

STARTERS

- FRIED GREEN TOMATOES**
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI & CRUMBLLED FETA CHEESE.....9.49
- N’AWLINS PICKLE CHIPS**
HAND BREADED AND FRIED SERVED WITH OUR CHIPOTLE RANCH8.49
- HARRY’S SIGNATURE CRAB CAKES**
PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI 11.49
- CRAB & EGGPLANT NAPOLEON**
PANKO CRUSTED EGGPLANT STACKED WITH LAYERS OF CRAB MEAT TOPPED WITH PARMESAN BASIL CREAM SAUCE 10.49
- CRISPY CALAMARI**
WITH REMOULADE SAUCE 10.49
- VOODOO SHRIMP**
SAUTÉED IN A CREOLE STYLE GARLIC HERB BUTTER SAUCE, SERVED WITH CROSTINIS 10.99
- SEARED AHI TUNA**
WITH A NEW ORLEANS INSPIRED SOY SAUCE 12.99
- LOUISIANA FONDEAUX**
A WARM SHRIMP AND CRAWFISH DIP WITH A SEASONED BLEND OF THREE CREAMY CHEESES ... 10.99
- BACON WRAPPED SCALLOPS**
CITRUS GLAZED ON MINI GRIT CAKES WITH TASSO HAM CREAM SAUCE 12.99

HOMEMADE SOUPS

- HARRY’S ORIGINAL GUMBO
SHE CRAB
SOUP OF THE DAY
CUP...4.99/BOWL...8.99**

DINNER SALADS

- GARDEN OR CAESAR SALAD**8.49
ADD BLEU CHEESE AND BACON CRUMBLES-OR-FETA CHEESE AND SUN DRIED CRANBERRIES..... 1.49
- BLACKENED SHRIMP**
MIXED GREENS, SUN DRIED CRANBERRIES, FETA CHEESE & HOUSE VINAIGRETTE. 14.99
- SEARED AHI TUNA**
MIXED GREENS & CREAMY SESAME SOY DRESSING .. 14.99
- MARINATED SALMON**
GOAT CHEESE, AGED BALSAMIC, FRESH ARUGULA WITH MIXED GREENS IN OUR HOUSE VINAIGRETTE... 15.99
- GRILLED CHICKEN FETA**
MIXED GREENS, APPLEWOOD BACON & OUR BALSAMIC FETA DRESSING13.99
- CHICKEN CAESAR**
GRILLED OR BLACKENED, HARRY’S VERSION OF THIS TIMELESS CLASSIC.....13.99
- ADD A SIDE SALAD WITH ENTRÉE**3.99
- SALAD DRESSINGS: HARRY’S ORIGINAL HOUSE VINAIGRETTE, BLEU CHEESE, RANCH, CREAMY SESAME SOY, HARRY’S REMOULADE, HONEY MUSTARD, CREAMY BALSAMIC FETA, CAESAR, CHIPOTLE RANCH

HANDHELDS

SERVED WITH CHOICE OF SIDE DISH

- Po’Boy**
FRENCH BREAD WITH SHRIMP, OYSTERS OR CATFISH DRESSED WITH LETTUCE, TOMATO & PICKLE 12.99
- ULTIMATE Po’Boy**
FRIED SHRIMP AND CRAWFISH FULLY DRESSED WITH OUR LETTUCE & PICKLED RED ONION SLAW AND TOPPED WITH CRISPY BACON 13.99
- HALF POUND BURGER**
SERVED ON A FRESH BUN WITH LETTUCE, TOMATO & ONION 11.99
- BACON JAM BURGER**
OUR SIGNATURE SWEET AND SMOKY BACON JAM, CHEDDAR CHEESE, MAYO, LETTUCE & ONION..... 13.99
- “HARRY’S STYLE” BURGER**
WITH BACON, CARAMELIZED ONIONS, MUSHROOMS, JACK & CHEDDAR CHEESES. 13.99
- MAHI SANDWICH**
GRILLED OR BLACKENED SERVED ON A FRESH BUN WITH LETTUCE, TOMATO & ONION 12.99
- MAHI “BLACKJACK STYLE”**
BLACKENED, MONTEREY JACK CHEESE AND PICKLED RED ONION SLAW 13.99

