

❧ Carpaccios ❧

Salmon Carpaccio

Salmon served with Green Olives, Parsley, Shallots and Capers

95

Beef Carpaccio

*Hereford Beef Carpaccio Served with Arugula, Parmesan
and Dijon Mustard Dressing*

95

Octopus Carpaccio

Served with Radish Relish, Cumin Oil and Garlic Flakes

85

Tuna Carpaccio

Delicate Fresh Tuna with Sesame Oil, Soy Sauce, Key Lime Juice, Serrano and Bell Pepper

105

❧ Ceviches & Cold Stuff ❧

Salmon Ceviche

Fresh Salmon Ceviche Marinated in Fine Herbs and Dijon Mustard

95

Sole/Sierra Ceviche

Marinated in Tradicional Key Lime, Avocado, Tomato, Onion, Serrano Chile and Cilantro

85

Bay Scallop and Shrimp Ceviche “Nola”

Marinated and served with Key Lime, Onion, Spinach and Cucumber

85

Mexican Shrimp Cocktail

Shrimp in Our Classic Mexican Sauce

small 70 • large 130

Back to Life

Shrimp, Oysters and Octopus in Our Classic Mexican Sauce

small 65 • large 115

Oysters on the Half shell

Shucked to Order, with Traditional Cocktail Sauce

3 for 60 • 6 for 115

Hot Appetizers

Steamed Boudin Sausage

Steamed Homemade Boudin Sausage with a Mustard Chipotle Sauce

80

Mardi Gras BBQ Pork Rib Appetizer

Half Rack Grilled with an Authentic New Orleans BBQ Sauce

95

Buffalo Frog Legs

Frog legs with a special spicy buffalo sauce

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 Bell Pepper Tartar Sauce

80

Cajun Popcorn Shrimp

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

95

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 Wings

Coated in Tabasco and Served with Celery Sticks and Roquefort Dipping Sauce

95

Grilled Bayou BBQ Wings

Grilled Chicken Wings with Orange Soy BBQ Sauce

95

Seriously Gourmet Smoked Salmon & Crab Meat Pizza

Topped with Goat Cheese, Parmesan & Mozzarella

165

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 House 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 70 • bowl 95

Classic French Onion

Classic Red Wine Recipe with French Bread Crouton and Melted Swiss Cheese
65

Oyster and Artichoke Soup

A Cajun Style Cream Base with White Wine and Spices
80

New Orleans Creamy Seafood Chowder

Spiced Cream Base Chowder with Fish, Shrimp, Clams and Oysters
135

Aztec Soup

Tomato Based Tortilla Soup with Avocado, Cheese and Chipotle Chile
55

Four Cheese Cream Soup

Parmesan, Gouda, Roquefort and Mozzarella. Served with Mandarin Orange Oil
70

Classic New Orleans

Pato “Pontchartrain” (Duck)

Boneless Half Duck with Raspberry Wine Sauce and Fried Matchstick Vegetables
230

Pork Tenderloin Filet

Pork Tenderloin Cooked to Perfection with a Cajun Blackberry Barbecue Sauce
175

Shrimp and Smoked Pork Fettuccine

Fettuccine al dente Tossed with Fresh Shrimp and Smoked Pork Loin in a Creamy Spicy Sauce
155

Four Cheese Fettucelle

Fettucelle al dente served with a Brie, Parmesan, Gouda and Mozzarella
140

Vegetable and Tortilla Terrine

Sautéed 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
105

Grilled Veal Sweet Breads

Served with Arugula Pasta and a Bacon/Port Sauce
175

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
155

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
225

Side Dishes:

*Vegetable of the Day · Corn on the Cob · Cajun Mashed Potatoes
Creamed Spinach · Jambalaya · Small Dinner Salad
Cole Slaw · Baked Potato · Seasoned French Fries
Onion Rings · Potato Salad · Parmesan Risotto*

❧ Fresh Seafood ❧

Blackened Redfish

Blackened Gulf Redfish, Covered with Lime Sauce and Capers.

