

HARRISON'S LANDING



More than just a restaurant and bar

WATERFRONT DINING * SHOPPING * BOATING

*“There is nothing by which so much
happiness is produced as by
a good tavern.”*

Samuel Johnson 1709-1784

*Harrison's Landing is a family-owned business.
We respect your opinion, and encourage feedback from our guests.
Please share with us any comments or suggestions you may have by speaking
to a manager, or please feel free to contact me directly at
hlandingcc@gmail.com
or 361-881-8503, option. 2. Thanks so much for being here!
Cathy Harrison*

108 PEOPLES STREET T-HEAD * CORPUS CHRISTI, TX
www.harrisonslanding.net * 361-881-8503

FROM THE BAR SPECIALTIES

Shoreline Tea 8.25

Our tea is no joke. We have all your favorite liquors poured to perfection. (Limit 2 per guest) El Jimador, Bacardi, Bombay Sapphire, Triple Sec, sweet & sour, and cranberry juice.

Nell Betty Bahama Mama 6.75

A terrific blend of light and dark rum mixed to perfection. Captain Morgan, Myers Dark Rum, banana liqueur, grenadine, orange and pineapple juices.

Cucumber Mint Collins 7.95

A Tavern twist on the classic collins. Served with Absolut TEXAS Vodka, cucumber slices, fresh mint, mixed with sweet and sour, and topped with club soda. Perfect for summer.

Bloody Perfection 7.25

One of our best sellers. The perfect drink for any time of the day. Absolut Peppar Vodka and a spicy blend of flavors, topped off with a tasty Old Bay and celery salt rim.

Spiked Peach Tea 7.95 (Limit 2 please)

The best of the south! Southern Comfort, Bacardi, Deep Eddie and Peach Schnapps mixed with a little sweet and sour and cranberry juice.

The Pink Lady 5.75

Not your typical lady. An excellent blend of orange, mango and passion fruits to cool you off. Our favorite X Rated liqueur and Sprite on the rocks.

Tavern Sunset 6.75

This refreshing Caribbean-style cocktail is perfect for getting in the Tavern spirit. Malibu Rum, Melon Liqueur, cranberry and orange juices.

Pleasure Pier Margarita 7.25

Best margarita north of the border. Espolon Silver, Cointreau, and sweet & sour.

T-Head Mojito 7.25

The Mojito is a must have for all outdoor parties! We could not in good conscience leave this out. Bacardi Rum, simple syrup, briskly muddled mint, freshly squeezed lime and topped off with a splash of soda.

Draft Beer

Samuel Adams Seasonal, Shiner Bock, Angry Orchard, Dos XX, Pedernales Hefeweisen, and Blue Moon

Bottled Beer

Ballast Point (IPA)	Corona Light	Miller Light
Blue Moon	Dos XX	Modelo Especial
Budweiser	Guinness	O'Douls
Bud Light	Heineken	Sam Adams Boston Lager
Bud Light Lime	Lone Star (16 oz. Can)	Shiner Bock
Coors Light	Michelob Ultra	Stella Artois
Corona		

DAILY DRINK SPECIALS

MARGARITA MONDAY

TEXAS TUESDAY

WHISKEY & WINE WEDNESDAY

DRINK LIKE A PIRATE THURSDAY

TGI FRIDAY

SATURDAY STARTERS

SUNDAY FUNDAY

HAPPY HOUR

3-7 PM MON-THURS

\$3.75 HOUSE WHITE

\$4.25 HOUSE RED

\$2.50 DOMESTIC

\$3.25 WELLS

\$3.50 IMPORT

\$3.00 PINTS

LIVE MUSIC
CHECK SCHEDULE
HARRISONSLANDING.NET



Bartenders' Picks

Moon Driver 9.25

Blue Moon, Svedka Clementine Vodka & orange juice.

Beer-Rita 9.25

Modelo, Corona or Dos XX and Margarita.

Dos A' Lotta 9.25

Dos XX, Absolut Peppar Vodka and our own signature Bloody Mary mix.

Stella Retto 9.25

Stella Artois, Disaronno Amaretto liqueur & pineapple juice.

