

Harry's

SEAFOOD • BAR GRILLE

"A New Orleans Style Restaurant"

STARTERS

FRIED GREEN TOMATOES

CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI & CRUMBLLED FETA CHEESE 12.99

BOUDIN BALLS

A NEW ORLEANS TRADITION OF CAJUN SAUSAGE, RICE AND CREOLE SEASONINGS. DEEP FRIED AND SERVED WITH OUR HOUSE MADE REMOULADE 11.99

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI. 15.99

CRISPY CALAMARI

WITH REMOULADE SAUCE 13.99

SEARED AHI TUNA

LIGHTLY BLACKENED AND SERVED RARE OVER A SESAME LIME ARUGULA SALAD. FINISHED WITH SRIRACHA AIOLI AND SESAME SOY GLAZE. . . . 13.99

BLUE CRAB CLAWS

LIGHTLY BREADED IN OUR SEASONED FLOUR AND FRIED. SERVED WITH COCKTAIL SAUCE AND CAJUN REMOULADE 14.99

SEAFOOD DIP

HOUSE-SMOKED MAHI, SALMON AND POACHED SHRIMP. SERVED CHILLED 11.99

LOUISIANA FONDEAUX

A WARM SHRIMP AND CRAWFISH DIP WITH A SEASONED BLEND OF THREE CREAMY CHEESES 13.99

GROUPE FINGERS

DUSTED IN SEASONED CORN FLOUR, FRIED GOLDEN AND SERVED WITH TRADITIONAL TARTAR AND HARRY'S PO'BOY DIPPING SAUCES..... 14.99

HOMEMADE SOUPS

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

DINNER SALADS

GARDEN OR CAESAR SALAD 10.99
ADD BLEU CHEESE AND BACON CRUMBLES .. 2.99

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..... 20.99

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

HAND HELDS

CRISPY CHICKEN SANDWICH 15.49
FISH OR SHRIMP TACOS 16.49
GRILLED MAHI SANDWICH 16.99
FRIED GROUPE SANDWICH 17.99

BURGERS

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

PO'BOYS

SHRIMP 16.99

BOURBON STREET FAVORITES

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA. . . 19.99

RED BEANS & RICE WITH SMOKED SAUSAGE

A LOUISIANA TRADITION 16.99

CRAWFISH OR SHRIMP ETOUFFÉE

A CLASSIC CAJUN DISH 19.99

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 19.99

SHRIMP-N-GRITS

LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED BACON & CREAMY SWEET CORN GRITS. . 21.99
-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. 18.49

PASTA CHICKEN LOUISIANNE

OUR POPULAR SEASONED CREAM SAUCE WITH SLICED MUSHROOMS..... 17.99

SHRIMP SCAMPI

A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC LEMON BUTTER WHITE WINE SAUCE .20.99

FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH FARFALLE PASTA AND OUR PARMESAN BASIL CREAM SAUCE 21.99

SIGNATURE DISHES

SHRIMP & SCALLOP ORLEANS

LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE WITH TASSO HAM CREAM SAUCE AND HARRY'S COLLARD GREENS. 24.99

CRAB CRUSTED REDFISH ROYALE

BLACKENED REDFISH TOPPED WITH CRAB MEAT SERVED WITH CORN MAQUE CHOUX, SMASHED POTATOES AND FINISHED WITH OUR LOUISIANA BEURRE BLANC27.99

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. . 23.99

FRENCH BAKED SCALLOPS

THE SWEET TASTE OF SEA SCALLOPS & OUR SAVORY PARMESAN TOPPING. CHOICE OF ONE SIDE .. 25.99

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.26.99

CHICKEN & STEAK

SERVED WITH CHOICE OF SIDE DISH

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 17.49

NEW ORLEANS RIBEYE

CAJUN SEASONED AND GRILLED, SERVED WITH A CREAMY HORSE RADISH SAUCE 31.99

BEEF TENDERLOIN MEDALLIONS

"SCAMPI STYLE" TOPPED WITH SHRIMP SAUTÉED IN A GARLIC, LEMON BUTTER, WHITE WINE SAUCE. . 31.99

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

BLACKENED REDFISH

BLACKENED REDFISH SERVED WITH COLLARD GREENS AND NOLA RICE 22.99

MAHI MAHI

SERVED WITH NOLA RICE AND VEGETABLES WITH A LIGHT LEMON CREAM SAUCE. 21.99

BOURBON STREET SALMON

HONEY BOURBON GLAZED WITH SMASHED POTATOES AND VEGETABLES 23.99

MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC FINISHED WITH FRESH ARUGULA SALAD AND NOLA RICE..... 21.99

BAKED STUFFED SHRIMP

LARGE SHRIMP TOPPED WITH CRAB MEAT & LOUISIANA BEURRE BLANC. CHOICE OF ONE SIDE. 25.99

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED WITH ROASTED RED PEPPER AIOLI. CHOICE OF ONE SIDE 25.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES & CREAMY SLAW

SHRIMP 19.99
GROUPE 21.99
SCALLOPS 21.99
SHRIMP & GROUPE 23.99

DESSERTS

BANANA CRÈME BRÛLÉE

BANANA INFUSED VANILLA BEAN CUSTARD, TOPPED WITH CARAMELIZED BANANA SLICES, WHIPPED CREAM, AND PRALINE PECANS..... 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 9.99



Rue Bourbon
Bourbon

WINE

SPARKLING WINES

PROSECCO ROSÉ, MIONETTO, ITALY . . . SPLIT: 9.99
PROSECCO BRUT, MIONETTO, ITALY . . . SPLIT: 9.99
BRUT, CHANDON, CALIFORNIA 48.99