170

Trucha Almondine

Pan Seared Fresh Rainbow Trout with an Almond Meunière Sauce. Choice of Two Sides

175

Baked Whole Flounder

Baked Fresh Whole Flounder Topped with a Key Lime Crustacean Sauce

165

Poached Sea Bass with Crawfish Étouffée

The New Orleans Classic topped with Poached Sea Bass Filet

180

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,

With Sweet'n'sour Orange Sauce. Choice of Two Sides

215

Grilled Fresh Salmon Fillet

With Hollandaise Sauce. Choice of Two Sides

180

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

235

Seafood Crepes

Crepes filled with Shrimp, Oysters and Crab Mean, with Beinville Sauce au Gratin.

Served with House Salad

180

Pimiento Jumbo Shrimp Pernod Flambe

Served with Parmesan Risotto

265

New Orleans Fried Jumbo Shrimp

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

255

New Orleans Style BBQ Shrimp

Large Shell On Gulf Shrimp in Spicy BBQ Butter Sauce, serve with Seasoned French Fries.

265

USDA Meats

USDA Petit Filet

5oz. Medallion of Tenderloin Wrapped with Bacon. Choice of Two Sides
180

USDA Filet

8oz. Medallion of Tenderloin. Choice of Two Sides
250

Certified Angus Ribeye

14oz. Boneless Ribeye Steak. Choice of Two Sides
295

Cowboy Steak

You don't have to wrangle cattle to appreciate this 21oz. cut of beef.
295

Above Served with one of the following sauces:

Marchand du Vin, Béarnaise, or Mustard & Chipotle Demi-glace

More Meat Options

Arrachera

12oz. Marinated Skirt Steak Served with White Rice, Beans, Guacamole & Roasted Chiles
170

Sherry Royal Beef Filet

Pepper Crusted Beef Filet Served with Portobello Au Gratin and Watercress Salad
215

Baked Rabbit Bourguignon

Stuffed with Spiced Crab and Vegetables and Baked with a Red Wine Sauce
215

Bronzed Pork Chop

*Huge Pork Chop, Bronzed in our Blackening Spice
and Topped with a Spicy Mushroom Chipotle Sauce. Choice of Two Sides*
235

Bayou Braised Pork Shank

Pork Shank Braised in a Dark Beer and Honey Sauce. Choice of Two Sides
210

Brie Stuffed Filet

Brie Stuffed Beef Tenderloin with Madeira Sauce served with Gremolata Potato Hash
210

Side Dishes:

*Vegetable of the Day · Corn on the Cob · Cajun Mashed Potatoes
Creamed Spinach · Jambalaya · Small Dinner Salad
Cole Slaw · Baked Potato · Seasoned French Fries
Onion Rings · Potato Salad · Parmesan Risotto*

❧ Poboy ❧

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 155 · half 105

Softshell Crab Poboy
whole 140 · half 100

Shrimp Poboy
whole 125 · half 80

BBQ Shrimp Poboy
whole 130 · half 85

Boudin Sausage Poboy
whole 125 · half 80

❧ Sandwiches ❧

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

Giant Ruben 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 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 Toasted Sourdough

110

❧ Harry's Hamburgers ❧

8oz Imported Angus Ground Beef on Homemade Sourdough Buns

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

Harry's Famous Hamburger
95

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

Harry's Blackened Hamburger
100

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

Harry's Voodoo Burger

Spicy! - Double Burger, Double Chipotle, Double Cheese, Double the fun.

105

❧ Desserts ❧

Dark Chocolate Truffle Cake

An Orgasmic Chocolate Experience

80

Sugar Free Cheese Cake

Temptation without Sin. Atkins & Diabetes Friendly

65

New Orleans Key Lime Pie

The Original Recipe, Frozen

65

Carrot Cake Marie Antoinette

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

70

New York Cheese Cake

A Gift from the Big Apple

70

Crème Brûlée

French Influence in New Orleans Becomes Obvious

55

Spiced Bread Pudding

Spiced Bread Pudding with Whiskey Sauce

65

Velvet Elvis

Fried Bananas with Peanut Caramel Sauce & Ice Cream

65

Pecan Pie

Harry's Grandma's Recipe

65

Pecan Pie a la Mode

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

75

Ice Creams

Vanilla, Chocolate or Strawberry. With or Without Chocolate Sauce

60