

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