

Appetizers

Harry's Signature Crab Cakes Our famous Lump crab cakes complimented with our roasted red pepper aioli.	9.99
Fried Green Tomatoes Drizzled with our chipotle aioli and finished with crumbled feta cheese.	6.99
Crabmeat and Eggplant Napoleon Crisp, fried eggplant stacked with crabmeat napoleon style and finished with Parmesan Basil Cream Sauce.	8.99
Mussels St. Charles Prince Edward Island Mussels sautéed with roasted peppers, sun dried tomatoes, white wine and served with toasted French bread.	Small 7.99 Large 10.99
Blackened Chicken Eggrolls Blackened chicken, freshly diced peppers, onions, tomatoes and Pepper Jack cheese all blended and rolled in a flour tortilla and fried.	6.99
Calamari Lightly breaded, crispy fried and served with Harry's Remoulade sauce.	8.49
Voo Doo Shrimp Jumbo shrimp grilled with a unique blend of garlic herb butter and Creole seasoning, served with toasted French bread crustini.	8.99
Shrimp and Crawfish Fondoux Tender shrimp and crawfish with mushrooms and our signature cheese fondoux, served with toasted French bread crustini.	7.99
"Hooked On" Harry's Wings served with bleu cheese dressing. Our "Blackened Style" or "Harry's New Orleans Style House Recipe".	8.99
Ahi Tuna Seared and served rare, finished with a New Orleans inspired soy mustard sauce.	9.99

Soups

All of our soups are made from scratch daily.

Harry's Louisiana Gumbo Our secret recipe straight from the Bayou, loaded with shrimp, crabmeat, fish, crawfish and smoked sausage.	Cup 4.49	Bowl 6.99
Clam Chowder Harry's rich and creamy take on a New England tradition.	Cup 3.99	Bowl 5.99
Soup of the Day Our best recipes prepared fresh daily.	Cup 4.49	Bowl 6.99

Entrée Salads

Garden or Caesar Salad <i>Add bleu cheese and bacon crumbles for \$1.49. Add feta cheese and sun dried cranberries for \$1.49. With an entrée \$2.99.</i>	4.99
Bourbon Glazed Jumbo Shrimp Grilled and glazed Jumbo shrimp, crumbled feta cheese and sun dried cranberries over mixed greens tossed with Harry's House Vinaigrette.	11.99
Grilled Chicken Feta Mixed greens served with creamy balsamic feta dressing and topped with grilled chicken, bacon crumbles and feta cheese.	12.49
Ahi Tuna Ahi Tuna seared, and served rare over mixed greens with our creamy black sesame soy dressing.	12.99
Honey Almond Salmon Grilled marinated salmon served over greens tossed with our unique honey ginger vinaigrette and finished with sliced toasted almonds.	12.99
Grilled Chicken Caesar Fresh cut Romaine hearts tossed with Harry's House Caesar dressing finished with shaved Parmesan and garlic croutons.	11.99

Signature Fish

Served with your choice of side item. Add a salad for \$2.99

Blackened Redfish The fish that made New Orleans famous.	15.99
Sautéed Tilapia Dusted in special seasonings and sautéed.	14.99
Grilled Mahi Served with a light lemon cream sauce.	15.99
Pecan Crusted Catfish Farm raised catfish dusted with Louisiana pecan pieces, fried golden and topped with shrimp and our voodoo sauce.	15.99
Bourbon Street Salmon Grilled salmon marinated in a honey, teriyaki, bourbon blend.	15.99
Mahi "Crabmeat Almondine" Grilled Mahi topped with sautéed crabmeat, sliced toasted almonds and finished with garlic butter.	17.99
Blue Crab Crusted Redfish Seared redfish topped with Blue crab stuffing and broiled, accompanied with our Louisiana Beurre Blanc.	17.99
Baked French Mahi Baked with a rich creamy Parmesan topping.	17.99
Sautéed Tilapia Picatta Topped with traditional white wine lemon caper butter sauce.	15.99

Bourbon Street Favorites

Add a salad for \$2.99

Red Beans & Rice with Smoked Sausage Harry spent years in Cajun Country perfecting this traditional dish.	12.99
Jambalaya Harry's own authentic New Orleans rice dish with shrimp, chicken and smoked sausage. A house favorite!	15.99
Crawfish Etouffee Only Harry's can do this classic dish justice!	15.49
Shrimp Creole A New Orleans family favorite of succulent shrimp simmered in a spicy blend of vegetables, Creole Tomatoes and honey, served over steamed Louisiana Rice.	14.99
Low Country Shrimp and Grits Tender Jumbo shrimp sautéed with southern Tasso gravy over creamy sweet corn grits.	13.99

Fried Platters

Served with crispy French Fries and creamy cole slaw. Add a salad for \$2.99

Jumbo Shrimp	15.99	Chicken Tenders	13.99
Sea Scallops	16.99	Shrimp Combo Platter Golden fried shrimp with one choice of: oysters, scallops, chicken tenders, or catfish.	17.99
Catfish	14.99		
Oysters	15.99		

* Harry's cooks with "Zero Trans Fat".

