

STARTERS

**FRIED GREEN TOMATOES**  
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI  
& CRUMBLED 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

**GROUPEY 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 GROUPEY 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 BLANC .....27.99

**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 GROUPEY**  
BLACKENED GROUPEY 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  
**GROUPEY** ..... 21.99  
**SCALLOPS** ..... 21.99  
**SHRIMP & GROUPEY** ..... 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





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, TERRAZES, 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!