

STARTERS

FRIED GREEN TOMATOES
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI
& CRUMBLED FETA CHEESE 14.99

BOUDIN BALLS
A NEW ORLEANS TRADITION OF CAJUN
SAUSAGE, RICE AND CREOLE SEASONINGS.
DEEP FRIED AND SERVED WITH OUR
HOUSE MADE REMOULADE 13.99

HARRY’S SIGNATURE CRAB CAKES
PAN SEARED SERVED WITH ROASTED RED
PEPPER AIOLI..... 16.99

CRISPY CALAMARI
WITH REMOULADE SAUCE 16.49

SEALED AHI TUNA
LIGHTLY BLACKENED AND SERVED RARE OVER A
SESAME LIME ARUGULA SALAD. FINISHED WITH
SRIRACHA AIOLI AND SESAME SOY GLAZE.... 15.99

BLUE CRAB CLAWS
LIGHTLY BREADED IN OUR SEASONED FLOUR AND
FRIED. SERVED WITH COCKTAIL SAUCE AND CAJUN
REMOULADE 16.99

SEAFOOD DIP
HOUSE-SMOKED MAHI, SALMON AND POACHED
SHRIMP. SERVED CHILLED 13.99

LOUISIANA FONDEAUX
A WARM SHRIMP AND CRAWFISH DIP
WITH A SEASONED BLEND OF THREE
CREAMY CHEESES 16.99

GROUPE FINGERS
DUSTED IN SEASONED CORN FLOUR, FRIED GOLDEN
AND SERVED WITH TRADITIONAL TARTAR AND
HARRY’S PO’BOY DIPPING SAUCES..... 16.99

HOMEMADE SOUPS

HARRY’S ORIGINAL GUMBO
SHE CRAB
CUP...6.99/BOWL...10.99

DINNER SALADS

GARDEN OR CAESAR SALAD 12.99
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 21.99

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 22.99

MARINATED SALMON
GOAT CHEESE, AGED BALSAMIC, FRESH
ARUGULA WITH MIXED GREENS IN OUR
HOUSE VINAIGRETTE..... 24.99

CHICKEN CAESAR
GRILLED OR BLACKENED, HARRY’S VERSION
OF THIS TIMELESS CLASSIC..... 20.99

ADD A SIDE SALAD WITH ENTRÉE... 6.99
SALAD DRESSINGS: HARRY’S ORIGINAL HOUSE VINAIGRETTE,
BLEU CHEESE, RANCH, HARRY’S REMOULADE, HONEY MUSTARD,
CAESAR

BURGERS

HALF POUND BURGER
ON A FRESH BUN WITH L.T.O. 17.99

HAND HELDS

CRISPY CHICKEN SANDWICH 17.99
GRILLED MAHI SANDWICH 19.99
FRIED GROUPE SANDWICH..... 20.99

PO’BOYS

SHRIMP..... 19.99

BOURBON STREET FAVORITES

JAMBALAYA
OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN
& SAUSAGE! ALSO AVAILABLE WITH PASTA .. 23.49

RED BEANS & RICE WITH SMOKED SAUSAGE
A LOUISIANA TRADITION 18.99

CRAWFISH OR SHRIMP ETOUFFÉE
A CLASSIC CAJUN DISH 23.49

SHRIMP -N- GRITS
LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED
BACON & CREAMY SWEET CORN GRITS. 25.99
-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..... 21.99

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. 23.49

PASTA CHICKEN LOUISIANNE
OUR POPULAR SEASONED CREAM SAUCE
WITH SLICED MUSHROOMS 20.99

SHRIMP SCAMPI
A PASTA CLASSIC WITH SAUTÉED SHRIMP IN
GARLIC LEMON BUTTER WHITE WINE SAUCE 24.99

FRENCH MARKET PASTA
FRESH SHRIMP, CHICKEN, SPINACH AND BACON
TOSSED WITH FARFALLE PASTA AND OUR
PARMESAN BASIL CREAM SAUCE 25.99

SIGNATURE DISHES

SHRIMP & SCALLOP ORLEANS
LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE
WITH TASSO HAM CREAM SAUCE AND HARRY’S
COLLARD GREENS..... 28.99

CRAB CRUSTED REDFISH ROYALE
BLACKENED REDFISH TOPPED WITH CRAB MEAT
SERVED WITH CORN MAQUE CHOUX, SMASHED
POTATOES AND FINISHED WITH OUR
LOUISIANA BEURRE BLANC 30.99

FRENCH BAKED SCALLOPS
THE SWEET TASTE OF SEA SCALLOPS & OUR
SAVORY PARMESAN TOPPING.
CHOICE OF ONE SIDE 29.99

CAJUN SEALED TUNA
BLACKENED YELLOWFIN TUNA STEAK SEALED RARE
OVER CREOLE FRIED RICE. SERVED WITH SESAME SOY
GREENS AND FINISHED WITH SRIRACHA AIOLI, HONEY
CHILE GLAZE AND TOASTED SESAME SEEDS .. 27.99

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. 30.99

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. 22.99

SOUTHERN FRIED CHICKEN TENDERS
WITH HARRY’S DIPPING SAUCE 18.99

NEW ORLEANS RIBEYE
CAJUN SEASONED AND GRILLED, SERVED
WITH A CREAMY HORSERADISH SAUCE 37.99

FILET MIGNON
8 OZ FILET OF CENTER CUT BEEF 39.99
- ADD LOBSTER TAIL FOR 16.99 -

“SCAMPI STYLE” - TOPPED WITH TENDER
SHRIMP IN OUR SCAMPI SAUCE 5.99

SIDE DISHES - 4.99
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. 5.99
(GRIT CAKE 1.00 UPCHARGE WHEN SUBSTITUTED FOR SIDE DISH)

