

## STARTERS

### FRIED GREEN TOMATOES

CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI & CRUMBLLED FETA CHEESE ..... 11.49

### BOUDIN BALLS

A NEW ORLEANS TRADITION OF CAJUN SAUSAGE, RICE AND CREOLE SEASONINGS. DEEP FRIED AND SERVED WITH OUR HOUSE MADE REMOULADE ..... 10.99

### HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI. .... 15.49

### CRISPY CALAMARI

WITH REMOULADE SAUCE ..... 13.49

### SALMON DIP

CLASSIC HOUSE-SMOKED SALMON BLENDED WITH CREAM CHEESE, LEMON AND CHIVE. . . 10.99

### LOUISIANA FONDEAUX

A WARM SHRIMP AND CRAWFISH DIP WITH A SEASONED BLEND OF THREE CREAMY CHEESES ..... 12.99

### GROUPE FINGERS

LIGHTLY COATED IN OUR SIGNATURE SEASONED CORN FLOUR, FRIED GOLDEN BROWN, DUSTED WITH CAJUN SPICES AND TOPPED WITH OUR HOUSE MADE DEVILED TARTAR SAUCE. .... 13.99

## HOMEMADE SOUPS

**HARRY'S ORIGINAL GUMBO SHE CRAB CUP...5.99/BOWL...9.99**

## DINNER SALADS

**GARDEN OR CAESAR SALAD** ..... 9.49  
ADD BLEU CHEESE AND BACON CRUMBLES

-OR-  
FETA CHEESE AND SUN DRIED CRANBERRIES . 2.49

### CRESCENT CITY COBB

CHOPPED CHICKEN TENDERS FRIED OR GRILLED, DICED EGGS, BACON, RED ONIONS, CHEDDAR CHEESE. SERVED ON TOP OF MIXED GREENS TOSSED WITH OUR BOURBON STREET RANCH . 17.49

### BLACKENED SHRIMP

MIXED GREENS, SUN DRIED CRANBERRIES, FETA CHEESE & HOUSE VINAIGRETTE. .... 17.49

### MARINATED SALMON

GOAT CHEESE, AGED BALSAMIC, FRESH ARUGULA WITH MIXED GREENS IN OUR HOUSE VINAIGRETTE ..... 18.99

### CHICKEN CAESAR

GRILLED OR BLACKENED, HARRY'S VERSION OF THIS TIMELESS CLASSIC. .... 16.49

**ADD A SIDE SALAD WITH ENTRÉE** ... 4.99

SALAD DRESSINGS: HARRY'S ORIGINAL HOUSE VINAIGRETTE, BLEU CHEESE, RANCH, HARRY'S REMOULADE, HONEY MUSTARD, BOURBON STREET RANCH, CAESAR

## HAND HELDS

**CRISPY CHICKEN SANDWICH** ..... 14.49

**FISH OR SHRIMP TACOS** ..... 15.99

**GRILLED MAHI SANDWICH** ..... 16.49

**FRIED GROUPE SANDWICH** ..... 17.49

## BURGERS

### HALF POUND BURGER

ON A FRESH BUN WITH L.T.O. .... 14.99

## PO'BOYS

**SHRIMP** ..... 15.99

## BOURBON STREET FAVORITES

### JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA. . . 18.99

### RED BEANS & RICE WITH SMOKED SAUSAGE

A LOUISIANA TRADITION ..... 15.99

### CRAWFISH OR SHRIMP ETOUFFÉE

A CLASSIC CAJUN DISH ..... 18.99

### 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 ..... 18.99

### SHRIMP -N- GRITS

LOUISIANA STYLE WITH CAJUN RED EYE GRAVY, DICED BACON & CREAMY SWEET CORN GRITS ..... 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. .... 17.99

### 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 ..... 19.99

## SIGNATURE DISHES

### SHRIMP & SCALLOP ORLEANS

LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE WITH TASSO HAM CREAM SAUCE AND HARRY'S COLLARD GREENS. .... 23.99

