

STARTERS

- FRIED GREEN TOMATOES**
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI
& CRUMBLLED 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

SEARED 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

LUNCH 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 20.99

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. 21.99

MARINATED SALMON
GOAT CHEESE, AGED BALSAMIC, FRESH
ARUGULA WITH MIXED GREENS IN OUR HOUSE
VINAIGRETTE22.99

CHICKEN CAESAR
GRILLED OR BLACKENED, HARRY’S VERSION
OF THIS TIMELESS CLASSIC 19.99

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

CHICKEN

SERVED WITH CHOICE OF SIDE DISH

- CHICKEN JOLIE BLONDE**
SAUTÉED CHICKEN BREAST WITH PARMESAN
BASIL CREAM SAUCE SERVED OVER A CRISPY
GRIT CAKE. 18.99

SOUTHERN FRIED CHICKEN TENDERS
WITH HARRY’S DIPPING SAUCE 16.99

BOURBON STREET FAVORITES

- JAMBALAYA**
OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN
& SAUSAGE! ALSO AVAILABLE WITH PASTA . . 19.49

RED BEANS & RICE WITH SMOKED SAUSAGE
A LOUISIANA TRADITION 17.49

CRAWFISH OR SHRIMP ETOUFFÉE
A CLASSIC CAJUN DISH 19.49

SHRIMP -N- GRITS
LOUISIANA STYLE WITH CAJUN RED EYE
GRAVY, DICED BACON & CREAMY SWEET
CORN GRITS 19.99
- 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

- 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. 19.49

- 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. 19.99

- FRENCH MARKET PASTA**
FRESH SHRIMP, CHICKEN, SPINACH AND BACON
TOSSED WITH FARFALLE PASTA AND OUR
PARMESAN BASIL CREAM SAUCE 20.99

SIGNATURE HAND HELDS

SERVED WITH CHOICE OF SIDE DISH

- SHRIMP PO’BOY**
FRENCH BREAD WITH SHRIMP DRESSED
WITH LETTUCE, TOMATO & PICKLE 16.99

- CRISPY CHICKEN SANDWICH**
A TENDER FRIED CHICKEN BREAST WITH LETTUCE,
PICKLES, RED ONION AND OUR CREAMY
SRIRACHA AIOLI. 16.99

- HALF POUND BURGER**
SERVED ON A FRESH BUN WITH LETTUCE,
TOMATO & ONION 16.99

- FISH TACOS**
FRIED OR BLACKENED MAHI, CHIPOTLE AIOLI,
LETTUCE, PICO, BLENDED CHEESES
AND FRESH LIME 17.99

- SHRIMP TACOS**
FRIED OR BLACKENED SHRIMP, CHIPOTLE AIOLI,
LETTUCE, PICO, BLENDED CHEESES
AND FRESH LIME 17.99

- GROUPE SANDWICH**
FRIED GROUPE FILLET WITH PICKLES, LETTUCE,
RED ONION, TOMATO AND TARTAR SAUCE. . . 19.99

- MAHI SANDWICH**
GRILLED OR BLACKENED SERVED ON A
FRESH BUN WITH LETTUCE, TOMATO
& ONION 18.99

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

- 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. . . 20.99

THE FOLLOWING SERVED WITH CHOICE OF SIDE DISH

- BLACKENED REDFISH**
A NEW ORLEANS ORIGINAL 21.99
- ENJOY YOUR REDFISH BLUE CRAB CRUSTED FOR 5.99 -

- MAHI MAHI**
GRILLED OR BLACKENED, SERVED WITH A LIGHT
LEMON CREAM SAUCE 20.99

- BOURBON STREET SALMON**
MARINATED SALMON FINISHED WITH A HONEY
BOURBON GLAZE 22.99

- HARRY’S SIGNATURE CRAB CAKES**
PAN SEARED SERVED WITH ROASTED RED
PEPPER AIOLI. 20.99

- SHRIMP AND SCALLOP ORLEANS**
LIGHTLY BLACKENED OVER A CRISPY GRIT
CAKE WITH TASSO HAM CREAM SAUCE. 19.99

- MAHI ARUGULA**
GRILLED MAHI TOPPED WITH A LIGHT LEMON
BEURRE BLANC FINISHED WITH FRESH
ARUGULA SALAD 20.99

- 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..... 23.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES
& CREAMY SLAW

- SHRIMP** 18.99

GROUPE 20.99

SHRIMP & GROUPE 21.49

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



Luzianne.Tea



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!