BOURBON STREET FAVORITES

- JAMBALAYA**
OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA 17.49
- RED BEANS & RICE WITH SMOKED SAUSAGE**
A LOUISIANA TRADITION 14.99
- CRAWFISH OR SHRIMP ETOUFFÉE**
A CLASSIC CAJUN DISH 17.49
- SHRIMP CREOLE**
SHRIMP SIMMERED IN A SAVORY BLEND OF VEGETABLES & CREOLE TOMATO SAUCE 16.99
- SHRIMP -N- GRITS**
LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED BACON & CREAMY SWEET CORN GRITS.... 17.99
- FRENCH MARKET PASTA**
FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH ORECCHIETTE PASTA AND OUR PARMESAN BASIL CREAM SAUCE 16.99
- 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..... 18.49

SIGNATURE DISHES

- SALMON ROCKEFELLER**
GRILLED ATLANTIC SALMON WITH A TRADITIONAL ROCKEFELLER TOPPING OF SPINACH, BACON & PARMESAN CHEESE FINISHED WITH A CHAMPAGNE CREAM REDUCTION SERVED WITH SMASHED POTATOES..... 20.99
- SHRIMP & SCALLOP ORLEANS**
LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE WITH TASSO HAM CREAM SAUCE AND HARRY’S COLLARD GREENS 19.99
- CRAB CRUSTED RED FISH ROYALE**
BLACKENED RED FISH TOPPED WITH CRAB MEAT SERVED WITH CORN MAQUE CHOUX, SMASHED POTATOES AND FINISHED WITH OUR LOUISIANA BEURRE BLANC21.99
- TROUT SHRIMP MEUNIÈRE**
CRISPY SPOTTED GULF TROUT TOPPED WITH SHRIMP SAUTÉED IN A LOUISIANA BROWN BUTTER SAUCE WITH SMASHED POTATOES AND CORN MAQUE CHOUX 19.99
- 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
- BAYOU GRILLED SHRIMP**
ROSEMARY SKEWERED GRILLED JUMBO SHRIMP SERVED WITH ZESTY NOLA RICE, CORN MAQUE CHOUX AND A TOUCH OF LEMON CREAM SAUCE ... 18.99

STEAK, CHICKEN & PORK

SERVED WITH CHOICE OF SIDE DISH

- CHICKEN JOLIE BLONDE**
SAUTÉED CHICKEN BREAST WITH PARMESAN BASIL CREAM SAUCE SERVED OVER A CRISPY GRIT CAKE.... 16.99
- “HARRY’S STYLE” CHICKEN**
WITH BACON, CARAMELIZED ONIONS, MUSHROOMS, JACK & CHEDDAR CHEESES..... 17.99
- GRILLED OR BLACKENED CHICKEN**
SERVED WITH HONEY MUSTARD 15.49
- FRENCH QUARTER PORK TENDERLOIN**
TOPPED WITH MUSHROOMS AND CARAMELIZED ONIONS IN A CREOLE STYLE HERB BUTTER SAUCE ... 17.99
- SOUTHERN FRIED CHICKEN TENDERS**
WITH HARRY’S DIPPING SAUCE 14.99
- NEW ORLEANS RIBEYE**
CAJUN SEASONED AND GRILLED, SERVED WITH A CREAMY HORSERADISH SAUCE..... 24.99
- FILET MIGNON**
8 OZ FILET OF BEEF 25.99
- “SCAMPI STYLE”** - TOPPED WITH TENDER SHRIMP IN OUR SCAMPI SAUCE 3.99
- “FRENCH QUARTER STYLE”** - TOPPED WITH MUSHROOMS AND CARAMELIZED ONIONS IN A CREOLE STYLE HERB BUTTER SAUCE..... 2.99

SIDE DISHES - 3.49

- RED BEANS & RICE • SWEET CORN GRITS • SMASHED POTATOES
NOLA RICE • CORN MAQUE CHOUX • HARRY’S COLLARD GREENS
FRENCH FRIES • SEASONAL VEGETABLES • COLE SLAW
FRIED GRIT CAKE** WITH TASSO HAM CREAM SAUCE.....4.49
(ADDITIONAL 1.00 AS SIDE DISH WITH ENTRÉE)