Fresh Mint Margarita 7.95

Everything you love about this classic with the inspired addition of refreshing mint. El Jimador and Cointreau.

Cucumber Martini 6.95

Refreshing & perfect for sipping by the water. Absolut TEXAS Vodka (cucumber and serrano pepper-inspired) with cucumber slices & chilled to perfection!

White Wine

House Chardonnay: Sycamore Lane
Kendall Jackson Chardonnay
Franciscan Chardonnay
Robert Mondavi Fume Blanc
Handcraft Pinot Grigio
Llano Reisling
Robert Mondavi Fume Blanc
Kim Crawford Sauvignon Blanc
House Zinfandel: Sycamore Lane

Red Wine

House Merlot: Sycamore Lane
House Cabernet: Sycamore Lane
Kendall Jackson Cabernet Sauvignon
Kendall Jackson Merlot
Robert Mondavi Pinot Noir
Llano Viva Rosso (Sweet Red)
House Sangria

APPETIZERS

Harrison's Landing
First bourbon whiskey
distilled in America.
1621



JUMBO LUMP CRAB CAKE 12.99

6 oz. jumbo lump blue crab cake
pan-seared and then drizzled with
chipotle aioli sauce.

HAY STACK 6.99

A heaping mound of deep-fried, thin-cut onion
strings. Served with Ranch dressing for dipping.

U-PEEL-EM SHRIMP

Chilled Gulf shrimp served with lemons, cocktail
sauce & crackers. 1/2 \$10.49 * Lb. \$15.99

SHRIMP COCKTAIL

MEXICAN STYLE 10.69

TRADITIONAL 9.99

Eight chilled shrimp served your favorite way.

HANNAH'S NACHOS 8.99

A heaping portion of freshly fried tortilla chips topped with
refried beans, shredded cheddar, pico de gallo, sour cream,
guacamole and jalapenos.

ADD CHICKEN or BEEF 3.59

OYSTERS ON THE HALF SHELL

1/2 Dozen \$9.99 * Dozen \$16.99

TAVERN CRAB PUPPIES 8.99

Eight hush puppies filled with crab meat and diced
jalapenos. Served with spicy chipotle aioli sauce
for dipping.

LIGHTHOUSE CAJUN SHRIMP 10.99

1/3 lb. of tender shrimp blended with blackened Cajun
spices, olive oil, and butter, then sauteed to perfection. Served
with garlic bread for dipping.

QUESADILLAS SHRIMP 10.49 * CHICKEN 8.99

A 12" flour tortilla filled with Cheddar cheese and chicken
or shrimp sauteed with bell peppers and onion, then grilled. Served
with sour cream and guacamole on the side.

CALAMARI 8.99

Tender calamari lightly breaded and fried. Served with side of
remoulade sauce.

CAJUN CHICKEN TENDERS 6.99

Half pound of chicken tenders dredged in Cajun seasoning
then deep fried. Served with honey mustard for dipping.

CHIPS & DIPS

Freshly fried corn tortilla chips, with your choice of dips:

GUACAMOLE 6.49 QUESO 6.49

ADD SALSA .79 ADD GUACAMOLE .99

GARLIC SHRIMP DIP 6.99

Juicy shrimp blended with cream cheese, garlic, and
garnished with freshly chopped spinach.

The Fine Print

Please keep in mind we are not a "fast food" restaurant. We strive to serve delicious food in a timely manner.
Sit back, relax, and enjoy the sights and sounds of our beautiful marina.

Please don't feed the seagulls; they never seem to pay their bill!

You're invited to sip and shop in our Boutique Gift Shop; feel free to take your beverage inside with you!

Restrooms for our guests are located inside our Boutique Gift Shop.

Indoor dining and bar are available year-round upstairs in our Marina Room.

To help insure prompt service for all guests, we ask that you not request separate checks for parties larger than 6.

We serve the freshest fish possible. Please note small bones may be found occasionally in a fillet.

For your convenience, an 18% gratuity will be added for parties of 6 or more.