### CRAB CRUSTED REDFISH ROYALE

BLACKENED REDFISH TOPPED WITH CRAB MEAT SERVED WITH CORN MAQUE CHOUX, SMASHED POTATOES AND FINISHED WITH OUR LOUISIANA BEURRE BLANC ..... 26.99

### FRENCH BAKED SCALLOPS

THE SWEET TASTE OF SEA SCALLOPS & OUR SAVORY PARMESAN TOPPING. CHOICE OF ONE SIDE . . 24.99

### 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. .... 25.99

## 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. .... 18.99

### SOUTHERN FRIED CHICKEN TENDERS

WITH HARRY'S DIPPING SAUCE ..... 15.99

### NEW ORLEANS RIBEYE

CAJUN SEASONED AND GRILLED, SERVED WITH A CREAMY HORSERADISH SAUCE ..... 28.99

### BEEF TENDERLOIN MEDALLIONS

"SCAMPI STYLE" TOPPED WITH SHRIMP SAUTÉED IN A GARLIC, LEMON BUTTER, WHITE WINE SAUCE. . 28.99

## SIDE DISHES - 4.49

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. .... 5.49

(GRIT CAKE 1.00 UPCHARGE WHEN SUBSTITUTED FOR SIDE DISH)

## SEAFOOD

### BLACKENED REDFISH

BLACKENED REDFISH SERVED WITH COLLARD GREENS AND NOLA RICE ..... 20.99

### MAHI MAHI

SERVED WITH NOLA RICE AND VEGETABLES WITH A LIGHT LEMON CREAM SAUCE. .... 20.99

### BOURBON STREET SALMON

HONEY BOURBON GLAZED WITH SMASHED POTATOES AND VEGETABLES ..... 21.99

### MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC FINISHED WITH FRESH ARUGULA SALAD AND NOLA RICE. .... 20.99

### BAKED STUFFED SHRIMP

LARGE SHRIMP TOPPED WITH CRAB MEAT & LOUISIANA BEURRE BLANC. CHOICE OF ONE SIDE. .... 24.99

### HARRY'S SIGNATURE CRAB CAKES

PAN SEARED WITH ROASTED RED PEPPER AIOLI. CHOICE OF ONE SIDE ..... 24.99

## FRIED PLATTERS

SERVED WITH CRISPY FRIES & CREAMY SLAW

**SHRIMP** ..... 18.49

**GROUPE** ..... 20.99

**SCALLOPS** ..... 20.99

**SHRIMP & GROUPE** ..... 22.99

## DESSERTS

### BANANAS FOSTER

SLICED BANANAS SAUTÉED IN DARK RUM AND BANANA LIQUEUR, POURED OVER VANILLA ICE CREAM ..... 8.99

### KEY LIME PIE

COOL AND REFRESHING, HARRY'S PERSONAL RECIPE. .... 7.99

### 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 ..... 9.99



Rue Bourbon  
**Bourbon**

## WINE

### SPARKLING WINES

ROSÉ, LUNETTA, ITALY . . . . . SPLIT: 9.49  
 PROSECCO, LUNETTA, ITALY . . . . . SPLIT: 9.49  
 CHANDON, BRUT, CALIFORNIA . . . . . 48.99

### ALTERNATIVE WHITES

WHITE ZINFANDEL, CK MONDAVI, CALIFORNIA . . . 7.49  
 MOSCATO, RUFFINO, ITALY . . . . . 10.99 . . . 38.99  
 RIESLING, CHATEAU STE. MICHELLE  
 WASHINGTON . . . . . 8.99 . . . 31.99  
 ROSÉ, BAND OF ROSES, WASHINGTON . . . . . 8.99 . . . 31.99

