD GREENS

FRENCH FRIES • SEASONAL VEGETABLES • COLE SLAW

FRIED GRIFF CAKE WITH TASSO HAM CREAM SAUCE........ 4.49

(Grill cake $1.00 upcharge when substituted for side dish)
WINE

SPARKLING WINES
Rose, Lunita, Italy ........................ Split: 8.49
Prosecco, Lunita, 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, Fume Blanc, Sonoma ........................................ 8.99 . 31.99

CHARDONNAY
La Terre, California ........................................ 6.49
Meomi, 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
Meomi, 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, Rosenblum 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
Arbita 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

WINES
Sparkling Wines
Rosé, Lunita, Italy ........................ Split: 8.49
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, Fume Blanc, Sonoma ........................................ 8.99 . 31.99

CHARDONNAY
La Terre, California ........................................ 6.49
Meomi, 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
Meomi, 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, Rosenblum 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

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

Sazerac
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

The Front Porch
Southern Iced Tea, Knob Creek small batch Bourbon, Cointreau Orange Liqueur & freshly muddled mint

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 Citronge, 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, Pam, 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!