

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- Lunch

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) \$64.99

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) \$64.99

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) \$69.99

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) \$49.99

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

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) \$74.99

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) \$69.99

Louisiana Pork Steak

Pork tenderloin grilled & topped with our French
Quarter sauce.
Small order (Serves 5-7 as entrée or 10-14 as side) \$74.99

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