

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 78401
www.HarrisonsLanding.net | 361-881-8503

FROM THE BAR SPECIALTIES

DAILY DRINK SPECIALS

- MARGARITA MONDAY
- TEXAS TUESDAY
- WHISKEY & WINE WEDNESDAY
- TEA PARTY THURSDAY
- TGI FRIDAY
- STORMING SATURDAYS
- SUNDAY FUNDAY

HAPPY HOUR

- ALL DAY MON-THURS
- \$3.75 HOUSE WHITE
- \$4.25 HOUSE RED
- \$2.50 DOMESTIC
- \$3.25 WELLS
- \$4.75 CRAFT
- \$3.50 IMPORT BOTTLES
- \$3.50 PINTS



Shoreline Tea 8.25 (Limit 2)

Our tea is no joke with your favorite liquors poured to perfection. El Jimador, Bacardi, Bombay Sapphire, sweet & sour, and cranberry juice.

Bloody Perfection 7.25

The perfect drink for any time of the day! Absolut Peppar Vodka mixed with the famous Louisiana Tony Chachere's bloody mary mix topped with tasty Old Bay and celery salt rim.

The Pink Lady 5.75

Not your typical lady. An excellent blend of orange, mango and passion fruits., X Rated liqueur & Sprite.

Cucumber Mint Collins 7.95

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

Pleasure Pier Margarita 7.25

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

Tavern Sunset 7.25

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

Spiked Peach Tea 7.95 (Limit 2 please)

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

T-Head Mojito 7.25

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

LIVE MUSIC
CHECK SCHEDULE
HARRISONSLANDING.NET

\$3

Margaritas
On The Rocks
Mon-Thurs

Weekly
Signature
Drinks

Daily Shot
Specials

Bartenders' Picks

Pat O'Brien's Hurricane 7.25

A perfect combination of Bacardi Silver, Kracken Rum, the official hurricane mix from the original hurricane, topped with a 151 floater. Get ready to be BLOWN AWAY! (Limit of 2)

Strawberry Mint Margarita 7.25

Ready to be refreshed! Cabo Wabo Tequila, fresh mint, sliced fresh strawberries & sweet 'n sour.

Blueberry Lemonade 5.75

Three Olives Blueberry Vodka and Deep Eddy Lemonade topped off with Sprite.

Jalapeno Martini 7.25

Svedka Jalapeno Vodka, splash of pineapple, jalapeno slices and chilled to perfection!

Honey Storm 6.25

Wild Turkey Honey, fresh lime juice, fresh mint, and topped with Crabbies Ginger Beer.

Beer Rita 9.25

Modelo, Corona or Dos XX and margarita

White Wine

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

Red Wine

- House Merlot: Sycamore Lane
- House Cabernet: Sycamore Lane
- Kendall Jackson Cabernet Sauvignon
- Kendall Jackson Merlot
- Becker Tempranillo
- Robert Mondavi Pinot Noir
- Robert Mondavi Cabernet Sauvignon
- House Sangria

Draft Beer

Miller Lite, Dos XX, Goliad Black Hefeweisen, Goliad Red Fish IPA, Blue Moon, & ask about our seasonal craft selection

Bottled Beer

- | | | |
|----------------|------------------------|------------------------|
| Blue Moon | Crabbie's Ginger Beer | Michelob Ultra |
| Budweiser | Dos XX | Miller Lite |
| Bud Light | Four Corner Local Buzz | Modelo Especial |
| Bud Light Lime | Guinness (16 oz can) | O'Douls |
| Coors Light | Heineken | Sam Adams Boston Lager |
| Corona | Landshark | Shiner Bock |
| Corona Light | Lone Star (16 oz. can) | Stella Artois |
| | | Woodchuck Gumtion |

APPETIZERS

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



JUMBO LUMP BLUE CRAB CAKES 8.99

Two jumbo lump blue crab cakes pan-seared, then drizzled with homemade spicy chipotle aioli sauce.

CAJUN CHICKEN TENDERS 7.59

1/2 lb. of chicken tenders dredged in Cajun seasoning then deep fried. Served with honey mustard for dipping.

CALAMARI 8.99

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

TAVERN CRAB PUPPIES 8.99

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

HAY STACK 6.99

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

HANNAH'S NACHOS 9.99

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

ROCKEFELLER 1/2 Doz 10.99 | Doz 17.99
Spinach, bacon & parmesan cheese, topped with panko bread crumbs & baked to a golden brown.

HALF SHELL 1/2 Doz 9.99 | Doz 16.99

FRIED OYSTER NACHOS 10.99

Half dozen oysters nestled atop freshly fried flour tortilla chips drizzled with homemade spicy chipotle aioli then topped with pico de gallo and feta cheese.

