

# HARRISON'S LANDING

**Dinner served 4pm-close daily**

*"Where the BEST of Corpus Christi comes together"*

**Welcome, and thanks so much for being here today! We promise to do our very best to provide an enjoyable experience. We invite you to stop by our boutique inside, visit "The Mariner," our new craft cocktail and tapas bar upstairs, or take one of our boat cruises.**

**Enjoy yourself! ---Cathy, Hannah and Hank Harrison**

## APPETIZERS

### **FIRECRACKER SHRIMP** \$15.99

Panko-crusted fried shrimp covered with sweet and spicy Thai chili sauce. Served with white rice, cole slaw and topped with chopped green onion.

### **CALAMARI** \$17.99

Tender squid steaks cut into strips, then breaded and fried. Served with chipotle aioli sauce.

### **CHICKEN TENDERS** \$13.99

*Cajun style*—served with a horseradish-spiked honey mustard sauce or ranch dressing.

*Buffalo style*—served with Buffalo sauce and ranch dressing on the side. (If prefer tossed, please inform server.)

## CHIPS & DIPS

*Corn tortilla chips with choice of dips*

**QUESO** \$7.99      **QUESO & SHRIMP** \$10.99  
**SALSA** \$5.99

### **PLEASE TAKE NOTE...**

*Restrooms are located inside the boutique. For groups of (6) or more, an 18% gratuity will be added for your convenience.  
IF you have a seafood allergy, please let your server know!*

## SALADS

### **BLACKENED REDFISH SALAD with STRAWBERRY SALSA**

\$25.99

Mixed greens, sweet red peppers, blue cheese crumbles and a blackened redfish fillet—crowned with strawberry salsa. Blood orange vinaigrette served on the side.

### **TAVERN CAESAR SALAD**

**Shrimp** \$17.99      **Chicken** \$14.99  
**Traditional** \$12.99

Served the traditional way with a bed of romaine, shredded parmesan and croutons. Creamy Caesar dressing on the side.

## SOUPS

### **LOBSTER BISQUE**

CUP \$7.99      BOWL \$9.99

## DESSERTS

**KEY LIME PIE** \$7.99  
**COOKIE BUTTER BANANA PIE** \$9.99  
**SHORTCAKE** \$6.99

(Topping choices: Strawberry or Mango)

**NY STYLE CHEESECAKE** \$9.99

(Topping choices: Strawberry, Chocolate, Mango)

# ENTREES

**CRAZY CAJUN** \$27.99  
Blackened Redfish and shrimp, delicately dressed with our homemade creole sauce and garnished with green onion. Served with wild rice and seasonal veggies.

**MARINA GRILL** \$32.99  
A delicious combination of grilled or blackened redfish, shrimp and our signature lobster fritters. Served with wild rice and seasonal veggies.

**SHRIMP DIABLOS** \$27.99  
Bacon-wrapped shrimp with jalapenos, tossed in a blend of seasonings, then cooked until golden brown. Served with chipotle aioli, wild rice and seasonal veggies.

**TIKI GRILL**  
**Shrimp** \$21.99 **Redfish** \$24.99  
**Chicken** \$18.99  
Your choice of protein, grilled to perfection, with a blend of grilled red bell peppers, onion and pineapple in a **Polynesian** glaze. Served with wild rice and seasonal veggies.

*\*PLEASE notify us if you have a shellfish allergy.*

# FRIED PLATTERS

*\*Served with fries and Hush Puppies*

**FISH and CHIPS** \$17.99  
**TAVERN PANKO SHRIMP** \$19.99  
**COCONUT SHRIMP** \$22.99  
**CAPTAIN'S PLATTER** \$31.99  
Combination of flounder, shrimp and lobster fritters.

**\*\*Add (4) fried shrimp to any platter** \$7.99

**\*Note:** Onion rings can be substituted for \$1.99.

# BURGER

**BILL'S BURGER** \$15.49  
A ½ pound Angus beef patty, grilled to order, and served with lettuce, tomato, onion and pickle.

## Add-on options:

Bacon \$1.99  
American, Pepper Jack or Swiss \$ .99  
Bleu Cheese, Black & Bleu \$1.29  
Avocado \$1.29

*\*Beyond Burger substitute available upon request.*

# SANDWICH

**T-HEAD CHICKEN SANDWICH** \$15.99  
*Grilled, Blackened or Fried*

Delicious chicken breast, layered with Swiss cheese, bacon, lettuce, tomato, red onion, and pickle. Homemade chipotle aioli served on the side.

**\*Add-on option:** Black & Bleu \$1.29

# TACOS

**SHRIMP or REDFISH** \$17.49  
*Grilled, Blackened or Fried*

Two tacos filled with a cabbage slaw mix, dressed with homemade spicy chipotle aioli and mango salsa. Served with chips and salsa.

*\*Served on flour and corn blend tortillas*