

STARTERS

FRIED GREEN TOMATOES

CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI & CRUMBLER 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

LUNCH 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 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

GOAT CHEESE, AGED BALSAMIC, FRESH ARUGULA WITH MIXED GREENS IN OUR HOUSE VINAIGRETTE. 19.99

CHICKEN CAESAR

GRILLED OR BLACKENED, HARRY'S VERSION OF THIS TIMELESS CLASSIC 16.99

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. 15.99

SOUTHERN FRIED CHICKEN TENDERS

WITH HARRY'S DIPPING SAUCE 14.49

BOURBON STREET FAVORITES

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA . . . 15.99

RED BEANS & RICE WITH SMOKED SAUSAGE

A LOUISIANA TRADITION 14.49

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. 15.99

SHRIMP-N-GRITS

LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED BACON & CREAMY SWEET CORN GRITS . . . 16.99
-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. . . . 15.49

PASTA CHICKEN LOUISIANNE

OUR POPULAR SEASONED CREAM SAUCE WITH SLICED MUSHROOMS 15.49

SHRIMP SCAMPI

A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC LEMON BUTTER WHITE WINE SAUCE. 16.49

FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH FARFALLE PASTA AND OUR PARMESAN BASIL CREAM SAUCE 17.49

SIGNATURE HAND HELDS

SERVED WITH CHOICE OF SIDE DISH

SHRIMP PO'BOY

FRENCH BREAD WITH SHRIMP DRESSED WITH LETTUCE, TOMATO & PICKLE 14.99

CRISPY CHICKEN SANDWICH

A TENDER FRIED CHICKEN BREAST WITH LETTUCE, PICKLES, RED ONION AND OUR CREAMY SRIRACHA AIOLI. 14.49

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 15.99

SHRIMP TACOS

FRIED OR BLACKENED SHRIMP, CHIPOTLE AIOLI, LETTUCE, PICO, BLENDED CHEESES AND FRESH LIME 15.99

JAZZY CHICKEN TACOS

CRISPY FRIED CHICKEN BITES TOSSED IN OUR SRIRACHA AIOLI WITH LETTUCE, PICO AND BLENDED CHEESES 14.99

GROUPE SANDWICH

FRIED GROUPE FILLET WITH PICKLES, LETTUCE, RED ONION, TOMATO AND TARTAR SAUCE. . . . 17.49

MAHI SANDWICH

GRILLED OR BLACKENED SERVED ON A FRESH BUN WITH LETTUCE, TOMATO & ONION 16.99

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

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 19.99

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI 18.99

SHRIMP AND SCALLOP ORLEANS

LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE WITH TASSO HAM CREAM SAUCE. 16.99

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. 19.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES & CREAMY SLAW

SHRIMP 16.49

GROUPE 17.99

SHRIMP & GROUPE 18.49

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



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
 DOGFISH HEAD 60 MINUTE IPA
 STONE IPA
 ANGRY ORCHARD CRISP APPLE HARD CIDER**



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!**