

STARTERS

FRIED GREEN TOMATOES
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI
& CRUMBLLED FETA CHEESE 13.99

BOUDIN BALLS
A NEW ORLEANS TRADITION OF CAJUN
SAUSAGE, RICE AND CREOLE SEASONINGS.
DEEP FRIED AND SERVED WITH OUR
HOUSE MADE REMOULADE. 12.99

HARRY’S SIGNATURE CRAB CAKES
PAN SEARED SERVED WITH ROASTED RED
PEPPER AIOLI. 15.99

CRISPY CALAMARI
WITH REMOULADE SAUCE 14.49

SEARED AHI TUNA
LIGHTLY BLACKENED AND SERVED RARE OVER A
SESAME LIME ARUGULA SALAD. FINISHED WITH
SRIRACHA AIOLI AND SESAME SOY GLAZE. ... 14.49

BLUE CRAB CLAWS
LIGHTLY BREADED IN OUR SEASONED FLOUR AND
FRIED. SERVED WITH COCKTAIL SAUCE AND CAJUN
REMOULADE 15.49

SEAFOOD DIP
HOUSE-SMOKED MAHI, SALMON AND POACHED
SHRIMP. SERVED CHILLED 12.99

LOUISIANA FONDEAUX
A WARM SHRIMP AND CRAWFISH DIP
WITH A SEASONED BLEND OF THREE
CREAMY CHEESES 14.49

GROUPE FINGERS
DUSTED IN SEASONED CORN FLOUR, FRIED GOLDEN
AND SERVED WITH TRADITIONAL TARTAR AND
HARRY’S PO’BOY DIPPING SAUCES..... 15.49

HOMEMADE SOUPS

**HARRY’S ORIGINAL GUMBO
SHE CRAB
CUP...6.49/BOWL...10.99**

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 ... 5.99
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 14.99

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 14.99

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. 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. . . 15.99

PASTA CHICKEN LOUISIANNE
OUR POPULAR SEASONED CREAM SAUCE
WITH SLICED MUSHROOMS 15.99

SHRIMP SCAMPI
A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC
LEMON BUTTER WHITE WINE SAUCE. 16.99

FRENCH MARKET PASTA
FRESH SHRIMP, CHICKEN, SPINACH AND BACON
TOSSED WITH FARFALLE PASTA AND OUR
PARMESAN BASIL CREAM SAUCE 17.99

SIGNATURE HAND HELDS

SERVED WITH CHOICE OF SIDE DISH

SHRIMP PO’BOY
FRENCH BREAD WITH SHRIMP DRESSED
WITH LETTUCE, TOMATO & PICKLE 15.49

CRISPY CHICKEN SANDWICH
A TENDER FRIED CHICKEN BREAST WITH LETTUCE,
PICKLES, RED ONION AND OUR CREAMY
SRIRACHA AIOLI. 14.99

HALF POUND BURGER
SERVED ON A FRESH BUN WITH LETTUCE,
TOMATO & ONION 15.49

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 15.49

GROUPE SANDWICH
FRIED GROUPE FILLET WITH PICKLES, LETTUCE,
RED ONION, TOMATO AND TARTAR SAUCE. . . 17.99

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 18.49
- ENJOY YOUR REDFISH BLUE CRAB CRUSTED FOR 5.99 -

MAHI MAHI
GRILLED OR BLACKENED, SERVED WITH A LIGHT
LEMON CREAM SAUCE 17.99

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 17.99

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 16.99
GROUPE 17.99
SHRIMP & GROUPE 18.99

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: 10.99
PROSECCO BRUT, 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
WASHINGTON9.99 ...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

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



Luzianne.Tea



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

NOLET’S SILVER 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

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!