SEAFOOD

- CATFISH PONTCHARTRAIN**
FRIED CATFISH AND NOLA RICE TOPPED WITH ETOUFFÉE SAUCE SERVED WITH COLLARD GREENS..... 16.99
- JACKSON SQUARE RED FISH**
BLACKENED RED FISH SERVED WITH RED BEANS AND RICE AND SMOKED SAUSAGE 18.99
- MAHI MAHI**
SERVED WITH NOLA RICE AND VEGETABLES WITH A LIGHT LEMON CREAM SAUCE 19.49
- BOURBON STREET SALMON**
HONEY BOURBON GLAZED WITH SMASHED POTATOES AND VEGETABLES 19.99
- HARRY’S SIGNATURE CRAB CAKES**
PAN SEARED WITH ROASTED RED PEPPER AIOLI. CHOICE OF ONE SIDE 18.99
- FRENCH BAKED SCALLOPS**
A SAVORY TASTE OF SEA SCALLOPS & CREAMY PARMESAN TOPPING. CHOICE OF ONE SIDE 18.99
- TROUT ARUGULA**
SEARED SPOTTED GULF TROUT TOPPED WITH A LIGHT LEMON BEURRE BLANC FINISHED WITH FRESH ARUGULA SALAD AND NOLA RICE. 17.99
- BAKED STUFFED SHRIMP**
LARGE SHRIMP TOPPED WITH CRAB MEAT & LOUISIANA BEURRE BLANC. CHOICE OF ONE SIDE. 19.99
- TWIN ROCK LOBSTER TAILS**
TWO 5OZ LOBSTER TAILS GRILLED OR FLASH FRIED. CHOICE OF ONE SIDE25.99

FRIED PLATTERS

SERVED WITH CRISPY FRIES & CREAMY SLAW

- SHRIMP**
LARGE, HAND BREADED 16.99
- OYSTERS OR SCALLOPS**
CHOOSE YOUR FAVORITE 17.99
- FRIED CATFISH**
A LOUISIANA FAVORITE 15.99

DESSERTS

- CHOCOLATE BREAD PUDDING**
RICH CHOCOLATE BREAD PUDDING AND VANILLA ICE CREAM, TOPPED WITH A WHITE CHOCOLATE BOURBON SAUCE 7.49
- BANANA’S FOSTER**
SLICED BANANAS SAUTÉED IN DARK RUM AND BANANA LIQUEUR, POURED OVER VANILLA ICE CREAM 6.49
- KEY LIME PIE**
COOL AND REFRESHING, HARRY’S PERSONAL RECIPE..... 5.49
- 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 5.99



WINE

SPARKLING WINES

ROSÉ, LUNETTA, ITALY	SPLIT: 7.99
PROSECCO, LUNETTA, ITALY	SPLIT: 7.99
CHANDON, BRUT, CALIFORNIA.....	35.99

ALTERNATIVE WHITES

WHITE ZINFANDEL, BERINGER, CALIFORNIA..	5.99....	21.99
MÉNAGE À TROIS, CALIFORNIA	7.49....	27.99
MOSCATO, RUFFINO, ITALY	7.99...	29.99
RIESLING, CHATEAU STE. MICHELLE, WASHINGTON	7.49 ...	27.99

PINOT GRIGIO

MEZZACORONA, ITALY.....	7.49....	27.99
ESTANCIA, CALIFORNIA.....	9.49...	35.99

SAUVIGNON BLANC

NEW HARBOR, MARLBOROUGH.....	7.49....	27.99
FERRARI CARANO, FUMÉ BLANC, SONOMA ..	7.99...	29.99

CHARDONNAY

LA TERRE, CALIFORNIA	5.99
CHATEAU STE MICHELLE, WASHINGTON	7.99... 29.99
STERLING, VINTNER’S COLLECTION, CENTRAL COAST	9.49... 35.99
ACACIA, CARNEROS	39.99

