

SPECIALTY COCKTAILS

\$13.15

Toasted Coconut Colada

Siesta Key Toasted Coconut Rum blended with Frozen Pina Colada Mix, topped with a Rum Float

Frozé All Day

M by Minuty Rosé, Skyy Vodka, Frozen Frozé Mix

Nectarine Sweet Tea

44° North Sunny Slope Nectarine Vodka and Sweet Tea

Tequila with Wings

Silver Tequila, Red Bull Tropical, Splash of OJ and Lime

Satsuma Margarita

Silver Tequila, Fresh Lime Juice, Agave Nectar, and Gator Bite Satsuma & Rum Liqueur

Pomegranate Collins

44° North Sunny Slope Nectarine Vodka, Fresh Lemon Juice, Simple Syrup and Soda Water

Harry's Fired Up Bloody Mary

Stoli Hot Vodka and Charleston Bold & Spicy Bloody Mary Mix

Ask about our Malibu
Punch Buckets

WINE

SPARKLING

La Marca Prosecco, *D.O.C. Italy* \$10/split

WHITES

"M" by Minuty Rose \$11/\$44

Provence, France

August Kessler R Riesling Kabinett \$10/\$40

Pfalz, Germany

Cavaliere D'Oro Pinot Grigio \$9/\$36

Valdadige, Italy

Sterling Sauvignon Blanc \$10/\$40

Napa Valley, CA

Chateau St. Jean Chardonnay \$9/\$36

California

REDS

Lyric by Etude Pinot Noir \$12/\$48

Santa Barbara, CA

19 Crimes "The Uprising" Red Blend \$9/\$36

Australia [Aged in Rum Barrels]

Seven Hills Merlot \$12/\$48

Columbia Valley, WA

Chateau St. Jean Cabernet Sauvignon \$9/\$36

California

BEER

DRAFT BEER

Alligator Drool IPA \$8

Blue Moon \$7

Bud Light \$6

Michelob Ultra \$6

Jai Alai \$8

Sam Adams \$7

Yuengling Lager \$7

BOTTLES & CANS

Budweiser \$7

Bud Light \$7

Coors Light \$7

Corona \$8

Heineken \$8

Michelob Ultra \$7

Miller Lite \$7

Guinness \$7

Stella \$8

Angry Orchard Cider \$7

Truly Hard Seltzer \$7

MAKE IT A BUCKET \$30

Mix & Match 5 cans of
Bud, Bud Light, Michelob Ultra or Stella



***Beverage Offerings subject to change*

STARTERS

Barbados Wings \$15

Reef Style Caribbean Wings
Jamaican Pick-a-Peppa® Garlic-Lime Sauce

Key West Conch Fritters \$11

Duval Street Habañero Chili

Island Coconut Shrimp \$15.5

Gulf Shrimp with Orange Chili Sauce

Cayman Island Calamari \$15

Panko Calamari with Cayman Aioli

SOUPS

Cuban Black Bean Soup \$7

With Smoked Pork topped with Onion

Chef's Soup of the Day \$7

Prepared Daily with Chef's Choice of the Freshest
Ingredients Available for the Day

SALADS

SERVED WITH MOJO TOSTONES

Harry's Dinner Salad \$12

Baby Greens, Mixed Fresh Berries, Olive Oil, Balsamic Vinaigrette

With Jerk Chicken \$16.5

Jerk Chicken and Mango \$19.75

Jerk Marinated Chicken, Romaine, Radicchio, Mixed Greens, Mango,
Strawberries, Dried Cranberries, Toasted Macadamia Nuts, Orange
Cranberry Vinaigrette

Chimichurri Steak and Avocado \$24

Grilled Sliced NY Sirloin, Romaine, Radicchio, Mixed Greens, Avocado,
Manchego Cheese, Onion, Cilantro, Avocado Lime Vinaigrette

BURGERS

SERVED ON A SWEET ISLAND BUN

SERVED WITH CHOICE OF MOJO YUCCA FRIES OR SWEET POTATO FRIES

Jamaican Jerk Turkey Burger \$15.5

Jerk Turkey, Grilled Pineapple, Yellow Beefsteak Tomato,
Sweet Red Onion, Orange Chili Sauce, Cayman Aioli

Harry's Burger \$16.5

Fresh Angus Burger, Pick-a-Peppa® Slaw, Grilled Onions,
Yellow Beefsteak Tomato

Vegetarian Stack Burger \$14.5

Grilled Portobello Mushroom, Bell Peppers, Yellow Beefsteak Tomato,
Manchego Cheese, Baby Field Greens, Balsamic Vinaigrette

SANDWICHES & SLIDERS

SERVED WITH CHOICE OF MOJO YUCCA FRIES OR SWEET POTATO FRIES

Mojo Chicken \$16

Mojo Marinated Chicken, Yellow Beefsteak Tomatoes, Avocado, Sweet Pepper
Relish; Served on a Sweet Island Bun

Tripleta \$17

Roasted Pork, Smoked Ham, Shaved Steak, Swiss Cheese, Shoestring Potatoes,
Cayman Aioli; Served on Grilled Cuban Bread

Little Havana Sliders \$15

Roasted Pork, Grilled Onions, Garlic; Served on Mini Sweet Island Buns

Turks Island Chicken Sliders \$15

Fried Chicken topped with Grilled Pineapple, Tomato, and Sweet Red Onion
with Orange Chipotle Aioli Served on a Mini Sweet Island Bun



We are sensitive to our guest's dietary needs, although we aren't an allergen free facility, we'll make every effort
to avoid cross contamination of ingredients.

Please inform your server to speak with a chef concerning allergies or diets.

We ask that anyone with food restrictions to please use caution.

HARRY'S ENTREES

AVAILABLE 5PM — 10PM

Jamaican Jambalaya \$24

Chicken, Shrimp and Chorizo Sautéed with Onions, Peppers and
Tomatoes
with Zesty Creole Sauce served over Rice and Beans

Cayman Island Tropical Pollo \$23

Marinated Chicken with Island Spices
Topped with Avocado, Mango, Tomato, Onion and Cilantro
Served with Toasted Coconut Rice and Fried Plantains

Mojito Salmon \$21

Tropical Mint Salsa, Sweet Plantains, Mamposteo Rice

Ropa Vieja \$22

A Cuban Classic; Braised Beef, Peppers, Onions, Tomatoes,
Red Onion Mojo, Mamposteo Rice, Fried Yucca

Blue Mountain Coffee® & Soy Marinated Rib Eye \$26

Avocado, Mango Salsa
Choice of Mojo Yucca Fries or Sweet Potato Fries

Mojo Chicken & Gambas al Ajillo \$24

Mojo Marinated Chicken Breast, Jumbo Shrimp sautéed in Garlic,
Manchego Cheese, Mango Salsa, Mamposteo Rice

DESSERTS

Flan de Queso \$7

Caramel Sauce & Fresh Berries

Tres Leches Martini \$7

Sponge Cake soaked in three kinds of Milk, Whipped Cream, Pistachios



Online Menu QR code