U-PEEL-EM SHRIMP 10.49

1/2 lb. of chilled Gulf shrimp, with saltines & lemons

SHRIMP COCKTAIL 10.69

MEXICAN STYLE OR TRADITIONAL

CHIPS & DIPS

Freshly fried corn tortilla chips with choice of dips:

GUACAMOLE OR QUESO 6.99

ADD SALSA .79 ADD GUACAMOLE .99

GARLIC SHRIMP DIP 7.49

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

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.

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

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

We are fido-friendly. Dogs are welcome on the tiki bar dock, as long as they are well-behaved, leashed, and wearing a current license tag. Water bowls available!

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

Please don't feed the seagulls; they never seem to pay their bill or clean up after themselves!

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

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

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

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

At our discretion, we reserve the right to refuse service to anyone

SALADS

ADD TO ANY SALAD:

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

DRESSINGS:

Blueberry Vinaigrette, Citrus Vinaigrette, Ranch, Honey Mustard, Blue Cheese, low fat Italian, Thousand Island, and Caesar

COBB SALAD 10.49

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

TAVERN POWER SALAD 11.99

A mixture of kale, romaine, red onion, cran-raisins, feta cheese, diced tomatoes, diced sweet potatoes, cucumbers, sliced almonds, fresh cilantro, and our homemade citrus vinaigrette.

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.

SHRIMP SALAD 8.99

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.

AHI TUNA SALAD 13.99

Thinly-sliced grilled Ahi tuna set atop a bed of spring mix garnished with sliced tomatoes, red onions and cucumber. Served with sweet chili dressing on the side.

CURRY CHICKEN SALAD 8.99

Spring mix salad greens with sliced tomatoes crowned with a creamy blend of chicken breast, pineapple, celery, chutney, curry powder and mayo.

JUMBO LUMP CRAB SALAD 13.99

Fresh jumbo lump blue 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 our homemade citrus vinaigrette dressing on the side.

CAESAR WEDGE SALAD 8.69

Romaine wedge drizzled with creamy Caesar dressing, and topped with diced tomatoes, shredded parmesan and croutons.

SOUPS

SOUP DU JOUR 4.29 | 5.29

Check with your server for today's selection.

LOBSTER BISQUE 5.99 | 7.49

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

TAVERN GUMBO 5.29 | 6.79

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

SIDES

ASPARAGUS-GRILLED 3.99

ONION RINGS 2.79

BROCCOLI SLAW 1.99

MIXED GRILLED VEGGIES 2.29

FRENCH FRIES - SEASONED 1.99

GARLIC PARMESAN MASHED POTATOES 2.29

FRIED OKRA 1.99

WILD RICE 1.99

SIDE SALAD 3.99

SIDE CAESAR SALAD 3.99

SAUTEED MUSHROOMS 1.99

Harrison's Landing
First American
commercial shipyard
opened 1695

SANDWICHES

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

FISHWICH 10.99

Grilled, Cajun or Fried 6 oz Amberjack fillet served your way. Served with lettuce, tomato, and red

CRABBY PATTY 15.59

Six oz. jumbo lump blue crab cake pan-seared and drizzled with our homemade spicy chipotle aioli, and served with mixed greens, tomato, and sliced red onion.

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.

CURRY CHICKEN SALAD 9.49

Our homemade curry chicken salad on toasted 9-grain wheat bread with spring mix.

TAVERN CLUB 9.99

Traditional 3-decker with freshly sliced turkey, avocado slices, applewood bacon, lettuce & tomato on toasted 9-grain wheat bread. Served with seasoned fries.

PO' BOY *Shrimp* 10.59 / *Oysters* 12.59

Grilled or fried shrimp OR fried oysters served in a hoagie roll with spring mix, tomato, and red onion, drizzled with remoulade.

PHILLY CHEESE STEAK 9.99

1/3 pound of thinly sliced beef piled on a toasted hoagie with grilled bell peppers, onions, mushrooms, and topped with melted cheese, just like in Philadelphia!

FRENCH DIP 9.99

A generous mound of lightly seasoned, thinly-sliced grilled beef piled high on a hoagie roll with melted provolone. Served with au jus for dipping.

ULTIMATE GRILLED CHEESE 7.99

American & Swiss cheeses melted together with sliced tomatoes and fresh basil on your choice of toasted 9-grain wheat bread or Texas toast. Add ham .69

GRILLED CHICKEN 8.99

Seasoned grilled chicken breast served with lettuce, tomato, red onion and a pickle spear. ADD bacon, cheese, or Cajun seasonings for .69 each.

BURGERS

All 8 oz. Angus beef patties. 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

BILL'S BURGER 9.59

An 8 oz. Angus burger. Add .69 for cheese: cheddar, provolone, pepper jack, bleu cheese, or swiss.

HANK'S GNARLY BURGER 12.49

For the hearty appetite. Our 1/2 pound Angus beef burger layered with pepper jack cheese, bacon strips, fried onion ring and fried jalapenos, then dressed with homemade spicy chipotle aioli sauce.

