

EARLY DINING

AVAILABLE 4:00-6:00 PM

FRESH FISH SELECTIONS

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 4.99

MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC
FINISHED WITH FRESH ARUGULA SALAD 17.99

BLACKENED REDFISH

A NEW ORLEANS ORIGINAL 17.99

MAHI MAHI

GRILLED OR BLACKENED, SERVED WITH A LIGHT LEMON CREAM SAUCE 17.99

SEAFOOD SPECIALTIES

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 4.99

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI 19.99

SHRIMP & SCALLOP ORLEANS

LIGHTLY BLACKENED SHRIMP AND SCALLOPS SERVED ON A CRISPY GRIT CAKE
AND FINISHED WITH TASSO CREAM SAUCE 17.99

CHICKEN

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 4.99

CHICKEN JOLIE BLONDE

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

BOURBON STREET FAVORITES

ADD A SALAD FOR 4.99

RED BEANS & RICE WITH SMOKED SAUSAGE

A LOUISIANA TRADITION 14.99

JAMBALAYA

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

SHRIMP OR CRAWFISH ETOUFFÉE

A CLASSIC CAJUN DISH 16.99

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 15.99

CHICKEN-N-GRITS

SOUTHERN FRIED BONELESS CHICKEN BREAST WITH OUR SWEET CORN GRITS
AND COLLARD GREENS, FINISHED WITH A TASSO HAM CREAM SAUCE 14.99

PASTA CHICKEN LOUISIANNE

OUR POPULAR SEASONED CREAM SAUCE WITH SLICED MUSHROOMS 14.99

SHRIMP SCAMPI

A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC LEMON BUTTER WHITE WINE SAUCE 16.99

FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH FARFALLE PASTA AND
OUR PARMESAN BASIL CREAM SAUCE 16.99

FRIED PLATTERS

SHRIMP

SERVED WITH FRENCH FRIES AND COLE SLAW 16.99

GROUPER

SERVED WITH FRENCH FRIES AND COLE SLAW 17.99

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: 9.49	
ROSÉ, 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	
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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

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’S 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 AND 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
FRESH MUDDLED CUCUMBER, GREY GOOSE, ST. GERMAINE ELDERFLOWER & A HINT OF CITRUS	

BAYOU BLOODY MARY	11.49
OUR ZESTY VERSION OF A BLOODY MARY MADE WITH TITO’S HANDMADE VODKA AND GARNISHED WITH A PICKLED GREEN BEAN AND A CAJUN RIM	