ALTERNATIVE WHITES

WHITE ZINFANDEL, CK MONDAVI, CALIFORNIA . . . 7.99
MOSCATO D'ASTI, RUFFINO, ITALY 11.49 . . . 41.99
RIESLING, CHATEAU STE. MICHELLE
WASHINGTON 9.99 . . . 34.99
ROSÉ, FLEURS DE PRAIRIE, LANGUEDOC . . . 9.99 . . . 34.99

PINOT GRIGIO

MEZZACORONA, ITALY 9.99 . . . 34.99
RUFFINO, TOSCANA 9.99 . . . 34.99

SAUVIGNON BLANC

OYSTER BAY, NEW ZEALAND 9.99 . . . 34.99
EMMOLO, NAPA/SUISUN 10.99 . . . 38.99
KIM CRAWFORD, MARLBOROUGH 11.99 . . . 43.99

CHARDONNAY

CK MONDAVI, CALIFORNIA 7.99
CHATEAU STE. MICHELLE, WASHINGTON . . . 9.49 . . . 33.99
RODNEY STRONG "CHALK HILL", SONOMA 10.49 . . . 36.99
LA CREMA, MONTEREY 11.99 . . . 43.99

PINOT NOIR

OYSTER BAY, NEW ZEALAND 9.99 . . . 34.99
MEIOMI, CALIFORNIA 11.99 . . . 43.99
BANSHEE, SONOMA 12.99 . . . 48.99

MERLOT

CK MONDAVI, CALIFORNIA 7.99

CABERNET SAUVIGNON

VINT ROBERT MONDAVI PRIVATE SELECTION,
CALIFORNIA 9.49 . . . 33.99
RODNEY STRONG, SONOMA 10.99 . . . 38.99
"UNSHACKLED" BY THE PRISONER WINE CO,
CALIFORNIA 11.99 . . . 43.99
JUSTIN, PASO ROBLES 12.99 . . . 48.99

ALTERNATIVE REDS

MALBEC, TERRAZAS, ARGENTINA 9.99 . . . 34.99
RED BLEND, JOSH CELLARS "LEGACY",
CALIFORNIA 10.49 . . . 36.99
RED BLEND, QUILT, NAPA 12.99 . . . 48.99
RED BLEND, THE PRISONER, CALIFORNIA 60.99

CRAFT BEERS - 6.49

SAM ADAMS SEASONAL

BELLS 2 HEARTED IPA

FAT TIRE AMBER ALE

DOG FISH HEAD 60 MINUTE IPA

STONE IPA

ANGRY ORCHARD CRISP APPLE HARD CIDER



Luzianne Tea



SIGNATURE COCKTAILS

HARRY'S HURRICANE 10.99

A COMBINATION OF DARK & LIGHT RUMS, TROPICANA ORANGE JUICE, PINEAPPLE & A SPLASH OF PASSION FRUIT

BIG EASY 10.99

MADE WITH CAPTAIN MORGAN ORIGINAL SPICED RUM, SOUTHERN COMFORT, AMARETTO, BANANA LIQUEUR, MIDORI, PINEAPPLE & SOUR

BLACKBERRY BRAMBLE 11.99

NOLET'S SILVER GIN, BLACKBERRY LIQUEUR, FRESH LEMON JUICE AND A SPLASH OF SODA

BOURBON PEACH SMASH 10.99

MAKER'S MARK BOURBON, MUDDLED MINT LEAVES, FRESH LEMON AND A HINT OF PEACH

GARDEN SPRITZ 11.99

ST. GERMAIN ELDERFLOWER LIQUEUR & FRESH BASIL, TOPPED WITH MIONETTO PROSECCO AND FEVER TREE SPARKLING PINK GRAPEFRUIT

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 11.99

OUR LOUISIANA TWIST ON THIS CLASSIC. BULLEIT RYE WHISKEY & FEVER TREE GINGER BEER TOPPED WITH A HINT OF LIME

ULTIMATE MARGARITA 11.99

OLMECA ALTOS PLATA, BAUCHANT ORANGE LIQUEUR, FRESH CITRUS JUICE AND AGAVE SYRUP. FINISHED WITH A CAJUN SALT RIM

ESPRESSO MARTINI 11.99

TITO'S HANDMADE VODKA, MR. BLACK COLD BREW COFFEE LIQUEUR, ILLY COLD BREW COFFEE AND HOUSE MADE BROWN SUGAR SIMPLE SYRUP

POMEGRANATE MARTINI 10.99

A SEDUCTIVE BLEND OF ABSOLUT VODKA, PAMA POMEGRANATE LIQUEUR & POMEGRANATE JUICE, SHAKEN & SERVED CHILLED

COOL GOOSE MARTINI 11.99

FRESHLY MUDDLED CUCUMBER, GREY GOOSE, ST. GERMAIN ELDERFLOWER & A HINT OF CITRUS

BAYOU BLOODY MARY 11.99

OUR ZESTY VERSION OF A BLOODY MARY MADE WITH TITO'S HANDMADE VODKA & ZING ZANG. GARNISHED WITH A PICKLED GREEN BEAN AND A CAJUN RIM

HARRY'S HAPPY HOUR

SERVED DAILY 2-7

\$4 ALL DRAFT BEER

\$6 HOUSE WINE

\$6 PREMIUM COCKTAILS

\$7 SUPER PREMIUM COCKTAILS

\$8 SIGNATURE COCKTAILS

**EVERY TUESDAY IS FAT TUESDAY
HAPPY HOUR ALL DAY LONG!**

GOOD FOOD, GOOD TIMES AND ALL THE FLAVORS OF NEW ORLEANS!

REG DINNER 8-24