SURF & TURF 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.

SOUTH OF THE BORDER 11.59

If you like it spicy, this is for you. Pepper Jack cheese, pico de gallo, fried jalapenos, and finished with our homemade spicy chipotle aioli brushed on the bun to add more spice.

HICKORY BURGER 11.59

If you like the flavor of smoke, you'll like this. Hickory smoke glaze topped with pepper jack cheese, Applewood bacon and caramelized onions.

FRITO BURGER 11.29

For nacho lovers. Start with a spread of our homemade spicy chipotle aioli, then layers of refried beans, jalapenos, and cheddar cheese, then top it off with a mound of Fritos!

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.

CALI CLUB

Sliced turkey breast, Swiss cheese, mixed greens, diced tomato, avocado, red onion, crispy bacon, and our homemade pesto

ENTREES

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

Fried entrees are served with seasoned fries & broccoli slaw.

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

Off The Hook

(6 oz. fillet grilled, pan-seared or fried)

Seared Ahi Tuna 19.99 | Salmon 17.99

Redfish 15.99

Amberjack 15.99 | Red Snapper 16.99

Add a signature sauce for 2.49

Cajun Hollandaise | Chutney Mango Spice

SEAFOOD COMBO 20.99

(Grilled or Fried) Indulge yourself! A delicious combo of a 6 oz. Amberjack fillet, 4 shrimp and 3 oysters.

DIXIE RANCH RIB EYE 19.99

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

SURF & TURF 24.99

Our 10 oz. Dixie Ranch Black Angus, grain fed, top choice rib eye with 2 jumbo grilled or fried shrimp. Served with garlic-parmesan mashed potatoes and grilled asparagus.

SHRIMP DIABLOS 18.99

Eight bacon-wrapped shrimp stuffed with jalapenos, hand-tossed in a blend of seasonings, then deep-fried golden brown. Served with remoulade, mixed grilled vegetables and garlic-parmesan mashed potatoes.

JUMBO LUMP CRAB CAKE 15.99

6 oz. homemade jumbo lump blue crab cake pan-seared and drizzled with our homemade spicy chipotle aioli sauce. Served with wild rice and mixed grilled vegetables.

TAVERN COLOSSAL SHRIMP

Four colossal shrimp fried golden brown and 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.

FRIED OYSTERS 15.99

8 hand-breaded succulent oysters deep-fried golden brown.

SHRIMP SCAMPI 15.99

Shrimp sauteed in garlic butter sauce, then tossed with diced tomatoes asparagus, and linguini and sprinkled with parmesan cheese. Served with garlic bread.

AHI TUNA 19.99

Grilled, Cajun or pan-seared. An 8 oz fillet prepared medium-rare unless requested otherwise, and served on a bed of Asian cole slaw. Served with our spicy homemade chipotle aioli on the side, with garlic-parmesan mashed potatoes and mixed grilled vegetables.

REDFISH CASINO 17.29

Grilled, Cajun or pan-seared. A 6 oz. fillet dressed with our homemade hollandaise sauce, pico de gallo, jumbo lump blue crab and sliced avocado.

GRILLED SHRIMP 16.99

8 grilled Gulf shrimp accompanied by a mix of grilled and seasoned onion, sweet red peppers and fresh pineapple. Served with lobster butter sauce.

TACOS GRILLED, CAJUN OR FRIED

Red Snapper 13.49 | Shrimp 12.99 Ahi Tuna 14.59
(Corn tortillas available upon request)

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

FISH & CHIPS 12.99

6 oz. of flounder hand-breaded in a blend of New Orleans seasonings, fried golden brown, and served with seasoned fries, and hush puppies spiked with jalapenos.

BELLAIRE CHICKEN 13.99

6 oz. grilled boneless chicken breast with melted Swiss cheese and crowned with sliced avocado.

TROPICAL CHICKEN 13.99

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.

TURTLE CHEESECAKE 4.99

Graham cracker crust with light and fluffy cream cheese with caramel and chocolate chips served on a bed of caramel and chocolate drizzle.

STICKY TOFFEE CAKE 4.99

Moist, rich cake iced with a creamy rich caramel sauce, then drizzled with white caramel sauce.

DESSERT

KEY LIME PIE 4.99

Perfect finish to any meal !

TRIPLE LAYER CHOCOLATE CAKE 5.99

Leave plenty of room for this triple layer guilty pleasure. It's got chocolate mousse between the layers!

FRIED CHEESECAKE 4.99

A pastry-like flour tortilla filled with cheesecake, rolled and flash-fried golden brown. Sprinkled with cinnamon and sugar, then drizzled with chocolate and caramel sauce, and topped with whipped cream.

FUDGE BROWNIE 4.99

Delicious fudge brownie drizzled with chocolate sauce.
Add Ice Cream 1.59

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.