We are a fido-friendly restaurant. Your furry friends are welcome to join you on the floating tiki bar dock, as long as they are well-behaved, leashed, and have current shots and a license. Water bowls are available for them!

Smoking is permitted on the front entrance deck and floating tiki bar dock only, but please no cigars or pipes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Harrison's Landing
First official English
Thanksgiving in the
New World - 1619

SALADS

Harrison's Landing
First house in Virginia
with a pediment roof -1726

ADD ON TOP OF ANY SALAD:

Popcorn Shrimp	4.29	Grilled Chicken	4.29
6 Grilled Shrimp	5.99	Jumbo Lump Crab	7.99

CARIBBEAN SALAD 10.99

Mixed salad greens topped with sliced strawberries, mandarin oranges, mango, pineapple, cran-raisins, red onions, feta cheese, and pecans with blueberry vinaigrette dressing served on the side.

TAVERN POWER SALAD 7.99

A mixture of kale, red onion, cran-raisins, feta cheese and our signature blueberry vinaigrette dressing.

SHRIMP SALAD 8.29

A creamy blend of chopped shrimp, hard boiled eggs, celery, and onion mixed together in a mayonnaise dressing, then served over a healthy portion of mixed greens with sliced tomato and avocado on the side.

COBB SALAD 9.99

A classic. Diced chicken, bacon, tomatoes, boiled egg, bleu cheese crumbles, and red onion, served over spring mix greens with your choice of dressing.

JUMBO LUMP CRAB SALAD 13.99

Fresh jumbo lump crab, sliced avocado, sweet red and green bell peppers, diced red onion, and bleu cheese crumbles served over a bed of mixed greens with kale. Served with citrus vinaigrette dressing on the side.

CAESAR WEDGE SALAD 7.49

Romaine wedges drizzled with a creamy Caesar dressing, and topped off with diced tomatoes, shredded parmesan cheese and croutons.

BUFFALO CHICKEN SALAD 10.99

Mixed salad greens, blue cheese crumbles, diced tomatoes and onions, and sliced grilled buffalo chicken.

DESSERTS

CHEF'S CHOICE

Ask your server about today's special temptation!

TRIPLE LAYER CHOCOLATE CAKE 6.49

Leave plenty of room for this delight with chocolate mousse between each layer!

MANGO KEY LIME PIE 4.99

Perfect finish to any meal.

FUDGE BROWNIE 4.99

Delicious fudge brownie drizzled with chocolate sauce.

Add Ice Cream 1.59

SOUPS

LOBSTER BISQUE

A creamy blend of lobster and shrimp slow cooked to a velvety consistency. Served with oyster crackers.

CUP 5.99 * BOWL 6.99

TAVERN GUMBO

A rich flavorful mix of chicken and sausage with just enough of a spicy kick! Served over wild rice.

CUP 5.99 * BOWL 6.99

SANDWICHES

Served with seasoned French fries. Substitute onion rings for 1.59
Choice of bun: Jalapeno Cheddar, Wheat or Sour Dough,
except where noted otherwise.

Harrison's Landing
First American
commercial shipyard
opened 1695

PHILLY CHEESE STEAK 9.99

1/3 pound of sliced ribeye piled on a toasted hoagie with grilled bell peppers, onions, mushrooms, and topped with Cheese Whiz, just like in Philadelphia!

CRABBY PATTY 15.59

6 oz. jumbo lump blue crab cake pan-seared and drizzled with our chipotle aioli sauce. Served on your choice of bun with mixed greens, tomato, and sliced red onion.

SHRIMP PO' BOY 9.99

GRILLED OR FRIED

Shrimp served your favorite way in a hoagie roll with spring mix, tomato, and red onion, drizzled with remoulade.

GRILLED CHICKEN 7.99

Seasoned chicken breast grilled to perfection, and served with lettuce, tomato, red onion and a pickle spear. ADD bacon, cheese, make it Cajun, or get creative with any of the add-ons below for .69 each.

FISHWICH 9.99

GRILLED, CAJUN OR FRIED

6 oz. Amberjack fillet served with lettuce, tomato, red onion, and a pickle spear on your choice of bun. Served with tartar sauce on the side.

