

STARTERS

- FRIED GREEN TOMATOES**
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI
& CRUMBLED FETA CHEESE 12.99

BOUDIN BALLS
A NEW ORLEANS TRADITION OF CAJUN
SAUSAGE, RICE AND CREOLE SEASONINGS.
DEEP FRIED AND SERVED WITH OUR
HOUSE MADE REMOULADE. 11.99

HARRY’S SIGNATURE CRAB CAKES
PAN SEARED SERVED WITH ROASTED RED
PEPPER AIOLI 16.99

CRISPY CALAMARI
WITH REMOULADE SAUCE 14.99

SALMON DIP
CLASSIC HOUSE-SMOKED SALMON BLENDED
WITH CREAM CHEESE, LEMON AND CHIVE. .. 11.99

LOUISIANA FONDEAUX
A WARM SHRIMP AND CRAWFISH DIP
WITH A SEASONED BLEND OF THREE CREAMY
CHEESES. 14.99

GROUPE FINGERS
LIGHTLY COATED IN OUR SIGNATURE SEASONED
CORN FLOUR, FRIED GOLDEN BROWN, DUSTED
WITH CAJUN SPICES AND TOPPED WITH OUR
HOUSE MADE DEVILED TARTAR SAUCE. 15.99

HOMEMADE SOUPS

HARRY’S ORIGINAL GUMBO
SHE CRAB
CUP...6.49/BOWL...9.99

DINNER SALADS

- GARDEN OR CAESAR SALAD** 10.99
ADD BLEU CHEESE AND BACON CRUMBLES
-OR-
FETA CHEESE AND SUN DRIED CRANBERRIES . 2.49

CRESCENT CITY COBB
CHOPPED CHICKEN TENDERS FRIED OR
GRILLED, DICED EGGS, BACON, RED ONIONS,
CHEDDAR CHEESE. SERVED ON TOP OF
MIXED GREENS TOSSED WITH OUR BOURBON
STREET RANCH 18.49

BLACKENED SHRIMP
MIXED GREENS, SUN DRIED CRANBERRIES,
FETA CHEESE & HOUSE VINAIGRETTE. 19.49

MARINATED SALMON
GOAT CHEESE, AGED BALSAMIC, FRESH
ARUGULA WITH MIXED GREENS IN OUR HOUSE
VINAIGRETTE. 20.49

CHICKEN CAESAR
GRILLED OR BLACKENED, HARRY’S VERSION
OF THIS TIMELESS CLASSIC. 17.99

ADD A SIDE SALAD WITH ENTRÉE .. 5.99
SALAD DRESSINGS: HARRY’S ORIGINAL HOUSE VINAIGRETTE,
BLEU CHEESE, RANCH, HARRY’S REMOULADE, HONEY MUSTARD,
BOURBON STREET RANCH, CAESAR

BURGERS

HALF POUND BURGER
ON A FRESH BUN WITH L.T.O. 15.49

HAND HELDS

CRISPY CHICKEN SANDWICH 15.49
GRILLED MAHI SANDWICH 17.99
FRIED GROUPE SANDWICH. 18.99

PO’BOYS

SHRIMP..... 17.99

BOURBON STREET FAVORITES

- JAMBALAYA**
OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN
& SAUSAGE! ALSO AVAILABLE WITH PASTA .. 20.99

RED BEANS & RICE WITH SMOKED SAUSAGE
A LOUISIANA TRADITION 16.99

CRAWFISH OR SHRIMP ETOUFFÉE
A CLASSIC CAJUN DISH 21.49

SHRIMP -N- GRITS
LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED
BACON & CREAMY SWEET CORN GRITS. 21.99

CHICKEN -N- GRITS
SOUTHERN FRIED BONELESS CHICKEN BREAST
WITH OUR SWEET CORN GRITS AND COLLARD
GREENS, FINISHED WITH A TASSO HAM
CREAM SAUCE..... 19.49

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. 20.99

PASTA CHICKEN LOUISIANNE
OUR POPULAR SEASONED CREAM SAUCE
WITH SLICED MUSHROOMS 18.99

SHRIMP SCAMPI
A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC
LEMON BUTTER WHITE WINE SAUCE. 20.99

FRENCH MARKET PASTA
FRESH SHRIMP, CHICKEN, SPINACH AND BACON
TOSSED WITH FARFALLE PASTA AND OUR
PARMESAN BASIL CREAM SAUCE 21.99

SIGNATURE DISHES

- SHRIMP & SCALLOP ORLEANS**
LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE
WITH TASSO HAM CREAM SAUCE AND HARRY’S
COLLARD GREENS. 25.99

CRAB CRUSTED REDFISH ROYALE
BLACKENED REDFISH TOPPED WITH CRAB MEAT
SERVED WITH CORN MAQUE CHOUX, SMASHED
POTATOES AND FINISHED WITH OUR LOUISIANA
BEURRE BLANC 28.99

