

STARTERS

- FRIED GREEN TOMATOES**  
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI  
& CRUMBLED FETA CHEESE ..... 11.99

**BOUDIN BALLS**  
A NEW ORLEANS TRADITION OF CAJUN  
SAUSAGE, RICE AND CREOLE SEASONINGS.  
DEEP FRIED AND SERVED WITH OUR  
HOUSE MADE REMOULADE. .... 11.49

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

**CRISPY CALAMARI**  
WITH REMOULADE SAUCE ..... 13.99

**SEARED AHI TUNA**  
YELLOWFIN TUNA SEARED RARE AND  
SERVED WITH SESAME SOY DRESSING AND A  
HONEY CHILE GLAZE ..... 13.99

**SEAFOOD DIP**  
HOUSE-SMOKED MAHI, SALMON AND POACHED  
SHRIMP. SERVED COLD WITH CROSTINI TOAST  
POINTS ..... 10.99

**LOUISIANA FONDEAUX**  
A WARM SHRIMP AND CRAWFISH DIP  
WITH A SEASONED BLEND OF THREE  
CREAMY CHEESES ..... 13.49

**GROUPE FINGERS**  
LIGHTLY COATED IN OUR SIGNATURE SEASONED  
CORN FLOUR, FRIED GOLDEN BROWN, DUSTED  
WITH CAJUN SPICES AND TOPPED WITH  
OUR HOUSE MADE DEVEILED TARTAR SAUCE . 14.49

HOMEMADE SOUPS

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

LUNCH SALADS

- GARDEN OR CAESAR SALAD** ..... 9.99  
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 16.99

**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 ..... 17.99

**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 ..... 15.99

**ADD A SIDE SALAD WITH ENTRÉE** ... 4.99  
SALAD DRESSINGS: HARRY’S ORIGINAL HOUSE VINAIGRETTE,  
BLEU CHEESE, RANCH, HARRY’S REMOULADE, HONEY MUSTARD,  
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. .... 15.49

**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 .. 15.49

**RED BEANS & RICE WITH SMOKED SAUSAGE**  
A LOUISIANA TRADITION ..... 13.99

**CRAWFISH OR SHRIMP ETOUFFÉE**  
A CLASSIC CAJUN DISH ..... 15.99

**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. .... 14.99

**SHRIMP -N- GRITS**  
LOUISIANA STYLE WITH CAJUN RED EYE GRAVY,  
DICED BACON & CREAMY SWEET CORN GRITS . 15.99  
-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... 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. .... 15.99

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

SIGNATURE HAND HELDS

SERVED WITH CHOICE OF SIDE DISH

- SHRIMP PO’BOY**  
FRENCH BREAD WITH SHRIMP DRESSED  
WITH LETTUCE, TOMATO & PICKLE ..... 14.49

**CRISPY CHICKEN SANDWICH**  
A TENDER FRIED CHICKEN BREAST WITH LETTUCE,  
PICKLES, RED ONION AND OUR CREAMY  
SRIRACHA AIOLI. .... 13.99

**HALF POUND BURGER**  
SERVED ON A FRESH BUN WITH LETTUCE,  
TOMATO & ONION ..... 14.99

**FISH TACOS**  
FRIED OR BLACKENED MAHI, CHIPOTLE AIOLI,  
LETTUCE, PICO, BLENDED CHEESES  
AND FRESH LIME ..... 15.49

**SHRIMP TACOS**  
FRIED OR BLACKENED SHRIMP, CHIPOTLE AIOLI,  
LETTUCE, PICO, BLENDED CHEESES  
AND FRESH LIME ..... 15.49

**JAZZY CHICKEN TACOS**  
CRISPY FRIED CHICKEN BITES TOSSED IN OUR  
SRIRACHA AIOLI WITH LETTUCE, PICO AND  
BLENDED CHEESES ..... 14.49

**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 ..... 16.49

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

- 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. .. 17.99

THE FOLLOWING SERVED WITH CHOICE OF SIDE DISH

**BLACKENED REDFISH**  
A NEW ORLEANS ORIGINAL ..... 17.99  
- 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 ..... 18.99

**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..... 18.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES  
& CREAMY SLAW

- SHRIMP** ..... 15.99

**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. .... 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 ..... 9.99



Rue Bourbon  
Bourbon



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



Luzianne.Tea



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

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 11.99 –  
– MAKER’S MARK PRIVATE SELECT 13.99 –

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!