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

STARTERS

FRIED GREEN TOMATOES
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI & CRUMBLED FETA CHEESE 11.49

BOUDIN BALLS
A NEW ORLEANS TRADITION OF CAJUN SAUSAGE, RICE AND CREOLE SEASONINGS. DEEP FRIED AND SERVED WITH OUR HOUSE MADE REMOULADE 10.99

HARRY'S SIGNATURE CRAB CAKES
PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI. 15.49

CRISPY CALAMARI
WITH REMOULADE SAUCE 13.49

SALMON DIP
CLASSIC HOUSE-SMOKED SALMON BLENDED WITH CREAM CHEESE, LEMON AND CHIVE. . . 10.99

LOUISIANA FONDEAUX
A WARM SHRIMP AND CRAWFISH DIP WITH A SEASONED BLEND OF THREE CREAMY CHEESES 12.99

GROUPER 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. 13.99

HOMEMADE SOUPS

HARRY'S ORIGINAL GUMBO
SHE CRAB
CUP...5.99/BOWL...9.99

DINNER SALADS

GARDEN OR CAESAR SALAD 9.49
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 . 17.49

BLACKENED SHRIMP
MIXED GREENS, SUN DRIED CRANBERRIES, FETA CHEESE & HOUSE VINAIGRETTE. 17.49

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 16.49

ADD A SIDE SALAD WITH ENTRÉE . . . 4.99
SALAD DRESSINGS: HARRY'S ORIGINAL HOUSE VINAIGRETTE, BLEU CHEESE, RANCH, HARRY'S REMOULADE, HONEY MUSTARD, BOURBON STREET RANCH, CAESAR

HAND HELDS

CRISPY CHICKEN SANDWICH 14.49
FISH OR SHRIMP TACOS 15.99
GRILLED MAHI SANDWICH 16.49
FRIED GROUPER SANDWICH. 17.49

BURGERS

HALF POUND BURGER
ON A FRESH BUN WITH L.T.O. 14.99

PO'BOYS

SHRIMP. 15.99

BOURBON STREET FAVORITES

JAMBALAYA
OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA. . . 18.99

RED BEANS & RICE WITH SMOKED SAUSAGE
A LOUISIANA TRADITION 15.99

CRAWFISH OR SHRIMP ETOUFFÉE
A CLASSIC CAJUN DISH 18.99

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 18.99

SHRIMP -N- GRITS
LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED BACON & CREAMY SWEET CORN GRITS 19.99

CHICKEN -N- GRITS
SOUTHERN FRIED BONELESS CHICKEN BREAST WITH OUR SWEET CORN GRITS AND COLLARD GREENS, FINISHED WITH A TASSO HAM CREAM SAUCE. 17.99

PASTA CHICKEN LOUISIANNE
OUR POPULAR SEASONED CREAM SAUCE WITH SLICED MUSHROOMS 17.99

SHRIMP SCAMPI
A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC LEMON BUTTER WHITE WINE SAUCE 19.99

FRENCH MARKET PASTA
FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH FARFALLE PASTA AND OUR PARMESAN BASIL CREAM SAUCE 19.99

SIGNATURE DISHES

SHRIMP & SCALLOP ORLEANS
LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE WITH TASSO HAM CREAM SAUCE AND HARRY'S COLLARD GREENS. 23.99

CRAB CRUSTED REDFISH ROYALE
BLACKENED REDFISH TOPPED WITH CRAB MEAT SERVED WITH CORN MAQUE CHOUX, SMASHED POTATOES AND FINISHED WITH OUR LOUISIANA BEURRE BLANC 26.99

FRENCH BAKED SCALLOPS
THE SWEET TASTE OF SEA SCALLOPS & OUR SAVORY PARMESAN TOPPING. CHOICE OF ONE SIDE . . 24.99

ANDOUILLE CRUSTED GROUPER
BLACKENED GROUPER FILLET CRUSTED WITH A BLEND OF PANKO BREADCRUMBS, CREAMY PARMESAN CHEESE & FINELY DICED CAJUN SAUSAGE. SET IN A VELVETY RED BELL PEPPER SAUCE & SERVED WITH SMASHED POTATOES. 25.99

CHICKEN & STEAK

SERVED WITH CHOICE OF SIDE DISH

CHICKEN JOLIE BLONDE
SAUTÉED CHICKEN BREAST WITH PARMESAN BASIL CREAM SAUCE SERVED OVER A CRISPY GRIT CAKE. 18.99

SOUTHERN FRIED CHICKEN TENDERS
WITH HARRY'S DIPPING SAUCE 15.99

NEW ORLEANS RIBEYE
CAJUN SEASONED AND GRILLED, SERVED WITH A CREAMY HORSERADISH SAUCE 28.99

BEEF TENDERLOIN MEDALLIONS
"SCAMPI STYLE" TOPPED WITH SHRIMP SAUTÉED IN A GARLIC, LEMON BUTTER, WHITE WINE SAUCE . . 28.99

SIDE DISHES - 4.49

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. 5.49

(GRIT CAKE 1.00 UPCHARGE WHEN SUBSTITUTED FOR SIDE DISH)

SEAFOOD

BLACKENED REDFISH
BLACKENED REDFISH SERVED WITH COLLARD GREENS AND NOLA RICE 20.99

MAHI MAHI
SERVED WITH NOLA RICE AND VEGETABLES WITH A LIGHT LEMON CREAM SAUCE. 20.99

BOURBON STREET SALMON
HONEY BOURBON GLAZED WITH SMASHED POTATOES AND VEGETABLES 21.99

MAHI ARUGULA
GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC FINISHED WITH FRESH ARUGULA SALAD AND NOLA RICE 20.99