TAVERN WRAPS 9.99

(MADE WITH TOMATO BASIL TORTILLAS)

* BLACKENED CHICKEN CAESAR.

A favorite salad all wrapped up! Romaine tossed lightly in Caesar dressing with parmesan cheese and sliced grilled chicken, then wrapped in a tomato basil tortilla.

* **CALI CLUB.** Sliced turkey breast, Swiss cheese, mixed greens, diced tomato, avocado, red onion, crispy bacon, and our pesto mayo.

CAPTAIN MONTE CRISTO 8.99

Layered deli sandwich of ham, turkey, American and Swiss cheeses on Texas toast dressed with mayo, then Shiner beer-battered and deep fried. Sprinkled with powdered sugar and served with melba sauce for dipping.

BURGERS

Served with seasoned fries, lettuce, tomato, red onion and pickle spear, on choice of bun: Jalapeno Cheddar, Wheat or Sour Dough.

SUBSTITUTE A VEGGIE PATTY FOR 1.59

HANK'S GNARLY BURGER 12.49

For the hearty appetite. Our 8 oz. Angus burger layered with pepper jack cheese, bacon strips, fried onion ring, & fried jalapenos, then dressed with creamy aioli dressing.

BILL'S BURGER 9.59

An 8 oz. Angus burger. Add .69 for choice of cheese. See selection below in "Sandwich Add-ons".

BLACK & BLEU BURGER 10.49

Our 8 oz. Angus burger seasoned with Cajun spices and topped with a generous portion of bleu cheese crumbles.

SURF & TURF BURGER 12.99

Our own twist on an oldie but goodie. Our 8 oz. Angus burger topped with three grilled shrimp and asparagus spears. Drizzled with Cajun Hollandaise dressing.

SANDWICH ADD-ONS:

Add any of your favorite toppings for .69 each

American Cheese	Avocado Slices	Grilled Onions
Bleu Cheese	Bacon Strips	Grilled Mushrooms
Cheddar	Cajun Seasoning	Jalapenos
Pepper Jack	Fried Onion Strings	Pico de Gallo
Provolone		
Swiss Cheese		

ENTREES

Grilled entrees are served with wild rice and grilled mixed veggies.

Fried entrees are served with fries & broccoli slaw.

Any exceptions are otherwise noted. Substitutions available:
garlic-parmesan mashed potatoes .99 & grilled asparagus 1.99

OFF THE HOOK (GRILLED OR FRIED)

Red Snapper 16.99 * Salmon 18.99

Amberjack 15.99 * Catch of the Day - Market Price

Add a sauce for 2.49

Cajun Hollandaise or Chutney Mango Spice

6 oz. fillet served your favorite way. If you like it spicy,
ask for it Cajun style!

SEAFOOD COMBO 19.99

(Grilled or Fried) Indulge yourself! A delicious combo
of an Amberjack fillet, 4 shrimp and 3 oysters.

ANDERSON RANCH SIRLOIN 19.99

10 oz. Black Angus, grain fed, top choice sirloin, brushed
with garlic butter and herbs then chargrilled to perfection!
Served with grilled asparagus and garlic-parmesan
mashed potatoes.

SURF & TURF 26.99

Our 10 oz. Anderson Ranch Black Angus, grain fed, top
choice sirloin with 3 grilled or fried shrimp. Served with
garlic-parmesan mashed potatoes & grilled asparagus.

TAVERN COLOSSAL SHRIMP

Four colossal shrimp served with
seasoned fries and broccoli slaw.

PANKO-BREADED 15.99

Served with cocktail or tartar sauce.

COCONUT-CRUSTED 16.79

Served with orange marmalade sauce.

CATHY'S PECAN-CRUSTED 16.99

Served with melba sauce.



We are pleased to serve the largest
shrimp available, however, they come at
a price. Due to international fishing
restrictions, demand has increased for
U.S. products, resulting in cost increases
for American consumers. Please know
we are doing our best to minimize
increases, rather than change the
product our guests have come to expect.

