

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

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 . 13.99

HOMEMADE SOUPS

- HARRY’S ORIGINAL GUMBO
SHE CRAB
CUP...5.99/BOWL...9.99**

LUNCH 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 15.99

BLACKENED SHRIMP
MIXED GREENS, SUN DRIED CRANBERRIES,
FETA CHEESE & HOUSE VINAIGRETTE. 16.49

MARINATED SALMON
GOAT CHEESE, AGED BALSAMIC, FRESH
ARUGULA WITH MIXED GREENS IN OUR
HOUSE VINAIGRETTE. 17.99

CHICKEN CAESAR
GRILLED OR BLACKENED, HARRY’S VERSION
OF THIS TIMELESS CLASSIC 15.49

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

CHICKEN

SERVED WITH CHOICE OF SIDE DISH

- CHICKEN JOLIE BLONDE**
SAUTÉED CHICKEN BREAST WITH PARMESAN
BASIL CREAM SAUCE SERVED OVER A CRISPY
GRIT CAKE. 14.99

SOUTHERN FRIED CHICKEN TENDERS
WITH HARRY’S DIPPING SAUCE 13.99

BOURBON STREET FAVORITES

- JAMBALAYA**
OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN
& SAUSAGE! ALSO AVAILABLE WITH PASTA . . 14.99

RED BEANS & RICE WITH SMOKED SAUSAGE
A LOUISIANA TRADITION 13.49

CRAWFISH OR SHRIMP ETOUFFÉE
A CLASSIC CAJUN DISH 15.49

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. 14.99

SHRIMP -N- GRITS
LOUISIANA STYLE WITH CAJUN RED EYE GRAVY,
DICED BACON & CREAMY SWEET CORN GRITS . 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. 15.49

FRENCH MARKET PASTA
FRESH SHRIMP, CHICKEN, SPINACH AND BACON
TOSSED WITH FARFALLE PASTA AND OUR
PARMESAN BASIL CREAM SAUCE 16.49

SIGNATURE HAND HELDS

SERVED WITH CHOICE OF SIDE DISH

- SHRIMP PO’BOY**
FRENCH BREAD WITH SHRIMP DRESSED
WITH LETTUCE, TOMATO & PICKLE 13.99

CRISPY CHICKEN SANDWICH
A TENDER FRIED CHICKEN BREAST WITH LETTUCE,
PICKLES, RED ONION AND OUR CREAMY
SRIRACHA AIOLI. 12.99

HALF POUND BURGER
SERVED ON A FRESH BUN WITH LETTUCE,
TOMATO & ONION 13.99

FISH TACOS
FRIED OR BLACKENED MAHI, CHIPOTLE AIOLI,
LETTUCE, PICO, BLENDED CHEESES
AND FRESH LIME 14.99

SHRIMP TACOS
FRIED OR BLACKENED SHRIMP, CHIPOTLE AIOLI,
LETTUCE, PICO, BLENDED CHEESES
AND FRESH LIME 14.99

JAZZY CHICKEN TACOS
CRISPY FRIED CHICKEN BITES TOSSED IN OUR
SRIRACHA AIOLI WITH LETTUCE, PICO AND
BLENDED CHEESES 13.99

GROUPE SANDWICH
FRIED GROUPE FILLET WITH PICKLES, LETTUCE,
RED ONION, TOMATO AND TARTAR SAUCE. . . 16.99

MAHI SANDWICH
GRILLED OR BLACKENED SERVED ON A
FRESH BUN WITH LETTUCE, TOMATO
& ONION 15.99

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

SERVED WITH CHOICE OF SIDE DISH

- BLACKENED REDFISH**
A NEW ORLEANS ORIGINAL 16.99
- ENJOY YOUR REDFISH BLUE CRAB CRUSTED FOR 5.99 -

MAHI MAHI
GRILLED OR BLACKENED, SERVED WITH A LIGHT
LEMON CREAM SAUCE 16.99

BOURBON STREET SALMON
MARINATED SALMON FINISHED WITH A HONEY
BOURBON GLAZE 17.99

HARRY’S SIGNATURE CRAB CAKES
PAN SEARED SERVED WITH ROASTED RED
PEPPER AIOLI 17.99

SHRIMP AND SCALLOP ORLEANS
LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE
WITH TASSO HAM CREAM SAUCE. 16.49

MAHI ARUGULA
GRILLED MAHI TOPPED WITH A LIGHT LEMON
BEURRE BLANC FINISHED WITH FRESH
ARUGULA SALAD 16.99

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..... 17.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES
& CREAMY SLAW

- SHRIMP** 15.49

GROUPE 16.99

SHRIMP & GROUPE 17.99

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



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

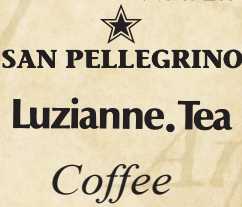
R. MONDAVI “PRIVATE SELECTION”
CENTRAL COAST. 8.99 ... 31.99
RODNEY STRONG, SONOMA 10.49 ... 36.99
“UNSHACKLED” BY THE PRISONER WINE CO,
CALIFORNIA 11.99 ... 43.99
JUSTIN, PASO ROBLES. 12.99 ... 48.99

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



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!