### PINOT GRIGIO

MEZZACORONA, ITALY . . . . . 8.99 . . . 31.99  
 RUFFINO, TOSCANA . . . . . 9.49 . . . 33.99

### SAUVIGNON BLANC

OYSTER BAY, NEW ZEALAND . . . . . 8.99 . . . 31.99  
 KIM CRAWFORD, MARLBOROUGH . . . . . 11.49 . . . 41.99

### CHARDONNAY

SYCAMORE LANE, CALIFORNIA . . . . . 7.49  
 CHATEAU STE. MICHELLE, WASHINGTON . . . 8.99 . . . 31.99  
 RODNEY STRONG, CHALK HILL, SONOMA . . . 9.99 . . . 34.99  
 MEIOMI, CALIFORNIA . . . . . 10.99 . . . 38.99

### PINOT NOIR

OYSTER BAY, NEW ZEALAND . . . . . 8.99 . . . 31.99  
 MEIOMI, CALIFORNIA . . . . . 11.49 . . . 41.99  
 LA CREMA, SONOMA . . . . . 12.99 . . . 48.99

### MERLOT

SYCAMORE LANE, CALIFORNIA . . . . . 7.49

### CABERNET SAUVIGNON

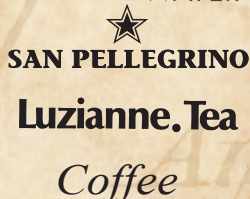
R. MONDAVI "PRIVATE SELECTION"  
 CENTRAL COAST . . . . . 8.99 . . . 31.99  
 RODNEY STRONG, SONOMA . . . . . 10.49 . . . 36.99  
 "UNSHACKLED" BY THE PRISONER WINE CO,  
 CALIFORNIA . . . . . 11.99 . . . 43.99  
 JUSTIN, PASO ROBLES . . . . . 12.99 . . . 48.99

### ALTERNATIVE REDS

RED BLEND, THE PRISONER, NAPA . . . . . 16.99 . . . 60.99  
 MALBEC, TERRAZAS, ARGENTINA . . . . . 9.49 . . . 34.99  
 RED BLEND, DREAMING TREE, CRUSH  
 BY DAVE MATTHEWS, NORTH COAST . . . . . 9.99 . . . 36.99

## CRAFT BEERS - 5.99

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 10.49

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

### BIG EASY 10.49

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

### BLACKBERRY BRAMBLE 10.49

HENDRICK'S BOTANICAL GIN, BLACKBERRY LIQUEUR, FRESH LEMON JUICE AND A SPLASH OF SODA

### BOURBON PEACH SMASH 10.49

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

### BARREL SELECT OLD FASHIONED 11.99

MADE WITH HARRY'S PRIVATE LABEL KNOB CREEK BARREL SELECT, BROWN SUGAR, ORANGE BITTERS AND A FILTHY CHERRY

### SOUTHERN MULE 10.99

OUR LOUISIANA TWIST ON THIS CLASSIC. BULLEIT RYE WHISKEY & FEVER TREE GINGER BEER TOPPED WITH A HINT OF LIME

### ULTIMATE MARGARITA 10.99

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

### ESPRESSO MARTINI 11.49

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

### POMEGRANATE MARTINI 10.49

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

### COOL GOOSE MARTINI 10.99

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

### BAYOU BLOODY MARY 11.49

OUR ZESTY VERSION OF A BLOODY MARY MADE WITH TITO'S HANDMADE VODKA & GARNISHED WITH A PICKLED GREEN BEAN AND A CAJUN RIM

## HARRY'S HAPPY HOUR

SERVED DAILY 2-7

**\$4** ALL DRAFT BEER

**\$5** HOUSE WINE

**\$5** PREMIUM COCKTAILS

**\$6** SUPER PREMIUM COCKTAILS

**\$7** SIGNATURE COCKTAILS

EVERY TUESDAY IS FAT TUESDAY  
 HAPPY HOUR ALL DAY LONG!