

EARLY DINING

AVAILABLE 4:00-6:00 PM

FRESH FISH SELECTIONS

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 5.99

MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC
FINISHED WITH FRESH ARUGULA SALAD 19.99

BLACKENED REDFISH

A NEW ORLEANS ORIGINAL 20.49

MAHI MAHI

GRILLED OR BLACKENED, SERVED WITH A LIGHT LEMON CREAM SAUCE 19.99

SEAFOOD SPECIALTIES

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 5.99

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI 20.99

SHRIMP & SCALLOP ORLEANS

LIGHTLY BLACKENED SHRIMP AND SCALLOPS SERVED ON A CRISPY GRIT CAKE
AND FINISHED WITH TASSO CREAM SAUCE 18.99

CHICKEN

SERVED WITH YOUR CHOICE OF SIDE ITEM. ADD A SALAD FOR 5.99

CHICKEN JOLIE BLONDE

SAUTÉED CHICKEN BREAST WITH PARMESAN BASIL CREAM SAUCE SERVED
OVER A CRISPY GRIT CAKE 17.99

BOURBON STREET FAVORITES

ADD A SALAD FOR 5.99

RED BEANS & RICE WITH SMOKED SAUSAGE

A LOUISIANA TRADITION 16.99

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE!
ALSO AVAILABLE WITH PASTA 18.99

SHRIMP OR CRAWFISH ETOUFFÉE

A CLASSIC CAJUN DISH 17.99

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 17.99

CHICKEN-N-GRITS

SOUTHERN FRIED BONELESS CHICKEN BREAST WITH OUR SWEET CORN GRITS
AND COLLARD GREENS, FINISHED WITH A TASSO HAM CREAM SAUCE 16.99

PASTA CHICKEN LOUISIANNE

OUR POPULAR SEASONED CREAM SAUCE WITH SLICED MUSHROOMS 16.99

SHRIMP SCAMPI

A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC LEMON BUTTER WHITE WINE SAUCE 18.99

FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH FARFALLE PASTA AND
OUR PARMESAN BASIL CREAM SAUCE 19.99

FRIED PLATTERS

SHRIMP

SERVED WITH FRENCH FRIES AND COLE SLAW 18.49

GROUPER

SERVED WITH FRENCH FRIES AND COLE SLAW 19.49

Harry's
SEAFOOD • BAR GRILLE
"A New Orleans Style Restaurant"

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



WINE

SPARKLING WINES

PROSECCO BRUT, MIONETTO, ITALY	SPLIT: 10.99	
PROSECCO ROSÉ, MIONETTO, ITALY.....	SPLIT: 10.99	
BRUT, CHANDON, CALIFORNIA		48.99

ALTERNATIVE WHITES

WHITE ZINFANDEL, CK MONDAVI, CALIFORNIA.....	8.49	
MOSCATO D'ASTI, RUFFINO, ITALY.....	11.49	41.99
RIESLING, CHATEAU STE. MICHELLE, WASHINGTON	9.99	34.99
ROSÉ, FLEURS DE PRAIRIE, LANGUEDOC.....	10.49	36.99

PINOT GRIGIO

RUFFINO, TOSCANA	9.99	34.99
MEZZACORONA, ITALY.....	10.49	36.99

SAUVIGNON BLANC

OYSTER BAY, NEW ZEALAND	10.49	36.99
EMMOLO, NAPA/SUISUN	10.99	38.99
KIM CRAWFORD, MARLBOROUGH	11.99	43.99

CHARDONNAY

CK MONDAVI, CALIFORNIA.....	8.49	
CHATEAU STE. MICHELLE, WASHINGTON	9.99	34.99
RODNEY STRONG "CHALK HILL", SONOMA.....	10.99	38.99
LA CREMA, MONTEREY.....	11.99	43.99

PINOT NOIR

OYSTER BAY, NEW ZEALAND	10.49	36.99
MEIOMI, CALIFORNIA	11.99	43.99
BANSHEE, SONOMA.....	12.49	46.99

MERLOT

CK MONDAVI, CALIFORNIA.....	8.49	
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CABERNET SAUVIGNON

ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA.....	9.99	34.99
RODNEY STRONG, SONOMA	11.49	41.99
“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	10.99	38.99
RED BLEND, QUILT, NAPA.....	12.99	48.99
RED BLEND, THE PRISONER, CALIFORNIA.....		60.99

CRAFT BEERS - 6.99

SAM ADAMS SEASONAL	BELLS 2 HEARTED IPA
FAT TIRE AMBER ALE	DOGFISH HEAD 60 MINUTE IPA
STONE IPA	ANGRY ORCHARD CRISP APPLE HARD CIDER

SIGNATURE COCKTAILS

HARRY’S HURRICANE 11.49
A COMBINATION OF CRUZAN DARK & LIGHT RUMS, TROPICANA ORANGE JUICE, PINEAPPLE & A SPLASH OF PASSION FRUIT

THE FLORIDIAN..... 11.49
A SOUTHERN SPIN ON THE PALOMA. ESPOLON BLANCO TEQUILA AND MUNYON’S PAW PAW FLORIDA LIQUEUR, SHAKEN WITH FRESH LIME AND RUBY RED GRAPEFRUIT JUICES, THEN TOPPED WITH FEVER TREE SPARKLING PINK GRAPEFRUIT SODA.

BLACKBERRY BRAMBLE 11.99
HENDRICK’S BOTANICAL GIN, BLACKBERRY LIQUEUR, FRESH LEMON JUICE AND A SPLASH OF SODA

BOURBON PEACH SMASH 11.49
MAKER’S MARK BOURBON, MUDDLED MINT LEAVES, FRESH LEMON AND A HINT OF PEACH

GARDEN SPRITZ 12.49
A REFRESHING BLEND OF ST. GERMAIN, MUNYON’S PAW PAW FLORIDA LIQUEUR, AND MUDDLED BASIL. TOPPED WITH MIONETTO PROSECCO AND FEVER TREE SPARKLING PINK GRAPEFRUIT SODA.

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 –

STRAWBERRY BOURBON MULE 12.49
AN UPDATE TO THIS CLASSIC, COPPER MUG COCKTAIL FEATURING BASIL HAYDEN KENTUCKY STRAIGHT BOURBON WHISKEY. PAIRED WITH STRAWBERRY PUREE, FRESH LIME JUICE AND FEVER TREE GINGER BEER.

ULTIMATE MARGARITA 12.49
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 11.49
A SEDUCTIVE BLEND OF ABSOLUT VODKA, PAMA POMEGRANATE LIQUEUR & POMEGRANATE JUICE, SHAKEN & SERVED CHILLED

COOL GOOSE MARTINI 11.99
FRESH MUDDLED CUCUMBER, GREY GOOSE, ST. GERMAINE ELDERFLOWER & A HINT OF CITRUS

BAYOU BLOODY MARY 11.99
OUR ZESTY VERSION OF A BLOODY MARY MADE WITH TITO’S HANDMADE VODKA AND GARNISHED WITH A PICKLED GREEN BEAN AND A CAJUN RIM