

"A New Orleans Style Restaurant"

STARTERS

FRIED GREEN TOMATOES CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI

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

CRISPY CALAMARI

SEARED AHITUNA

YELLOWFIN TUNA SEARED RARE AND SERVED WITH SESAME SOY DRESSING AND A

SEAFOOD DIP

HOUSE-SMOKED MAHI, SALMON AND POACHED SHRIMP. SERVED COLD WITH CROSTINI TOAST

LOUISIANA FONDEAUX

A WARM SHRIMP AND CRAWFISH DIP WITH A SEASONED BLEND OF THREE CREAMY CHEESES15.99

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..... 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 .. 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 .17.99

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......18.99

MARINATED SALMON

TCHEESE AGED BALSAMIC ERESH ARUGULA WITH MIXED GREENS IN OUR HOUSE VINAIGRETTE 19.99

CHICKEN CAESAR

GRILLED OR BLACKENED, HARRY'S VERSION

ADD A SIDE SALAD WITH ENTRÉE .. 5.99 SALAD DRESSINGS: HARRY'S ORIGINAL HOUSE VINAIGRETTE.

BLEU CHEESE, RANCH, HARRY'S REMOULADE, HONEY MUSTARD,

SERVED WITH CHOICE OF SIDE DISH

CHICKEN JOLIE BLONDE

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

SOUTHERN FRIED CHICKEN TENDERS

WITH HARRY'S DIPPING SAUCE 15.49

BOURBON STREET FAVORITES

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA.. 17.99

RED BEANS & RICE WITH SMOKED SAUSAGE

CRAWFISH OR SHRIMP ETOUFFÉE A CLASSIC CAJUN DISH 17.99

SHRIMP -N- GRITS

LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED BACON & CREAMY SWEET CORN GRITS 18.49

- 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

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...... 17.49

PASTA CHICKEN LOUISIANNE

OUR POPULAR SEASONED CREAM SAUCE WITH SLICED MUSHROOMS 16.49

SHRIMP SCAMPI

A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC LEMON BUTTER WHITE WINE SAUCE. 17.99

FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH FARFALLE PASTA AND OUR PARMESAN BASIL CREAM SAUCE 18.49



SIGNATURE HAND HELDS

SHRIMP PO'BOY

FRENCH BREAD WITH SHRIMP DRESSED WITH LETTUCE, TOMATO & PICKLE 15.99

CRISPY CHICKEN SANDWICH

A TENDER FRIED CHICKEN BREAST WITH LETTUCE, PICKLES, RED ONION AND OUR CREAMY

HALF POUND BURGER

SERVED ON A FRESH BUN WITH LETTUCE, TOMATO & ONION 15.99

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

GROUPER SANDWICH

FRIED GROUPER FILLET WITH PICKLES, LETTUCE, RED ONION, TOMATO AND TARTAR SAUCE... 18.49

MAHI SANDWICH

GRILLED OR BLACKENED SERVED ON A FRESH BUN WITH LETTUCE, TOMATO & ONION 17.49



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

(GRIT CAKE 1.00 UPCHARGE WHEN SUBSTITUTED FOR SIDE DISH)

SEAFOOD

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. . . 18.99

THE FOLLOWING SERVED WITH CHOICE OF SIDE DISH

BLACKENED REDFISH

ENJOY YOUR REDFISH BLUE CRAB CRUSTED FOR 5.99-

MAHI MAHI

GRILLED OR BLACKENED, SERVED WITH A LIGHT

BOURBON STREET SALMON

MARINATED SALMON FINISHED WITH A HONEY BOURBON GLAZE 19.99

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED

SHRIMP AND SCALLOP ORLEANS

LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE WITH TASSO HAM CREAM SAUCE..... 17.99

MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC FINISHED WITH FRESH

ANDOUILLE CRUSTED GROUPER

BLACKENED GROUPER FILLET CRUSTED WITH A BLEND OF PANKO BREADCRUMBS, CREAMY PARMESAN CHEESE AND FINELY DICED CAJUN SAUSAGE. SET IN A VELVETY RED BELL PEPPER SAUCE......20.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES & CREAMY SLAW

SHRIMP......16.99 **GROUPER**18.99 **SHRIMP & GROUPER** 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...... 8.99

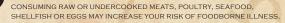
OREO BEIGNETS

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











WINE

SPARKLING WINES		
ROSÉ, LUNETTA, ITALYSPLIT	: 10.49	
PROSECCO, LUNETTA, ITALY	: 10.49	
CHANDON, BRUT, CALIFORNIA		50.99
COLF OF A CHECK BALL BY		
ALTERNATIVE WHITE		
ALTERNATIVE WHITES	700	
WHITE ZINFANDEL, CK MONDAVI, CALIFORNIA.		140.9
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		
NOFFINO, TOSCANA	9.99 .	55.55
SAUVIGNON BLANC		
OYSTER BAY, NEW ZEALAND	.10.49.	36.99
KIM CRAWFORD, MARLBOROUGH	. 11.99 .	43.99
CHARDONNAY		
	7.00	
SYCAMORE LANE, CALIFORNIA		05.00
CHATEAU STE. MICHELLE, WASHINGTON		
RODNEY STRONG, CHALK HILL, SONOMA.		
MEIOMI, CALIFORNIA	. 11.99 .	43.99
PINOT NOIR		
OYSTER BAY, NEW ZEALAND	.10.49.	36.99
MEIOMI, CALIFORNIA		
La Crema, Sonoma		
MERLOT		
SYCAMORE LANE, CALIFORNIA	7.99	
CABERNET SAUVIGNON		
R. MONDAVI "PRIVATE SELECTION"		
CENTRAL COAST	10.49	36.99
RODNEY STRONG, SONOMA		
		41.99
"UNSHACKLED" BY THE PRISONER WINE CO		40.00
CALIFORNIA		
JUSTIN, PASO ROBLES	. 13.99 .	52.99
ALTERNATIVE REDS		
RED BLEND, THE PRISONER, NAPA	. 17.99 .	65.99
MALBEC, TERRAZES, ARGENTINA		
RED BLEND, DREAMING TREE, CRUSH	1	
BY DAVE MATTHEWS, NORTH COAST	10.99	43 99
DI DINE MINITERVO, INCINITI COAST	. 10.55	45.55

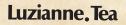
CRAFT BEERS - 6.49

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

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!