Seafood Specialties

Served with your choice of side item. Add a salad for \$2.99

Harry's Signature Crab Cakes Lump crab cakes sautéed and finished with our roasted red pepper aioli.	16.99
Stuffed Jumbo Shrimp Jumbo shrimp topped with our signature Lump crabmeat stuffing, baked and finished with Louisiana Beurre Blanc.	16.99
Bourbon Glazed Jumbo Shrimp Grilled shrimp brushed with honey bourbon glaze.	15.99
Baked French Scallops Cold Water sea scallops baked with our rich, creamy Parmesan topping.	16.99
Twin Rock Lobster Tails Two 5 oz. Lobster tails grilled or flash fried.	22.99
Shrimp & Scallop Orleans Lightly blackened shrimp and scallops served on a fried grit cake and finished with Tasso cream sauce.	16.99

Pasta

Add a salad for \$2.99

Shrimp and Scallop Evangeline Jumbo shrimp and sea scallops sautéed in white wine, lemon and garlic, finished with sun dried tomato roasted pepper sauce.	16.99
Shrimp Scampi Jumbo shrimp sautéed in our traditional scampi butter and served over linguine.	15.99
Pasta Jambalaya A combination of shrimp, chicken, and smoked sausage sautéed in our authentic Jambalaya sauce then tossed in pasta.	15.99
Pasta Chicken Louisianne Seasoned cream sauce with tender sliced mushrooms served over a bed of linguine. Topped with your choice of grilled or blackened chicken breast.	14.99

Chicken-Pork-Steaks

Served with your choice of side item. Add a salad for \$2.99

Grilled Chicken Baton Rouge Chicken breast topped with velvety goat cheese and sun dried tomato Key Lime Beurre Blanc.	14.99
Sautéed Chicken Jolié Blonde Chicken breast with Parmesan basil cream sauce and artichoke hearts.	14.99
Harry's Style Chicken Grilled or blackened chicken breast with apple-wood smoked bacon topped with caramelized onions, mushrooms, Cheddar and Jack cheeses.	15.49
Grilled or Blackened Chicken A boneless chicken breast served with our honey mustard sauce.	13.49
Louisiana Pork Tenderloin Grilled pork tenderloin medallions topped with baby Portobello mushrooms in a cracked black pepper and Worcestershire butter sauce.	15.99
New York Strip Aged, center cut 12 oz. strip steak topped with roasted garlic butter and crispy fried onions. <i>Add a cracked black pepper mushroom Worcestershire butter sauce \$2.99</i>	20.99
Filet Mignon Grilled center cut 8 oz. filet of beef topped with roasted garlic butter and crispy fried onions. <i>Add Jumbo shrimp and scampi style garlic herb butter \$2.99</i>	21.99

Po' Boys, Burgers & Mo'

Served with your choice of side item. Add a salad for \$2.99

Shrimp Po'Boy A traditional New Orleans style French bread sandwich with crispy fried shrimp, dressed with lettuce, tomato and pickles.	10.99
Oyster Po'Boy Crispy fried oysters served on French bread with lettuce, tomato and pickles.	10.99
Half-Pound Angus Burger Grilled or blackened burger served on a Kaiser roll with lettuce, tomato and onion. Add cheese: Cheddar, Monterey Jack, Bleu Cheese or American for 99¢. Make your burger "Harry's Style" - apple-wood smoked bacon, caramelized onions, mushrooms, Cheddar and Jack cheeses. \$1.99	9.99
Mahi Sandwich Grilled or blackened Mahi served on a Kaiser roll with lettuce, tomato and onion.	10.99

Side Dishes

All side dishes \$2.49

Red Beans and Rice	Smashed Potatoes	Seasonal Vegetables
Nola Rice	Cole Slaw	Fried Grit Cake
Creamy Sweet Corn Grits	French Fries	with Tasso Cream Sauce \$.99 up charge as a side item

Salad Dressings: Harry's Original House Vinaigrette, Bleu Cheese, Ranch, Harry's Remoulade, Honey Mustard, Creamy Balsamic Feta, Honey Ginger Vinaigrette, Caesar

Steaks/Hamburgers may be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Wine

Wines listed in order from lighter to fuller bodied.