SEAFOOD

BLACKENED REDFISH
BLACKENED REDFISH SERVED WITH
COLLARD GREENS AND NOLA RICE 25.99

MAHI MAHI
SERVED WITH NOLA RICE AND VEGETABLES
WITH A LIGHT LEMON CREAM SAUCE 25.99

BOURBON STREET SALMON
HONEY BOURBON GLAZED WITH SMASHED
POTATOES AND VEGETABLES 27.99

MAHI ARUGULA
GRILLED MAHI TOPPED WITH A LIGHT LEMON
BEURRE BLANC FINISHED WITH FRESH
ARUGULA SALAD AND CORN MAQUE CHOUX. 25.99

BAKED STUFFED SHRIMP
LARGE SHRIMP TOPPED WITH CRAB MEAT &
LOUISIANA BEURRE BLANC. CHOICE OF
ONE SIDE..... 28.49

HARRY’S SIGNATURE CRAB CAKES
PAN SEARED WITH ROASTED RED PEPPER AIOLI.
CHOICE OF ONE SIDE 28.49

TWIN LOBSTER TAILS 5oz
TWO COLD WATER LOBSTER TAILS GRILLED OR
FLASH FRIED, SERVED WITH ONE SIDE AND OUR
LOUISIANA BEURRE BLANC 39.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES
& CREAMY SLAW

SHRIMP..... 22.99
GROUPE 25.99
SCALLOPS 25.99
SHRIMP & GROUPE 27.99

DESSERTS

BANANA CRÈME BRÛLÉE
BANANA INFUSED VANILLA BEAN CUSTARD, TOPPED
WITH CARAMELIZED BANANA SLICES, WHIPPED
CREAM, AND PRALINE PECANS..... 10.99

KEY LIME PIE
COOL AND REFRESHING, HARRY’S
PERSONAL RECIPE. 9.99

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 10.99

BUTTER PECAN CHEESECAKE
TOPPED WITH HOUSE-MADE SALTED WHISKEY
CARAMEL SAUCE, PRALINES, AND
WHIPPED CREAM 10.99



WINE

SPARKLING WINES

PROSECCO ROSÉ, MIONETTO, ITALY .SPLIT: 12.49
PROSECCO BRUT, MIONETTO, ITALY .SPLIT: 12.49
BRUT, CHANDON, CALIFORNIA.....50.99

ALTERNATIVE WHITES

WHITE ZINFANDEL, CK MONDAVI, CALIFORNIA.. 10.49
MOSCATO D'ASTI, RUFFINO, ITALY..... 12.49 ...46.99
RIESLING, CHATEAU STE. MICHELLE
WASHINGTON 11.49 ... 41.99
ROSÉ, FLEURS DE PRAIRIE, LANGUEDOC... 11.99 ...43.99

PINOT GRIGIO

RUFFINO, TOSCANA 11.49 ... 41.99
MEZZACORONA, ITALY..... 11.99 ...43.99

SAUVIGNON BLANC

OYSTER BAY, NEW ZEALAND..... 11.99 ...43.99
EMMOLO, NAPA/SUISUN..... 12.49 ...46.99
KIM CRAWFORD, MARLBOROUGH 13.49 ...50.99

CHARDONNAY

CK MONDAVI, CALIFORNIA 10.49
CHATEAU STE. MICHELLE, WASHINGTON... 11.99 ...43.99
RODNEY STRONG “CHALK HILL”, SONOMA 12.49 ...46.99
LA CREMA, MONTEREY 13.49 ...50.99

PINOT NOIR

OYSTER BAY, NEW ZEALAND..... 11.99 ...43.99
MEIOMI, CALIFORNIA 13.49 ...50.99
BANSHEE, SONOMA 13.99 ...52.99

MERLOT

CK MONDAVI, CALIFORNIA 10.49

CABERNET SAUVIGNON

ROBERT MONDAVI PRIVATE SELECTION,
CALIFORNIA 11.99 ...43.99
RODNEY STRONG, SONOMA 12.99 ...48.99
“UNSHACKLED” BY THE PRISONER WINE CO,
CALIFORNIA 13.49 ...50.99
JUSTIN, PASO ROBLES..... 14.49 ...54.99

ALTERNATIVE REDS

MALBEC, TERRAZES, ARGENTINA..... 11.99 ...43.99
RED BLEND, JOSH CELLARS “LEGACY”,
CALIFORNIA 12.49 ...46.99
RED BLEND, QUILT, NAPA..... 14.49 ...54.99
RED BLEND, THE PRISONER, CALIFORNIA 65.99

CRAFT BEERS - 7.99

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 12.99

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

THE FLORIDIAN 12.99

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 13.49

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

BOURBON PEACH SMASH 12.99

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

GARDEN SPRITZ 13.99

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 13.99 –
– MAKER’S MARK PRIVATE SELECT 14.99 –

STRAWBERRY BOURBON MULE 13.99

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 13.99

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

ESPRESSO MARTINI 13.49

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

POMEGRANATE MARTINI 12.99

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

COOL GOOSE MARTINI 13.49

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

BAYOU BLOODY MARY 13.49

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 SOUVENIRS

BALL CAP
T-SHIRT
SWEATSHIRT
HARRY’S HOT SAUCE

LAISSEZ LES BON
TEMPS ROULER!