PINOT NOIR

OYSTER BAY, NEW ZEALAND	8.99... 33.99
A BY ACACIA, CARNEROS.....	9.49... 35.99
ERATH, OREGON.....	9.99....37.99

MERLOT

LA TERRE, CALIFORNIA	5.99
BLACKSTONE, CALIFORNIA.....	7.99... 29.99
STERLING, VINTNER’S COLLECTION, CENTRAL COAST	9.49... 35.99
MARKHAM, NAPA VALLEY	38.99

CABERNET SAUVIGNON

R. MONDAVI “PRIVATE SELECTION”, CENTRAL COAST	7.49.... 27.99
DYNAMITE, MENDOCINO.....	8.49.... 31.99
RODNEY STRONG, SONOMA	9.99.... 37.99
FRANCISCAN, OAKVILLE	39.99

ALTERNATIVE REDS

SHIRAZ, GREG NORMAN ESTATE, AUSTRALIA.....	7.99... 29.99
ZINFANDEL, ROSENBLUM CELLARS, CALIFORNIA.....	7.49.... 27.99
MALBEC, TERRAZES, ARGENTINA	8.49.... 31.99
RED BLEND, DREAMING TREE, CRUSH, BY DAVE MATTHEWS, NORTH COAST	9.99.... 37.99
RED BLEND, NEWTON, CLARET, NAPA VALLEY	39.99



CRAFT BEERS

SAM ADAMS SEASONAL	4.99
BELLS 2 HEARTED IPA	5.49
ABITA TURBO DOG	4.99
FAT TIRE AMBER ALE	4.99
DOGFISH HEAD 60 MINUTE IPA	5.49
MAGIC HAT #9	4.99
STONE IPA.....	5.49
ANGRY ORCHARD CRISP APPLE	
HARD CIDER	4.99

SIGNATURE COCKTAILS

HARRY’S HURRICANE

A COMBINATION OF DARK & LIGHT RUMS, TROPICANA ORANGE JUICE, PINEAPPLE & A SPLASH OF PASSION FRUIT..... 7.99

BIG EASY

MADE WITH CAPTAIN MORGAN’S ORIGINAL SPICED RUM, SOUTHERN COMFORT, AMARETTO, BANANA LIQUEUR, MIDORI, PINEAPPLE & SOUR..... 7.99

BAYOU BLOODY MARY

OUR ZESTY VERSION OF A BLOODY MARY MADE WITH TITO’S VODKA AND GARNISHED WITH A PICKLED GREEN BEAN. 7.99

SOUTHERN MULE

OUR LOUISIANA TWIST ON THIS CLASSIC. BULLEIT RYE WHISKEY AND GOSLING’S GINGER BEER TOPPED WITH A HINT OF LIME. 8.49

RHYTHM & BLUE MARGARITA

A MARDI GRAS VERSION OF AN ELECTRIC BLUE TOP SHELF MARGARITA. MADE WITH SAUZA BLUE TEQUILA, PATRÓN CITRONGE, BLUE CURACAO & GRAND MARNIER..... 7.99

THE ROYALE

A REFRESHING BLEND OF CROWN ROYAL REGAL APPLE, ELDERFLOWER, GOSLING’S GINGER BEER, AND A SQUEEZE OF FRESH LEMON. 8.49

POMEGRANATE MARTINI

A SEDUCTIVE BLEND OF ABSOLUT VODKA, PAMA POMEGRANATE LIQUEUR & POM POMEGRANATE JUICE, SHAKEN & SERVED CHILLED..... 8.49

CRESCENT CITY CUCUMBER

FRESH MUDDLED CUCUMBER BLENDED WITH TANQUERAY GIN AND ELDERFLOWER 8.49

HARRY’S SOUVENIRS

- CAP - TRADITIONAL BALL CAP EMBROIDERED WITH HARRY’S LOGO 12.99
- T-SHIRT - 12.99
- SWEATSHIRT - CHECK OUT HARRY’S FAMOUS HORN BLOWING CRAWFISH 19.99
- HOT SAUCE - HARRY’S OWN HOT SAUCE IN A BOTTLE 3.99

LAISSEZ LES BON
TEMPS ROULER!