Sparkling Wines/Champagne

	Glass	Bottle
Chandon, Brut Rose, California	Split 8.99	
Chandon, Brut, California	Split 8.99	33.99
Moët & Chandon "White Star", France		64.99

Alternative Whites

Sutter Home, White Zinfandel	5.49	
Beringer, White Zinfandel, Central Coast	5.99	21.99
Chateau St. Michelle, Riesling, Washington	6.99	25.99
Folie a Deux, "Ménage a Trois" Blend, Napa	7.99	29.99
Falonari, Pinot Grigio, Italy	6.49	23.99

Sauvignon Blanc

Newharbor, Marlborough	6.99	25.99
Markham, Napa	8.49	31.99

Chardonnay

Sutter Home	5.49	
Beringer "Founder's Estate", California	6.49	23.99
Sterling Vintner's Collection, Central Coast	7.49	27.99
Chateau St. Michelle, Washington	6.99	25.99
Moon Mountain, Russian River	8.49	31.99
Acacia, Carneros	9.99	37.99

Pinot Noir

A by Acacia, Carneros	8.99	33.99
Erath, Oregon		39.99

Merlot

Sutter Home	5.49	
Sterling, Vintner's Collection, Central Coast	7.99	29.99
Rodney Strong, Sonoma	8.99	33.99
Dynamite, Mendocino	7.49	27.99
Markham, Napa		43.99

Cabernet Sauvignon

R. Mondavi, "Private Selection", Central Coast	6.49	23.99
Rodney Strong, Sonoma	9.49	35.99
Dynamite, Mendocino	7.49	27.99
Casa Lapostolle, Chili	8.49	31.99
Franciscan, Oakville		45.99

Alternative Reds

Campo Viejo Crianza Rioja, Spain	6.99	25.99
Greg Norman Estate, Shiraz, Australia	7.49	27.99
Rosenblum Cellars, Zinfandel, California	7.99	29.99
Trapiche, Malbec, Argentina	6.49	23.99
Folie a Deux, "Ménage a Trois" Blend, Napa	7.99	29.99
Newton, Claret, Napa Valley		45.99

Specialty Drinks

Harry's Hurricane

A fruitful combination of dark & light rums, Tropicana Orange Juice, pineapple and a splash of passion fruit mix. 5.99

Big Easy

A very tropical tasting drink. Made with Captain Morgan's, Southern Comfort, amaretto, banana liqueur, Midori, pineapple and sour. 6.49

Rajun Cajun

Our spicy version of a Bloody Mary made with Absolut Peppar (peppered) vodka. 5.99

"Nawlins" Blue Margarita

A perfect "Pardi Gras" version of an electric blue, top shelf margarita. Made with Cuervo, Cointreau, Blue Curacao and Grand Marnier. 6.49

Martinis

Pomegranate Martini

A seductive blend of Level vodka, Pama liqueur, Pom pomegranate juice shaken and served chilled. 7.99

Mojito Martini

Harry's innovative mixture of Myer's Platinum rum, fresh mint, and lime, served up Martini style. 7.99

Rhythm and Bleu Martini

Kettle One with a splash of Vermouth and complimented with a luscious bleu cheese hand-stuffed olive. 7.99

Mississippi Mud-tini

Tastes like a chocolate kiss! Made with Godiva chocolate liqueur, Absolut, Bailey's and cream. 6.99

Crème Brulee Martini

The essence of crème brulee in a martini. A blissful blend of Absolut Vanilla vodka, Frangelico, Licor 43 and cream makes this a perfect dessert cocktail. 7.99

Cosmopolitan Martini

A classic! Absolut, fresh cranberry and lime juice with a splash of Cointreau served with a lemon twist. 7.99

Red Delicious Apple Martini

Absolut, DeKuyper Apple Pucker and Red Barrel Apple Schnapps, with a splash of DeKuyper Cinnamon Schnapps. Cinnamon and sugar on the rim of the glass and served with a cinnamon stick. 7.99

Caramel Candy Apple-Tini

A mixture of Absolut and DeKuyper Apple Schnapps in a caramel coated glass rimmed with cinnamon sugar and a cinnamon stick. 6.99

Drinks



Luzianne, Tea



Pink Lemonade

Coffee



REG 6/09

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Harry's
SEAFOOD • BAR GRILLE
"A New Orleans Style Restaurant"