

STARTERS

FRIED GREEN TOMATOES
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI
& CRUMBLLED 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 DEVEILED TARTAR SAUCE. 15.99

HOMEMADE SOUPS

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

LUNCH 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 17.99

BLACKENED SHRIMP
MIXED GREENS, SUN DRIED CRANBERRIES,
FETA CHEESE & HOUSE VINAIGRETTE 17.99

MARINATED SALMON
GOAT CHEESE, AGED BALSAMIC, FRESH
ARUGULA WITH MIXED GREENS IN OUR HOUSE
VINAIGRETTE 18.99

CHICKEN CAESAR
GRILLED OR BLACKENED, HARRY’S VERSION
OF THIS TIMELESS CLASSIC 16.99

ADD A SIDE SALAD WITH ENTRÉE ... 5.49
SALAD DRESSINGS: HARRY’S ORIGINAL HOUSE VINAIGRETTE,
BLEU CHEESE, RANCH, HARRY’S REMOULADE, HONEY MUSTARD,
BOURBON STREET RANCH, CAESAR

CHICKEN

SERVED WITH CHOICE OF SIDE DISH

CHICKEN JOLIE BLONDE
SAUTÉED CHICKEN BREAST WITH PARMESAN
BASIL CREAM SAUCE SERVED OVER A CRISPY
GRIT CAKE. 16.99

SOUTHERN FRIED CHICKEN TENDERS
WITH HARRY’S DIPPING SAUCE. 14.99

BOURBON STREET FAVORITES

JAMBALAYA
OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN
& SAUSAGE! ALSO AVAILABLE WITH PASTA ... 16.99

**RED BEANS & RICE WITH SMOKED
SAUSAGE**
A LOUISIANA TRADITION 14.99

CRAWFISH OR SHRIMP ETOUFFÉE
A CLASSIC CAJUN DISH 17.49

SHRIMP -N- GRITS
LOUISIANA STYLE WITH CAJUN RED EYE
GRAVY, DICED BACON & CREAMY SWEET
CORN GRITS 17.99

CHICKEN -N- GRITS
SOUTHERN FRIED BONELESS CHICKEN BREAST
WITH OUR SWEET CORN GRITS AND COLLARD
GREENS, FINISHED WITH A TASSO HAM
CREAM SAUCE..... 16.49

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. 16.99

PASTA CHICKEN LOUISIANNE
OUR POPULAR SEASONED CREAM SAUCE
WITH SLICED MUSHROOMS 15.99

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

FRENCH MARKET PASTA
FRESH SHRIMP, CHICKEN, SPINACH AND BACON
TOSSED WITH FARFALLE PASTA AND OUR
PARMESAN BASIL CREAM SAUCE 17.99

SIGNATURE HAND HELDS

SERVED WITH CHOICE OF SIDE DISH

SHRIMP PO’BOY
FRENCH BREAD WITH SHRIMP DRESSED
WITH LETTUCE, TOMATO & PICKLE 15.49

CRISPY CHICKEN SANDWICH
A TENDER FRIED CHICKEN BREAST WITH LETTUCE,
PICKLES, RED ONION AND OUR CREAMY
SRIRACHA AIOLI. 14.99

HALF POUND BURGER
SERVED ON A FRESH BUN WITH LETTUCE,
TOMATO & ONION 15.49

FISH TACOS
FRIED OR BLACKENED MAHI, CHIPOTLE AIOLI,
LETTUCE, PICO, BLENDED CHEESES
AND FRESH LIME 16.99

SHRIMP TACOS
FRIED OR BLACKENED SHRIMP, CHIPOTLE AIOLI,
LETTUCE, PICO, BLENDED CHEESES
AND FRESH LIME 16.99

GROUPE SANDWICH
FRIED GROUPE FILLET WITH PICKLES, LETTUCE,
RED ONION, TOMATO AND TARTAR SAUCE... 17.99

MAHI SANDWICH
GRILLED OR BLACKENED SERVED ON A
FRESH BUN WITH LETTUCE, TOMATO
& ONION 16.99

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

SERVED WITH CHOICE OF SIDE DISH

BLACKENED REDFISH
A NEW ORLEANS ORIGINAL 18.49
- ENJOY YOUR REDFISH BLUE CRAB CRUSTED FOR 5.99 -

MAHI MAHI
GRILLED OR BLACKENED, SERVED WITH A LIGHT
LEMON CREAM SAUCE 18.49

BOURBON STREET SALMON
MARINATED SALMON FINISHED WITH A HONEY
BOURBON GLAZE 18.99

HARRY’S SIGNATURE CRAB CAKES
PAN SEARED SERVED WITH ROASTED RED
PEPPER AIOLI. 18.99

SHRIMP AND SCALLOP ORLEANS
LIGHTLY BLACKENED OVER A CRISPY GRIT
CAKE WITH TASSO HAM CREAM SAUCE..... 17.49

MAHI ARUGULA
GRILLED MAHI TOPPED WITH A LIGHT LEMON
BEURRE BLANC FINISHED WITH FRESH
ARUGULA SALAD. 18.49

ANDOUILLE CRUSTED GROUPE
BLACKENED GROUPE FILLET CRUSTED WITH
A BLEND OF PANKO BREADCRUMBS, CREAMY
PARMESAN CHEESE AND FINELY DICED CAJUN
SAUSAGE. SET IN A VELVETY RED BELL
PEPPER SAUCE..... 19.49

FRIED PLATTERS

SERVED WITH CRISPY FRIES
& CREAMY SLAW

SHRIMP 16.99
GROUPE 18.49
SHRIMP & GROUPE 19.99

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

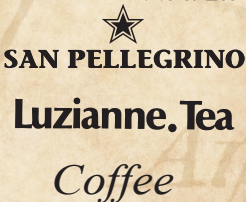
R. MONDAVI “PRIVATE SELECTION”
CENTRAL COAST. 10.49 . . .36.99
RODNEY STRONG, SONOMA 11.49 . . . 41.99
“UNSHACKLED” BY THE PRISONER WINE CO,
CALIFORNIA 12.99 . . .48.99
JUSTIN, PASO ROBLES. 13.99 . . .52.99

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!