

STARTERS

- FRIED GREEN TOMATOES**  
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI  
& CRUMBLLED FETA CHEESE ..... 13.99

**BOUDIN BALLS**  
A NEW ORLEANS TRADITION OF CAJUN  
SAUSAGE, RICE AND CREOLE SEASONINGS.  
DEEP FRIED AND SERVED WITH OUR  
HOUSE MADE REMOULADE. .... 12.99

**HARRY'S SIGNATURE CRAB CAKES**  
PAN SEARED SERVED WITH ROASTED RED  
PEPPER AIOLI ..... 16.99

**CRISPY CALAMARI**  
WITH REMOULADE SAUCE ..... 15.99

- SEARED AHI TUNA**  
YELLOWFIN TUNA SEARED RARE AND  
SERVED WITH SESAME SOY DRESSING AND A  
HONEY CHILE GLAZE ..... 14.99

- SEAFOOD DIP**  
HOUSE-SMOKED MAHI, SALMON AND POACHED  
SHRIMP. SERVED COLD WITH CROSTINI TOAST  
POINTS.. ..... 11.99

- LOUISIANA FONDEAUX**  
A WARM SHRIMP AND CRAWFISH DIP  
WITH A SEASONED BLEND OF THREE CREAMY  
CHEESES. .... 15.99

- 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 .. 2.49

- CRESCENT CITY COBB**  
GRILLED OR FRIED CHICKEN, DICED EGGS, BACON,  
RED ONIONS, CHEDDAR CHEESE, TOMATOES AND  
CROUTONS. SERVED ON TOP OF MIXED GREENS  
TOSSED WITH OUR BLUE CHEESE DRESSING 18.99

- SHRIMP & CRAB REMOULADE**  
POACHED SHRIMP AND LUMP CRAB TOSSED IN  
HARRY'S REMOULADE. SERVED OVER A LETTUCE  
BLEND TOSSED IN A ZESTY VINAIGRETTE WITH  
CRISPY BACON, SLIVERED RED ONIONS AND GRAPE  
TOMATOES. FINISHED WITH FETA CHEESE AND  
FRIED GREEN TOMATO WEDGES ..... 19.99

- MARINATED SALMON**  
GOAT CHEESE, AGED BALSAMIC, FRESH  
ARUGULA WITH MIXED GREENS IN OUR HOUSE  
VINAIGRETTE. .... 21.99

- 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,  
CAESAR

BURGERS

- HALF POUND BURGER**  
ON A FRESH BUN WITH L.T.O. .... 15.99

HAND HELDS

- CRISPY CHICKEN SANDWICH** ..... 15.99  
**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 .. 21.99

- RED BEANS & RICE WITH SMOKED SAUSAGE**  
A LOUISIANA TRADITION ..... 16.99

- CRAWFISH OR SHRIMP ETOUFFÉE**  
A CLASSIC CAJUN DISH ..... 21.99

- SHRIMP -N- GRITS**  
LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED  
BACON & CREAMY SWEET CORN GRITS. .... 22.99  
-ADD SMOKED SAUSAGE LINK FOR 3.99 -

- 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. 21.99

- FRENCH MARKET PASTA**  
FRESH SHRIMP, CHICKEN, SPINACH AND BACON  
TOSSED WITH FARFALLE PASTA AND OUR  
PARMESAN BASIL CREAM SAUCE ..... 22.99

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

- CAJUN SEARED TUNA**  
BLACKENED YELLOWFIN TUNA STEAK SEARED RARE  
OVER CREOLE FRIED RICE. SERVED WITH SESAME SOY  
GREENS AND FINISHED WITH SRIRACHA AIOLI, HONEY  
CHILE GLAZE AND TOASTED SESAME SEEDS . 24.99

- ANDOUILLE CRUSTED GROUPE**  
BLACKENED GROUPE 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. .... 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 ..... 31.99

- FILET MIGNON**  
8 OZ FILET OF BEEF .....33.99  
- ADD LOBSTER TAIL FOR 15.99 -

- "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 ..... 24.99

- 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 ..... 25.99

- 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 LOBSTER TAILS**  
TWO COLD WATER LOBSTER TAILS GRILLED OR  
FLASH FRIED, SERVED WITH ONE SIDE AND OUR  
LOUISIANA BEURRE BLANC ..... 37.99

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. .... 8.99

- 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 ..... 10.99



Rue Bourbon  
Bourbon



WINE

SPARKLING WINES

ROSÉ, LUNETTA, ITALY . . . . .SPLIT: 10.49  
PROSECCO, LUNETTA, ITALY . . . . .SPLIT: 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  
WASHINGTON . . . . .9.99 ... 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



Luzianne.Tea



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

SIGNATURE OLD FASHIONED

YOUR CHOICE OF HARRY’S HAND SELECTED, PRIVATE LABEL BOURBONS, BROWN SUGAR, ORANGE BITTERS AND A FILTHY CHERRY.  
– KNOB CREEK BARREL SELECT 12.99 –  
– MAKER’S MARK PRIVATE SELECT 13.99 –

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!