

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
"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

Lunch 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 \$2.49.</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.	10.99
Grilled Chicken Feta Mixed greens served with creamy balsamic feta dressing and topped with grilled chicken, bacon crumbles and feta cheese.	11.49
Ahi Tuna Ahi Tuna seared, and served rare over mixed greens with our creamy black sesame soy dressing.	11.99
Honey Almond Salmon Grilled marinated salmon served over greens tossed with our unique honey ginger vinaigrette finished with sliced toasted almonds.	11.99
Grilled Chicken Caesar Fresh cut Romaine hearts tossed with Harry's House Caesar dressing finished with shaved Parmesan and garlic croutons.	10.99

Fresh Fish Selections

Served with your choice of side item. Add a salad for \$2.49

Redfish Grilled or Blackened The fish that made New Orleans famous.	10.99
Bourbon Street Salmon Grilled salmon marinated in a honey, teriyaki, bourbon blend.	10.49
Grilled or Blackened Mahi Served with a light lemon cream sauce. <i>Make it French style- a rich creamy parmesan topping for \$1.99.</i>	10.99
Pecan Crusted Catfish Farm raised catfish dusted with Louisiana pecan pieces, fried golden and topped with shrimp and our voodoo sauce.	10.49
Sautéed Tilapia Dusted in special seasonings and sautéed. <i>Make it Picatta style- lemon caper butter sauce for \$1.99.</i>	9.99

Seafood Specialties

Add a salad for \$2.49

Harry's Signature Crab Cakes Lump crab cakes sautéed and finished with our roasted red pepper aioli and choice of side item.	10.99
Shrimp Scampi Jumbo shrimp sautéed in our traditional scampi butter and served over linguine.	9.99
Fried Seafood Selection Choice of: shrimp, oysters or catfish – served with crispy French Fries and creamy cole slaw.	9.99
Fried Shrimp and Catfish Combo Served with crispy French Fries and creamy cole slaw.	10.99
Shrimp & Scallop Orleans Lightly blackened shrimp and scallops served on a fried grit cake and finished with Tasso cream sauce and choice of one side item.	9.99

Lunch Specials

Served with your choice of side item, except pasta. Add a salad for \$2.49

Grilled Chicken Baton Rouge Chicken breast topped with velvety goat cheese and sun dried tomato Key Lime Beurre Blanc.	9.99
Sautéed Chicken Jolié Blonde Chicken breast with Parmesan basil cream sauce and artichoke hearts.	9.99
Harry's Style Chicken Grilled or blackened chicken breast with apple-wood smoked bacon topped with caramelized onions, mushrooms, Cheddar and Jack cheeses.	10.49
Grilled or Blackened Chicken A boneless chicken breast served with honey mustard sauce.	8.99
Louisiana Pork Tenderloin Grilled pork tenderloin medallions topped with baby Portobello mushrooms in a cracked black pepper and Worcestershire butter sauce.	10.49
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.	9.99
Chicken Tenders Hand breaded chicken strips.	8.99

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

Bourbon Street Favorites

Add a salad for \$2.49

Red Beans & Rice with Smoked Sausage Harry spent years in Cajun Country perfecting this traditional dish.	7.99
Jambalaya Harry's own authentic New Orleans dish with shrimp, chicken and smoked sausage. Tossed with rice or pasta.	9.99
Crawfish Etouffee Only Harry's can do this classic dish justice!	8.99
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.	8.99
Low Country Shrimp and Grits Tender Jumbo shrimp sautéed with southern Tasso gravy over creamy sweet corn grits.	9.49

Po' Boys, Burgers, & Mo'

