

❧ Cold Appetizers ❧

Salmon Carpaccio

Salmon served with Green Olives, Parsley, Shallot and Caper

95

Octopus Carpaccio

Served with Radish Relish and Cummin Oil

95

Beef Carpaccio

*Hereford Beef Carpaccio Served with Arugula-Parmesan Cheese Salad
and Dijon Mustard Dressing*

95

Salmon Ceviche

Fresh Salmon Ceviche Marinated in Fine Herbs and Dijon Mustard

95

Back to Life

*Shrimp, Oysters and Octopus in Our Classic Mexican Sauce
small 55 · large 100*

Mexican Shrimp Cocktail

*Shrimp in Our Classic Mexican Sauce
small 65 · large 125*

Oysters on the Half shell

*Shucked to Order, with Traditional Cocktail Sauce
3 for 60 · 6 for 115*

Classic French Foie Gras

Served with Toast Points and Mango Chutney
195

Hot Appetizers

Crab Wrap

Burritos stuffed with Chipotle Spiced Crab

135

Duck Confit

Shredded Duck Leg Served on a Warm Spinach Salad with Raspberry-shallot Dressing

150

Oysters Bienville

Half shell Oysters Baked in a Sauce of Cream Shrimp and Mushrooms Topped with Parmesan

3 for 85 · 6 for 155

Oysters Rockefeller

Half Shell Oysters baked in Classic Rockefeller Sauce Topped with Parmesan

3 for 80 · 6 for 145

Fried Oysters

Lightly fried Oysters served with Red Pepper Tartar

80

Cajun Popcorn Shrimp

Spicy Shrimp, lightly fried and served with Red Bell Pepper Tartar Sauce

85

Fried Calamari

Served with a Roasted Garlic and Herb Mayonnaise

85

Louisiana Crab Cakes

Delicately Seasoned, Sautéd Crab Cakes with Caviar and Meunière Sauce

95

Tabasco Chicken Wings

Served with Celery Sticks and Bleu Cheese Dipping Sauce

95

Seriously Gourmet Smoked Salmon & Crab Meat Pizza

Topped with Goat Cheese, Parmesan & Mozzarella

165

Mardi Gras BBQ Pork Ribs

Half Rack Grilled with an Authentic New Orleans BBQ Sauce

95

Tacos de Pato

Duck Confit Tacos. Flour Tortilla Tacos with a Raspberry Sauce

150

Salads

Cobb Salad

With Chicken, Bacon, Avocado, Egg, Tomato, Roquefort Cheese and Vinaigrette

95

Grilled Fresh Tuna Salad

A Tower of Fresh Tuna, Avocado, Tomato, Corn and Vinaigrette

95

Retro Salad

A Cold Crispy Wedge of Iceberg Lettuce with Roquefort Dressing and Vinaigrette

55

House Salad

Mixed Organic Lettuces and Fresh Vegetables with Choice of Dressing

55

Spinach Bleu Cheese Salad

Fresh Spinach served with Bleu Cheese, Red Onion, Tomato, Bacon and Balsamic Dressing

90

Grilled Salmon and Goat Cheese

Served over a Bed of Red Lettuce with Mango, Red Onion, Tomato and Raspberry Vinaigrette

155

Soups

Seafood Gumbo

A Louisiana Classic Gumbo Made with Chicken, Shrimp & Andouille Sausage

cup 60 · bowl 85

French Onion Soup

Classic Red Wine Recipe with French Bread Crouton and Melted Swiss Cheese

55

Oyster and Artichoke Soup

A Cajun Style Cream Base with White Wine and Spices

70

Seafood Chowder

Traditional Cream Base Chowder with Fish, Shrimp, Clams and Oysters

125

Aztec Soup

Tomato Based Tortilla Soup with Avocado, Cheese and Chipotle Chile

55

❧ New Orleans Classics ❧

Pato “Pontchartrain” (Duck)

Muscovite Duck Breast with Raspberry Wine Sauce and Fried Matchstick Vegetables

230

Pork Tenderloin Filet

Pork Tenderloin Cooked to Perfection with a Cajun Blackberry Barbecue Sauce

175

Fettuccine “Mon Amour”

Fettuccine al dente Tossed with Fresh Shrimp and Smoked Pork Loin in a Creamy Spicy Sauce