FRENCH BAKED SCALLOPS
THE SWEET TASTE OF SEA SCALLOPS & OUR SAVORY
PARMESAN TOPPING. CHOICE OF ONE SIDE ... 26.99

ANDOUILLE CRUSTED GROUPE
BLACKENED GROUPE FILLET CRUSTED WITH A
BLEND OF PANKO BREADCRUMBS, CREAMY PAR-
MESAN CHEESE & FINELY DICED CAJUN SAUSAGE.
SET IN A VELVETY RED BELL PEPPER SAUCE &
SERVED WITH SMASHED POTATOES. 27.99

CHICKEN & STEAK

- CHICKEN JOLIE BLONDE**
SAUTÉED CHICKEN BREAST WITH PARMESAN BASIL CREAM
SAUCE SERVED OVER A CRISPY GRIT CAKE. 19.99

SOUTHERN FRIED CHICKEN TENDERS
WITH HARRY’S DIPPING SAUCE 17.99

NEW ORLEANS RIBEYE
CAJUN SEASONED AND GRILLED, SERVED WITH A
CREAMY HORSERADISH SAUCE 30.99

FILET MIGNON
8 OZ FILET OF BEEF 31.99
- ADD 5OZ LOBSTER TAIL FOR 14.99 -

“SCAMPI STYLE” - TOPPED WITH TENDER
SHRIMP IN OUR SCAMPI SAUCE 4.99

SIDE DISHES - 4.99

- RED BEANS & RICE • HARRY’S COLLARD GREENS**

SWEET CORN GRITS • SMASHED POTATOES • NOLA RICE

CORN MAQUE CHOUX • COLE SLAW • FRENCH FRIES

SEASONAL VEGETABLES

FRIED GRIT CAKE
WITH TASSO HAM CREAM SAUCE. 5.99
(GRIT CAKE 1.00 UPCHARGE WHEN SUBSTITUTED FOR SIDE DISH)

SEAFOOD

- BLACKENED REDFISH**
BLACKENED REDFISH SERVED WITH
COLLARD GREENS AND NOLA RICE 23.99

MAHI MAHI
SERVED WITH NOLA RICE AND VEGETABLES
WITH A LIGHT LEMON CREAM SAUCE 23.99

BOURBON STREET SALMON
HONEY BOURBON GLAZED WITH SMASHED
POTATOES AND VEGETABLES 24.99

MAHI ARUGULA
GRILLED MAHI TOPPED WITH A LIGHT LEMON
BEURRE BLANC FINISHED WITH FRESH
ARUGULA SALAD AND CORN MAQUE CHOUX. 24.49

BAKED STUFFED SHRIMP
LARGE SHRIMP TOPPED WITH CRAB MEAT &
LOUISIANA BEURRE BLANC. CHOICE OF
ONE SIDE. 26.99

HARRY’S SIGNATURE CRAB CAKES
PAN SEARED WITH ROASTED RED PEPPER AIOLI.
CHOICE OF ONE SIDE 26.99

TWIN ROCK LOBSTER TAILS
TWO 5OZ LOBSTER TAILS GRILLED OR FLASH
FRIED. CHOICE OF ONE SIDE 35.99

FRIED PLATTERS

- SERVED WITH CRISPY FRIES
& CREAMY SLAW**

SHRIMP 19.99

GROUPE 23.99

SCALLOPS 23.99

SHRIMP & GROUPE 25.99

DESSERTS

- BANANAS FOSTER**
SLICED BANANAS SAUTÉED IN DARK RUM AND
BANANA LIQUEUR, POURED OVER VANILLA
ICE CREAM 9.99

KEY LIME PIE
COOL AND REFRESHING, HARRY’S
PERSONAL RECIPE. 8.49

OREO BEIGNETS
SIX CLASSIC OREO COOKIES FRIED IN A LIGHT
AND FLUFFY “BEIGNET” BATTER, TOPPED WITH
WHITE CHOCOLATE BOURBON SAUCE AND A
DRIZZLE OF CHOCOLATE SYRUP 10.99



WINE

SPARKLING WINES

ROSÉ, LUNETTA, ITALYSPLIT: 10.49
PROSECCO, LUNETTA, ITALYSPLIT: 10.49
CHANDON, BRUT, CALIFORNIA.50.99

ALTERNATIVE WHITES

WHITE ZINFANDEL, CK MONDAVI, CALIFORNIA. . . 7.99
MOSCATO, RUFFINO, ITALY 11.49 . . . 41.99
RIESLING, CHATEAU STE. MICHELLE
WASHINGTON9.99 . . .35.99
ROSÉ, BAND OF ROSES, WASHINGTON 9.99 . . .35.99

