

Harry's

SEAFOOD • BAR GRILLE
"A New Orleans Style Restaurant"

** 18 % Gratuity added to total

APPETIZERS

(#) = # of items; for example # of shrimp

Harry's Famous Wings

Served with Bleu cheese dressing.

"Original Blackened Style" -or-

"Traditional Buffalo Style"

Small (25) \$21.99 Medium (50) \$39.99 Large (100) \$69.99

Shrimp & Crawfish Fondue

Sautéed shrimp and crawfish blended

with cheeses, garlic, mushrooms and onions.

Served with French bread.

Half Gallon (Serves 12-14 ppl) \$39.99

Voodoo Shrimp

Shrimp sautéed in a classic mixture of butter, garlic, Creole seasonings and cracked black pepper. Served with French bread for dipping.

Small (25) \$46.99 Medium (50) \$89.99 Large (100) \$149.99

Jazzy Shrimp

Shrimp sautéed in a roasted red pepper & sun-dried tomato key lime. Served with French bread for dipping.

Half Gallon (serves 12-14 ppl) \$39.99

Cajun Popcorn

Crawfish tails hand breaded and fried. Served with Remoulade sauce.

Small order (Serves 12-14 ppl) \$39.99

Medium order (Serves 24-28) \$64.99

Chicken Tenders

Tender chicken breast filets, fried to a crispy, golden brown.

Served with Harry's homemade ranch dressing.

Small (25) \$34.99 Medium (50) \$59.99 Large (100) \$119.99

SALADS

Dressings: Feta Caesar, Balsamic Vinaigrette, Ranch, Honey Mustard, Lite Italian, Blue Cheese

Garden Salad

Lettuce, tomatoes, cucumbers, carrots, mix cheese, red onions, and croutons served with choice of dressings.

Caesar Salad

Romaine lettuce tossed with Caesar dressing and topped with croutons and Parmesan cheese.

One Gallon (Serves 10-14 as side) \$29.99

SOUPS

Louisiana Gumbo

A famous recipe straight from the Bayou. Loaded with shrimp, crabmeat, fish and smoked sausage.

Half Gallon (Serves 5-6) \$19.99

One Gallon (Serves 10-12) \$39.99

Clam Chowder

Harry's own rich and creamy recipe.

Half Gallon (Serves 5-6) \$15.99

One Gallon (Serves 10-12) \$29.99

Catering Menu- Dinner

Tallahassee

301 South Bronough

(850) 222-3976

ENTREES

Jambalaya - Rice or Pasta

Shrimp, chicken and smoked sausage.

An authentic New Orleans dish.

One Gallon (Serves 5-7 as entree or 10-14 as side) \$84.99

Pasta Chicken Louisianne

Seasoned cream sauce with tender sliced mushrooms served over a bed of Linguine. Topped with your choice of a grilled or blackened chicken breast.

One Gallon (Serves 5-7 as an entree or 10-14 as side) \$84.99

Shrimp or Crawfish Etouffee

Sautéed shrimp or crawfish tailmeat smothered in our Etouffee sauce. Served over steamed rice.

One Gallon (Serves 5-7 as entree or 10-14 as side) \$89.99

Red Beans & Rice with Smoked Sausage

Harry spent years in Cajun country

perfecting this traditional dish.

One Gallon (Serves 5-7 as entree or 10-14 as side) \$69.99

Baked Stuffed Shrimp

Large shrimp topped with our seasoned blue crabmeat stuffing, baked and served with Remoulade sauce.

Small (25) \$59.99 Medium (50) \$100.99 Large (100) \$179.99

Fresh Catch of the Day – Royale Style

Choice of Mahi- Mahi, Trout, or Tuna topped with sautéed shrimp in a crab, lemon cream sauce.

Per Person \$24.99

Chicken Baton Rouge

Tender chicken breasts, lightly breaded & pan seared, topped with goat cheese and roasted sun-dried tomato key lime sauce.

Small order (Serves 5-7 as entrée or 10-14 as side) \$96.99

Chicken Jolie Blonde

Tender chicken breasts, lightly breaded & pan seared, topped with black pepper Parmesan basil cream sauce and artichoke hearts.

Small order (Serves 5-7 as entrée or 10-14 as side) \$96.99

Louisiana Pork Steak

Pork tenderloin grilled & topped with our French Quarter sauce.

Small order (Serves 5-7 as entrée or 10-14 as side) \$98.99

Filet Mignon

8 oz. USDA Choice filet, grilled or blackened, & cooked to desired temperature.

Per Person \$25.00

SIDES

Red Beans & Rice

"Smashed" Potatoes

Cole Slaw

Half Gallon (Serves 10-12) \$14.99

One Gallon (Serves 20-24) \$24.99

DESSERTS

Key Lime Pie

Cool and refreshing. Harry's personal recipe.

(Serves 8-10) \$29.99