165

4 Cheese Fettucelle

Fettucelle al dente served with a Brie, Parmesan, Gouda and Mozzarella

135

Vegetable and Tortilla Terrine

Sautéd Farm Fresh Seasonal Vegetables Generously Layered with Corn Tortillas and Farmer’s Cheese, Baked to Order and Topped with Two Mexican Salsas and Sour Cream

95

Shellfish and Sausage Jambalaya

The Classic Louisiana Rice Dish, Cooked with Shrimp, Oysters, Chicken, Andouille Sausage and Rice Topped with Harry’s Classic Creole Sauce

135

Grilled Veal Sweet Breads

With Demi-glace, Served over Fettucine

175

Chicken Rochambeau

Boneless Chicken Breast layered with Black Forest Ham, Marchand de Vin Sauce and Topped with Bearnaise Sauce. Choice of Two Sides

165

Bourbon Street Chicken

Bacon Wrapped Chicken Breast Stuffed with Spinach Served over Toasted French Crouton Topped with a Mushroom Caper Burned Butter Bourbon Sauce

185

BBQ Ribs Mardi Gras

Grilled Rack of Pork Ribs with an Authentic New Orleans BBQ Sauce Served with Fried Rice Seasoned with Sesame Oil

215

Side Dishes:

Vegetable of the Day · Corn on the Cob · Saffron Corn Mashed Potatoes
Creamed Spinach · White Rice · Chicken & Pork Jambalaya · Small Dinner Salad
Cole Slaw · Baked Potato · Seasoned French Fries · Onion Rings

❧ Fresh Seafood and Fish ❧

Rainbow Trout Almondine

Pan Seared Fresh Rainbow Trout with Almond Meuniere. Choice of Two Sides

185

Crabmeat Stuffed Flounder

*Roasted Whole Flounder with a Shellfish-Lemon Sauce Stuffed with Crabmeat.
Choice of Two Sides.*

225

Sear Grilled Fresh Whole Pompano

Served with Lemon Garlic Butter. Choice of Two Sides

230

Swordfish St. Charles

Fresh Swordfish Steak Pan Seared with Capers & Blackened Butter. Choice of Two Sides.

195

Blackened Fresh Tuna

*Seasoned Liberally with our Blackening Mix, Seared in a Cast Iron Skillet,
Choice of Creamy Fennel or Sweet'n'sour Orange Sauce, Choice of Two Sides*

175

Grilled Fresh Salmon Fillet

With Choice of Hollandaise or Creamy Fennel Sauce, Two Sides

180

Fried Oysters

Lightly fried Oysters with Tartar Sauce, Cole Slaw & French Fries

145

Sea Scallops Louisiane

Sea Scallops Sautéed in Dry Vermouth. Served with a Parmesan Cheese Risotto

215

Louisiana Crab Cakes

*Seasoned fresh Crab Meat sautéed and served with Meunière Sauce,
Caviar and a Choice of Two Sides*

190

Sautéed Soft Shell Crabs

In Meunière Sauce Served Over Fettuccine

195

Seafood Crepes

*Crepes filled with Shrimp, Oysters and Crab Meat, with Beignville Sauce au Gratin.
Served with House Salad*

180

❧ Harry's Jumbo Shrimp Specialties ❧

Pimiento Shrimp Pernod Flambe

Served with Parmesan Risotto and Fried Grape Leaves

265

Shrimp Rémolade

Jumbo Shrimp with Our Traditional New Orleans Sauce

250

New Orleans Barbecued Shrimp

*Shell-On Jumbo Shrimp in a Very Spicy Butter Sauce with Baguette for Dipping
Served with French Fries*

265

Fried Shrimp

Fresh Fried Jumbo Shrimp with Tartar Sauce, Cole Slaw & French Fries

255

Meats

We are proud to serve Select USDA Beef from the U.S. as well as Mexico's finest meat. To further enhance the natural flavor of our Beef, Harry's ages all steaks in house for 3 to 4 weeks.