BAKED STUFFED SHRIMP
LARGE SHRIMP TOPPED WITH CRAB MEAT & LOUISIANA BEURRE BLANC. CHOICE OF ONE SIDE. 24.99

HARRY'S SIGNATURE CRAB CAKES
PAN SEARED WITH ROASTED RED PEPPER AIOLI. CHOICE OF ONE SIDE 24.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES & CREAMY SLAW

SHRIMP. 18.49
GROUPER 20.99
SCALLOPS 20.99
SHRIMP & GROUPER 22.99

DESSERTS

BANANAS FOSTER
SLICED BANANAS SAUTÉED IN DARK RUM AND BANANA LIQUEUR, POURED OVER VANILLA ICE CREAM 8.99

KEY LIME PIE
COOL AND REFRESHING, HARRY'S PERSONAL RECIPE. 7.99

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 9.99

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

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WINE

Sparkling Wines
Rosé, Lunetta, Italy . . . . . Split: 9.49
Prosecco, Lunetta, Italy . . . . . Split: 9.49
Chandon, Brut, California 48.99

Alternative Whites
White Zinfandel, CK Mondavi, California . . . 7.49
Moscato, Ruffino, Italy . . . . . 10.99 . . . 38.99
Riesling, Chateau Ste. Michelle
Washington . . . . . 8.99 . . . 31.99
Rosé, Band of Roses, Washington . . . . . 8.99 . . . 31.99

Pinot Grigio
Mezzacorona, Italy . . . . . 8.99 . . . 31.99
Ruffino, Toscana . . . . . 9.49 . . . 33.99

Sauvignon Blanc
Oyster Bay, New Zealand . . . . . 8.99 . . . 31.99
Kim Crawford, Marlborough . . . . . 11.49 . . . 41.99

Chardonnay
Sycamore Lane, California 7.49
Chateau Ste. Michelle, Washington . . . . 8.99 . . . 31.99
Rodney Strong, Chalk Hill, Sonoma . . . 9.99 . . . 34.99
Meiomi, California . . . . . 10.99 . . . 38.99

Pinot Noir
Oyster Bay, New Zealand . . . . . 8.99 . . . 31.99
Meiomi, California . . . . . 11.49 . . . 41.99
La Crema, Sonoma . . . . . 12.99 . . . 48.99

Merlot
Sycamore Lane, California 7.49

Cabernet Sauvignon
R. Mondavi "Private Selection"
Central Coast . . . . . 8.99 . . . 31.99
Rodney Strong, Sonoma . . . . . 10.49 . . . 36.99
"Unshackled" by the Prisoner Wine Co,
California . . . . . 11.99 . . . 43.99
Justin, Paso Robles . . . . . 12.99 . . . 48.99

Alternative Reds
Red blend, The Prisoner, Napa . . . . . 16.99 . . . 60.99
Malbec, Terrazes, Argentina . . . . . 9.49 . . . 34.99
Red Blend, Dreaming Tree, Crush
by Dave Matthews, North Coast . . . . . 9.99 . . . 36.99

CRAFT BEERS - 5.99

Sam Adams Seasonal
Bells 2 Hearted IPA
Fat Tire Amber Ale
Dogfish Head 60 Minute IPA
Stone IPA
Angry Orchard Crisp Apple Hard Cider

Coca-Cola · Enjoy Sprite · Hi-C Pink Lemonade · FIJI Water · San Pellegrino · Diet Coke · Barq's Root Beer · Luzianne Tea · Coffee

SIGNATURE COCKTAILS

Harry's Hurricane 10.49
A combination of dark & light rums, Tropicana orange juice, pineapple & a splash of passion fruit

Big Easy 10.49
Made with Captain Morgan original spiced rum, Southern Comfort, Amaretto, banana liqueur, Midori, pineapple & sour

Blackberry Bramble 10.49
Hendrick's botanical gin, blackberry liqueur, fresh lemon juice and a splash of soda

Bourbon Peach Smash 10.49
Maker's Mark bourbon, muddled mint leaves, fresh lemon and a hint of peach

Barrel Select Old Fashioned 11.99
Made with Harry's private label Knob Creek barrel select, brown sugar, orange bitters and a filthy cherry

Southern Mule 10.99
Our Louisiana twist on this classic. Bulleit rye whiskey & Fever Tree ginger beer topped with a hint of lime

Ultimate Margarita 10.99
Olmeca Altos Plata, Bauchant orange liqueur, fresh citrus juice and agave syrup. Finished with a Cajun salt rim

Espresso Martini 11.49
Tito's handmade vodka, Mr. Black cold brew coffee liqueur, Illy cold brew coffee and house made brown sugar simple syrup

Pomegranate Martini 10.49
A seductive blend of Absolut vodka, Pama pomegranate liqueur & pomegranate juice, shaken & served chilled

Cool Goose Martini 10.99
Freshly muddled cucumber, Grey Goose, St. Germain elderflower & a hint of citrus

Bayou Bloody Mary 11.49
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 HAPPY HOUR

Served daily 2-7

$4 All draft beer
$5 House Wine
$5 Premium Cocktails
$6 Super Premium Cocktails
$7 Signature Cocktails

EVERY TUESDAY IS FAT TUESDAY HAPPY HOUR ALL DAY LONG!

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