TACOS GRILLED, CAJUN OR FRIED

RED SNAPPER 12.99 * SHRIMP 12.59

Two flour tortillas filled with a cabbage cole slaw mix
dressed with chipotle aioli sauce, and served with corn
tortilla chips and homemade salsa.

SHRIMP K-BOBS 16.99

Two skewers of succulent shrimp with wedges of onion
and sweet red pepper, and fresh pineapple wedges,
seasoned and then grilled. Served with lobster butter.

FISH & CHIPS 11.99

6 oz. of catfish hand-breaded in corn meal, fried golden
brown, and served with seasoned fries, and hush puppies
spiked with jalapenos.

TROPICAL CHICKEN 12.99

Tender grilled chicken breast brushed with a sweet
tropical glaze, served over a bed of red and green bell
pepper slices, then topped with a fresh, grilled
pineapple wedge.

SIDES

ASPARAGUS-GRILLED 3.99

MIXED GRILLED VEGGIES 2.29

SIDE SALAD 3.49

SIDE CAESAR SALAD 3.49

GARLIC-PARMESAN MASHED POTATOES 2.29

BROCCOLI SLAW 1.99

ONION RINGS 2.79

SEASONED FRENCH FRIES 1.99

WILD RICE 1.99

SAUTEED MUSHROOMS 1.99

BEVERAGES

SLUSH: LIME, CHERRY, OR BLUEBERRY	2.59	SWEET OR UNSWEETENED ICED TEA	2.19
ROY ROGERS OR SHIRLEY TEMPLE	2.49	RASPBERRY TEA	2.19
MILK (WHITE OR CHOCOLATE)	2.19	LEMONADE	2.19
ORANGE, CRANBERRY, OR TOMATO JUICE	2.79	FOUNTAIN DRINKS	2.19
RED BULL	4.59	COFFEE OR HOT TEA	2.19
BOTTLED WATER	2.19		
S. PELLEGRINO MINERAL WATER	2.59		

Free refills on drinks above in this column.

Berkeley Plantation / Harrison's Landing *"Virginia's Most Historic Plantation"*

Berkeley Plantation on the James River usually appeared on Civil War maps as Harrison's Landing. Settled in 1619 – a year before the Mayflower left England - Berkeley was acquired by Benjamin Harrison II in 1691.

In 1774, his great grandson Benjamin Harrison V, "the Signer," was elected to the 1st Continental Congress. While in Philadelphia he "roomed" with his brother-in-law, Peyton Randolph President of the first Continental Congress in 1774, and Col. George Washington.

By 1776 and the 2nd Continental Congress, Gen. George Washington had assumed control of the Continental Army, Peyton Randolph had died and had been replaced by John Hancock, and Benjamin Harrison V joined 55 other patriots in signing the Declaration of Independence.

In 1781, the traitor Benedict Arnold pillaged Berkeley as a way to hurt a signer of the Declaration and close friend of George Washington, the man he had betrayed. Arnold recognized the sensitive points of Virginia aristocrats. He removed all the ancestral portraits of the Harrisons from the walls and placed them on a bonfire in front of the mansion. That not only hurt the Signer's family – for the Virginia planters spent heavily on artists to preserve their likenesses into earthly immortality – but also future historians seeking portraits of the Harrisons.

In 1840, the Signer's son, Gen. William Henry Harrison (6th generation), was elected the 9th President of the United States.

In 1862, During the Civil War, 140,000 Union troops occupied Harrison's Landing. President Abraham Lincoln twice visited there to confer with General George B. McClellan about his lack of prosecution of the War. It was during this 1862 occupation at Harrison's Landing that the haunting bugle call "Taps" was composed and first played.

In 1888, William Henry's grandson, another Benjamin Harrison (8th generation) was elected the 23rd president of the United States.

Cathy, Hank and Hannah Harrison are the owners of Harrison's Landing in Corpus Christi. Hank and Hannah are 13th generation direct descendants of the Harrisons of Berkeley Plantation. Their father, W. O. "Bill" Harrison, Jr. was a 12th generation descendant. He was proud of his heritage, and he loved Corpus Christi and all that he knew it could become.