Choice National Beef

National Petit Fillet

5 oz. Medallion of tenderloin wrapped with bacon, with Choice of Two Sides

140

National Fillet

8 oz. Medallion of Tenderloin with Choice of Two Sides

175

Arrachera

12 oz. of marinated skirt steak served with white rice, beans, guacamole & roasted chiles

170

USDA Beef

USDA Petit Filet

5 oz. Medallion of tenderloin wrapped with bacon, with Choice of Two Sides

165

USDA Filet Mignon

8 oz. Medallion of tenderloin with Choice of Two Sides

235

Certified Angus Prime Ribeye

14 oz. boneless ribeye steak with Choice of Two Sides

285

Served with one of the following sauces:

Marchand du Vin, Bearnaise, Au Poivre, or Mustard & Chipotle Demi-glace

More Options

Bronzed Pork Chops

Thick Pork Chops, Bronzed in our Blackening Spice and Topped with a Spicy Mushroom Chipotle Sauce. Choice of Two Sides

235

Bayou Braised Lamb Shank

Lamb Shank Braised in a Red Wine and Tamarind Sauce. Choice of Two Sides

275

Imported Grilled Lamb Chops

Served over Fettucine with A Mint Bearnaise Sauce

375

Brie Stuff Fillet

Brie Stuffed Beef Tenderloin with Madeira Sauce served with Gremolata Potato Hash

210

Sherry Royal Beef Filet

Pepper crusted Served with Portobello Au Gratin and Watercress

215

Side Dishes:

Vegetable of the Day · Corn on the Cob · Saffron Corn Mashed Potatoes
Creamed Spinach · White Rice · Chicken & Pork Jambalaya · Small Dinner Salad
Cole Slaw · Baked Potato · Seasoned French Fries · Onion Rings

All side dishes are available a la carte for 25 pesos each

Any change to an assigned side dishes is 15 pesos each

❧ Poboys ❧

Served with Roasted Red Pepper Tartar Sauce, Lettuce and Tomato on a Baguette with Choice of French Fries, Onion Rings, or Cole Slaw

Oyster Poboy

whole 125 · half 80

Softshell Crab Poboy

whole 130 · half 90

Shrimp Poboy

whole 125 · half 80

BBQ Shrimp Poboy

whole 130 · half 85

❧ Sandwiches ❧

Served with Choice of French Fries, Onion Rings, or Cole Slaw

Giant Reuben Sandwich

*Homemade Rye Bread Stacked with Corned Beef, Sauerkraut, and Russian Dressing
Served with Harry's Homemade Potato Chips*

100

Cajun French Dip

*Spicy Cajun Arrachera Sandwich with a Cajun Au Jus Dipping Sauce
Served with Cole Slaw and Homemade Potato Chips*

95

Chicken Club Sandwich

Grilled Chicken Breast, Bacon, Lettuce and Tomato on Sourdough with Chipotle Mayonnaise

120

Black and Bleu

Blackened Chicken Breast, Lettuce, Tomato, and Bleu Cheese on Sourdough Bread

125

Salmon BLT

Grilled Salmon, Bacon, Lettuce and Tomato on Sourdough Toast with Chipotle Mayo

120

Tuna Melt

Fresh Cumin crusted Seared Tuna, served with Melted Gouda on Sourdough Toast

110

Cuban Sandwich

Roasted Sliced Pork, Ham, Manchego, Pickles, and Dijon Mustard on French Bread

125

❧ Certified Angus Burgers ❧

*Eight Ounces of Imported Angus Ground Beef Served on Specially Baked Sourdough Buns.
Served with Choice of French Fries, Onion Rings, or Cole Slaw*

Harry's Hamburger

95

with Gouda, Blue or Cheddar Cheese 100 · with Bacon and Cheese 105

Harry's Blackened Burger

100

with Gouda, Blue or Cheddar Cheese 105 · with Bacon and Cheese 110

Andouille Burger

Andouille Sausage and Angus Ground Beef Served with Chipotle & Blue Cheese Dressing

110



Dark Chocolate Truffle Cake

An Orgasmic Chocolate Experience

75

Sugar Free Cheese Cake

*Temptation without Sin
Atkins & Diabetes Friendly*

60

New Orleans Key Lime Pie

The Original Recipe, Frozen

60

Carrot Cake Marie Antoinette

She is credited with saying "let them eat cake..." so we're happy to oblige

65

New York Cheese Cake

A Gift from the Big Apple

65

Creme Brulée

French Influence in New Orleans Becomes Obvious

50

Spiced Bread Pudding

Spiced Bread Pudding with Whiskey Sauce

60

Velvet Elvis

Fried Bananas with Peanut Caramel Sauce & Ice Cream

60

Pecan Pie

Harry's Grandma's Recipe

60

Pecan Pie a la Mode

Still Harry's Grandma's Recipe... but with Ice Cream

70

Ice Creams

Vanilla, Chocolate, or Strawberry. With or Without Chocolate Sauce

55