Served with your choice of side item. Add a salad for \$2.49

Shrimp Po' Boy A traditional New Orleans style French bread sandwich with crispy fried shrimp, dressed with lettuce, tomato and pickles.	8.99
Oyster Po' Boy Fried oysters served on French bread with lettuce, tomato and pickles.	8.99
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 .99¢	8.49
"Harry's Style" Burger Grilled or blackened burger with apple-wood smoked bacon topped with caramelized onions, mushrooms, Cheddar and Jack cheeses.	9.99
Mahi Sandwich Grilled or blackened Mahi served on a Kaiser roll with lettuce, tomato and onion.	9.99
Grilled Chicken Breast Sandwich Seasoned chicken breast grilled or blackened served on a Kaiser roll with lettuce, tomato and onion.	8.99
Grilled Mahi Wrap Grilled Mahi wrapped in a spinach tortilla with lettuce, tomatoes and chipotle aioli sauce.	8.99
Grilled Chicken Wrap Grilled chicken breast chopped and complimented with our special creamy balsamic feta cheese dressing wrapped in a spinach tortilla with Romaine lettuce and tomatoes.	8.49
Fish Tacos Two grilled corn tortillas filled with crispy fried Mahi, chipotle aioli, shredded lettuce, tomato and onion.	8.99

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.

	Glass	Bottle		Glass	Bottle
Sparkling Wines/Champagne			Pinot Noir		
Chandon, Brut Rose, California	Split	8.99	A by Acacia, Carneros	8.99	33.99
Chandon, Brut, California	Split	8.99	Erath, Oregon		39.99
Moet & Chandon "White Star", France		64.99			
Alternative Whites			Merlot		
Sutter Home, White Zinfandel		5.49	Sutter Home		5.49
Beringer, White Zinfandel, Central Coast	5.99	21.99	Sterling, Vintner's Collection, Central Coast	7.99	29.99
Chateau St. Michelle, Riesling, Washington	6.99	25.99	Rodney Strong, Sonoma	8.99	33.99
Folie a Deux, "Ménage a Trois" Blend, Napa	7.99	29.99	Dynamite, Mendocino	7.49	27.99
Folonari, Pinot Grigio, Italy	6.49	23.99	Markham, Napa		43.99
Sauvignon Blanc			Cabernet Sauvignon		
Newharbor, Marlborough	6.99	25.99	R. Mondavi, "Private Selection", Central Coast	6.49	23.99
Markham, Napa	8.49	31.99	Rodney Strong, Sonoma	9.49	35.99
			Dynamite, Mendocino	7.49	27.99
			Casa Lapostolle, Chile	8.49	31.99
			Franciscan, Oakville		45.99
Chardonnay			Alternative Reds		
Sutter Home		5.49	Campo Viejo Crianza Rioja, Spain	6.99	25.99
Beringer "Founder's Estate", California	6.49	23.99	Greg Norman Estate, Shiraz, Australia	7.49	27.99
Sterling Vintner's Collection, Central Coast	7.49	27.99	Rosenblum Cellars, Zinfandel, California	7.99	29.99
Chateau St. Michelle, Washington	6.99	25.99	Trapiche, Malbec, Argentina	6.49	23.99
Moon Mountain, Russian River	8.49	31.99	Folie a Deux, "Ménage a Trois" Blend, Napa	7.99	29.99
Acacia, Carneros	9.99	37.99	Newton, Claret, Napa Valley		45.99

Specialty Drinks & Martinis

Harry's Hurricane A fruitful combination of dark & light rums, Tropicana Orange Juice, pineapple and a splash of passion fruit mix.	5.99	Rhythm and Bleu Martini Kettle One with a splash of Vermouth and complimented with a luscious bleu cheese hand-stuffed olive.	7.99
Big Easy A very tropical tasting drink. Made with Captain Morgan's, Southern Comfort, amaretto, banana liqueur, Midori, pineapple and sour.	6.49	Mississippi Mud-tini Tastes like a chocolate kiss! Made with Godiva chocolate liqueur, Absolut, Bailey's and cream.	6.99
Rajun Cajun Our spicy version of a Bloody Mary made with Absolut Peppar (peppered) vodka.	5.99	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
"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	Cosmopolitan Martini A classic! Absolut, fresh cranberry and lime juice with a splash of Cointreau served with a lemon twist.	7.99
Pomegranate Martini A seductive blend of Level vodka, Pama liqueur, Pom pomegranate juice shaken and served chilled.	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
Mojito Martini Harry's innovative mixture of Myer's Platinum rum, fresh mint, and lime, served up Martini style.	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

Coca-Cola

diet Coke

Luzianne Tea

Budweiser
ROOT BEER

Sprite

Hi-C
Pink Lemonade

Coffee

SAN PELLEGRINO

ACQUA PANNA

REG 6/09

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Harry's
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"A New Orleans Style Restaurant"