PINOT GRIGIO

MEZZACORONA, ITALY. 10.49 . . .36.99
RUFFINO, TOSCANA 9.99 . . .35.99

SAUVIGNON BLANC

OYSTER BAY, NEW ZEALAND. 10.49 . . .36.99
KIM CRAWFORD, MARLBOROUGH 11.99 . . .43.99

CHARDONNAY

SYCAMORE LANE, CALIFORNIA. 7.99
CHATEAU STE. MICHELLE, WASHINGTON. . . . 9.99 . . .35.99
RODNEY STRONG, CHALK HILL, SONOMA . . 11.49 . . . 41.99
MEIOMI, CALIFORNIA 11.99 . . .43.99

PINOT NOIR

OYSTER BAY, NEW ZEALAND. 10.49 . . .36.99
MEIOMI, CALIFORNIA 11.99 . . .43.99
LA CREMA, SONOMA 13.49 . . .49.99

MERLOT

SYCAMORE LANE, CALIFORNIA. 7.99

CABERNET SAUVIGNON

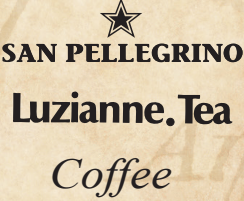
R. MONDAVI “PRIVATE SELECTION”
CENTRAL COAST. 10.49 . . .36.99
RODNEY STRONG, SONOMA 11.49 . . . 41.99
“UNSHACKLED” BY THE PRISONER WINE CO,
CALIFORNIA 12.99 . . .48.99
JUSTIN, PASO ROBLES. 13.99 . . .52.99

ALTERNATIVE REDS

RED BLEND, THE PRISONER, NAPA 17.99 . . .65.99
MALBEC, TERRAZES, ARGENTINA. 9.99 . . .35.99
RED BLEND, DREAMING TREE, CRUSH
BY DAVE MATTHEWS, NORTH COAST 10.99 . . .43.99

CRAFT BEERS - 6.49

SAM ADAMS SEASONAL
BELLS 2 HEARTED IPA
FAT TIRE AMBER ALE
DOGFISH HEAD 60 MINUTE IPA
STONE IPA
ANGRY ORCHARD CRISP APPLE HARD CIDER



SIGNATURE COCKTAILS

HARRY’S HURRICANE 11.99

A COMBINATION OF DARK & LIGHT RUMS, TROPICANA ORANGE JUICE, PINEAPPLE & A SPLASH OF PASSION FRUIT

BIG EASY 11.99

MADE WITH CAPTAIN MORGAN ORIGINAL SPICED RUM, SOUTHERN COMFORT, AMARETTO, BANANA LIQUEUR, MIDORI, PINEAPPLE & SOUR

BLACKBERRY BRAMBLE 11.99

HENDRICK’S BOTANICAL GIN, BLACKBERRY LIQUEUR, FRESH LEMON JUICE AND A SPLASH OF SODA

BOURBON PEACH SMASH 11.99

MAKER’S MARK BOURBON, MUDDLED MINT LEAVES, FRESH LEMON AND A HINT OF PEACH

BARREL SELECT OLD FASHIONED 12.99

MADE WITH HARRY’S PRIVATE LABEL KNOB CREEK BARREL SELECT, BROWN SUGAR, ORANGE BITTERS AND A FILTHY CHERRY

SOUTHERN MULE 12.49

OUR LOUISIANA TWIST ON THIS CLASSIC. BULLEIT RYE WHISKEY & FEVER TREE GINGER BEER TOPPED WITH A HINT OF LIME

ULTIMATE MARGARITA 12.49

OLMECA ALTOS PLATA, BAUCHANT ORANGE LIQUEUR, FRESH CITRUS JUICE AND AGAVE SYRUP. FINISHED WITH A CAJUN SALT RIM

ESPRESSO MARTINI 12.49

TITO’S HANDMADE VODKA, MR. BLACK COLD BREW COFFEE LIQUEUR, ILLY COLD BREW COFFEE AND HOUSE MADE BROWN SUGAR SIMPLE SYRUP

POMEGRANATE MARTINI 11.99

A SEDUCTIVE BLEND OF ABSOLUT VODKA, PAMA POMEGRANATE LIQUEUR & POMEGRANATE JUICE, SHAKEN & SERVED CHILLED

COOL GOOSE MARTINI 12.49

FRESHLY MUDDLED CUCUMBER, GREY GOOSE, ST. GERMAIN ELDERFLOWER & A HINT OF CITRUS

BAYOU BLOODY MARY 12.49

OUR ZESTY VERSION OF A BLOODY MARY MADE WITH TITO’S HANDMADE VODKA & GARNISHED WITH A PICKLED GREEN BEAN AND A CAJUN RIM

HARRY’S SOUVENIRS

BALL CAP
T-SHIRT
SWEATSHIRT
HARRY’S HOT SAUCE

LAISSEZ LES BON
TEMPS ROULER!