

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 RANCH	8.49
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**

LUNCH 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 ...	14.99
GRILLED CHICKEN FETA MIXED GREENS, APPLEWOOD BACON & OUR BALSAMIC FETA DRESSING.	13.99
CHICKEN CAESAR GRILLED OR BLACKENED, HARRY’S VERSION OF THIS TIMELESS CLASSIC.....	12.99
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	

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....	12.49
“HARRY’S STYLE” CHICKEN WITH BACON, CARAMELIZED ONIONS, MUSHROOMS, JACK & CHEDDAR CHEESES.....	12.99
GRILLED OR BLACKENED CHICKEN SERVED WITH HONEY MUSTARD	11.49
FRENCH QUARTER PORK TENDERLOIN TOPPED WITH MUSHROOMS AND CARAMELIZED ONIONS IN A CREOLE STYLE HERB BUTTER SAUCE.....	12.99
SOUTHERN FRIED CHICKEN TENDERS WITH HARRY’S DIPPING SAUCE	10.99

BOURBON STREET FAVORITES

JAMBALAYA OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA	12.99
RED BEANS & RICE WITH SMOKED SAUSAGE A LOUISIANA TRADITION	9.99
CRAWFISH OR SHRIMP ETOUFFÉE A CLASSIC CAJUN DISH	12.99
SHRIMP CREOLE SHRIMP SIMMERED IN A SAVORY BLEND OF VEGETABLES & CREOLE TOMATO SAUCE	12.99
SHRIMP -N- GRITS LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED BACON & CREAMY SWEET CORN GRITS....	13.99
PASTA CHICKEN LOUISIANNE OUR POPULAR SEASONED CREAM SAUCE WITH SLICED MUSHROOMS	11.99
SHRIMP SCAMPI A PASTA CLASSIC WITH SAUTÉED SHRIMP IN GARLIC LEMON BUTTER WHITE WINE SAUCE.	13.99
FRENCH MARKET PASTA FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH ORECCHIETTE PASTA AND OUR PARMESAN BASIL CREAM SAUCE	12.99
CHICKEN -N- GRITS SOUTHERN FRIED BONELESS CHICKEN BREAST WITH OUR SWEET CORN GRITS AND COLLARD GREENS, FINISHED WITH A TASSO HAM CREAM SAUCE..	10.99

SIGNATURE HAND HELDS

SERVED WITH CHOICE OF SIDE DISH

Po’Boy FRENCH BREAD WITH SHRIMP, OYSTERS OR CATFISH DRESSED WITH LETTUCE, TOMATO & PICKLE	10.99
ULTIMATE Po’Boy FRIED SHRIMP AND CRAWFISH FULLY DRESSED WITH OUR LETTUCE & PICKLED RED ONION SLAW AND TOPPED WITH CRISPY BACON	11.99
HALF POUND BURGER SERVED ON A FRESH BUN WITH LETTUCE, TOMATO & ONION	10.99
BACON JAM BURGER OUR SIGNATURE SWEET AND SMOKY BACON JAM, CHEDDAR CHEESE, MAYO, LETTUCE & ONION.....	11.99
“HARRY’S STYLE” BURGER WITH BACON, CARAMELIZED ONIONS, MUSHROOMS, JACK & CHEDDAR CHEESES.	12.49
SOUTHERN CHICKEN SANDWICH PIMENTO CHEESE PAIRED WITH A TENDER BLACKENED CHICKEN BREAST TOPPED WITH FRIED PICKLE CHIPS, LETTUCE AND PICKLED RED ONIONS.....	10.99
FISH TACOS FRIED OR BLACKENED MAHI, CHIPOTLE AIOLI, LETTUCE, PICO, BLENDED CHEESES AND FRESH LIME.	12.99
SHRIMP TACOS FRIED OR BLACKENED SHRIMP, CHIPOTLE AIOLI, LETTUCE, PICO, BLENDED CHEESES AND FRESH LIME.	12.99
MAHI SANDWICH GRILLED OR BLACKENED SERVED ON A FRESH BUN WITH LETTUCE, TOMATO & ONION	12.49
MAHI “BLACKJACK STYLE” BLACKENED, MONTEREY JACK CHEESE AND PICKLED RED ONION SLAW	13.49
FRIED GREEN TOMATO BLT+P CORNFLAKE CRUSTED GREEN TOMATOES TOPPED WITH OUR PIMENTO CHEESE, CRISPY BACON STRIPS, LETTUCE, CHIPOTLE AIOLI AND PICKLED RED ONIONS.....	10.99

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

SERVED WITH CHOICE OF SIDE DISH

BLACKENED RED FISH A NEW ORLEANS ORIGINAL.....	13.99
- ENJOY YOUR RED FISH BLUE CRAB CRUSTED FOR 2.99-	
CATFISH PONTCHARTRAIN FRIED CATFISH AND NOLA RICE TOPPED WITH ETOUFFÉE SAUCE	11.99
MAHI MAHI GRILLED OR BLACKENED, SERVED WITH A LIGHT LEMON CREAM SAUCE	13.99
BOURBON STREET SALMON MARINATED SALMON FINISHED WITH A HONEY BOURBON GLAZE.....	14.49
- ADD ROCKEFELLER TOPPING FOR 1.99-	
HARRY’S SIGNATURE CRAB CAKES PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI	13.99
TROUT SHRIMP MEUNIÈRE CRISPY SPOTTED GULF TROUT WITH SHRIMP SAUTÉED IN A LOUISIANA BROWN BUTTER SAUCE	14.99
SHRIMP & SCALLOP ORLEANS LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE WITH TASSO HAM CREAM SAUCE.....	12.99
FRIED SEAFOOD PLATTER CHOICE OF SHRIMP, OYSTERS OR CATFISH SERVED WITH FRIES AND SLAW	12.99
TROUT ARUGULA SEARED SPOTTED GULF TROUT TOPPED WITH A LIGHT LEMON BEURRE BLANC FINISHED WITH FRESH ARUGULA SALAD	13.99

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!