

EARLY DINING

AVAILABLE 4:00-6:00 PM

FRESH FISH SELECTIONS

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 3.99

MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC
FINISHED WITH FRESH ARUGULA SALAD 15.99

BLACKENED REDFISH

A NEW ORLEANS ORIGINAL 15.99

MAHI MAHI

GRILLED OR BLACKENED, SERVED WITH A LIGHT LEMON CREAM SAUCE 15.99

SEAFOOD SPECIALTIES

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 3.99

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI 14.49

SHRIMP & SCALLOP ORLEANS

LIGHTLY BLACKENED SHRIMP AND SCALLOPS SERVED ON A CRISPY GRIT CAKE
AND FINISHED WITH TASSO CREAM SAUCE 14.99

CHICKEN

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 3.99

CHICKEN BATON ROUGE

GRILLED CHICKEN BREAST TOPPED WITH GOAT CHEESE AND SUN DRIED TOMATO
BEURRE BLANC SAUCE 12.49

CHICKEN JOLIE BLONDE

SAUTÉED CHICKEN BREAST WITH PARMESAN BASIL CREAM SAUCE SERVED
OVER A CRISPY GRIT CAKE 13.49

“HARRY'S STYLE” CHICKEN

GRILLED OR BLACKENED CHICKEN BREAST WITH APPLEWOOD SMOKED BACON TOPPED
WITH CARAMELIZED ONIONS, MUSHROOMS, CHEDDAR AND JACK CHEESES 13.49

BOURBON STREET FAVORITES

ADD A SALAD FOR 3.99

RED BEANS & RICE WITH SMOKED SAUSAGE

A LOUISIANA TRADITION 10.99

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE!
ALSO AVAILABLE WITH PASTA 13.99

SHRIMP OR CRAWFISH ETOUFFÉE

A CLASSIC CAJUN DISH 14.49

CHICKEN & SHRIMP CREOLE

HARRY'S TWIST ON A NEW ORLEANS TRADITION! SAUTÉED CHICKEN, TENDER SHRIMP,
CLASSIC CREOLE SAUCE AND STEAMED RICE. FINISHED WITH A TOUCH
OF LEMON CREAM 13.49

CHICKEN-N-GRITS

SOUTHERN FRIED BONELESS CHICKEN BREAST WITH OUR SWEET CORN GRITS
AND COLLARD GREENS, FINISHED WITH A TASSO HAM CREAM SAUCE 12.99

SHRIMP SCAMPI

A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC LEMON BUTTER WHITE WINE SAUCE 14.49

FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH FARFALLE PASTA AND
OUR PARMESAN BASIL CREAM SAUCE 14.49

FRIED PLATTERS

SHRIMP, OYSTERS OR CATFISH

SERVED WITH FRENCH FRIES AND COLE SLAW 13.49

Harry's
SEAFOOD • BAR GRILLE
“A New Orleans Style Restaurant”

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



WINE

SPARKLING WINES		
PROSECCO, LUNETTA, ITALY	SPLIT: 8.99	
ROSÉ, LUNETTA, ITALY	SPLIT: 8.99	
CHANDON, BRUT, CALIFORNIA		36.99
ALTERNATIVE WHITES		
WHITE ZINFANDEL, WOODBRIDGE, CALIFORNIA	6.99.....	24.99
MOSCATO, RUFFINO, ITALY	8.99.....	31.99
RIESLING, CHATEAU STE. MICHELLE, WASHINGTON	8.49	29.99
ROSÉ, MEIOMI, CALIFORNIA.....	8.99.....	31.99
PINOT GRIGIO		
MEZZACORONA, ITALY.....	8.49.....	29.99
RUFFINO, TOSCANO	8.49.....	29.99
COPPOLA, DIAMOND SERIES, CALIFORNIA	8.99.....	31.99
SAUVIGNON BLANC		
JOEL GOTT, CALIFORNIA.....	8.49.....	29.99
KIM CRAWFORD, MARLBOROUGH	9.99.....	34.99
FERRARI CARANO, SONOMA.....	9.49.....	33.99
CHARDONNAY		
LA TERRE, CALIFORNIA	6.99	
CHATEAU STE. MICHELLE, WASHINGTON	8.49.....	29.99
MEIOMI, CALIFORNIA	8.99.....	31.99
RODNEY STRONG, CHALK HILL, SONOMA.....	9.49.....	33.99
PINOT NOIR		
OYSTER BAY, NEW ZEALAND	8.99.....	31.99
IRONY, MONTEREY	8.99.....	31.99
MEIOMI, CALIFORNIA	10.49.....	36.99
MERLOT		
LA TERRE, CALIFORNIA	6.99	
BLACKSTONE, CALIFORNIA.....	8.49.....	29.99
WENTE, LIVERMORE VALLEY.....	8.99.....	31.99
CABERNET SAUVIGNON		
R. MONDAVI “PRIVATE SELECTION”, CENTRAL COAST	8.49.....	29.99
RODNEY STRONG, SONOMA	9.99.....	34.99
DAOU, PASO ROBLES.....	10.49.....	36.99
FRANCISCAN, OAKVILLE	11.49.....	41.99
ALTERNATIVE REDS		
RED BLEND, THE PRISONER, NAPA.....	13.99.....	49.99
ZINFANDEL, ROSENBLUM CELLARS, CALIFORNIA.....	8.49.....	29.99
MALBEC, TERRAZES, ARGENTINA	8.99.....	31.99
RED BLEND, DREAMING TREE, CRUSH, BY DAVE MATTHEWS, NORTH COAST	9.49.....	33.99

CRAFT BEERS

SAM ADAMS SEASONAL	4.99
BELLS 2 HEARTED IPA	5.49
FAT TIRE AMBER ALE	4.99
DOGFISH HEAD 60 MINUTE IPA	5.49
MAGIC HAT #9	4.99
STONE IPA.....	5.49
ANGRY ORCHARD CRISP APPLE HARD CIDER.....	4.99

SIGNATURE COCKTAILS - 8.99

HARRY’S HURRICANE	
A COMBINATION OF DARK & LIGHT RUMS, TROPICANA ORANGE JUICE, PINEAPPLE & A SPLASH OF PASSION FRUIT	
BIG EASY	
MADE WITH CAPTAIN MORGAN’S 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 WITH 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 AND GARNISHED WITH A PICKLED GREEN BEAN	
SOUTHERN MULE	
OUR LOUISIANA TWIST ON THIS CLASSIC. BULLEIT RYE WHISKEY AND 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, PATRÓN CITRÓNGE, BLUE CURACAO & GRAND MARNIER	
THE ROYALE	
A REFRESHING BLEND OF CROWN ROYAL REGAL APPLE, ELDERFLOWER, GOSLING’S GINGER BEER, AND A SQUEEZE OF FRESH LEMON	
POMEGRANATE MARTINI	
A SEDUCTIVE BLEND OF ABSOLUT VODKA, PAMA POMEGRANATE LIQUEUR & POMEGRANATE JUICE, SHAKEN & SERVED CHILLED	
COOL GOOSE MARTINI	
FRESH MUDDLED CUCUMBER, GREY GOOSE, ELDERFLOWER & A HINT OF CITRUS	