

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 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

APPETIZERS

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

SHRIMP & CRAB CEVICHE 10.99

Jumbo lump blue crab and Gulf shrimp marinated in a blend of citrus, cucumbers, tomatoes, and red onions. Served with a side of house fried tortilla chips.

BONELESS BUFFALO WINGS 8.49

A local favorite. Boneless chicken breaded and fried then served plain or dressed in buffalo sauce. Choose from honey mustard, ranch or bleu cheese dressing for dipping.

SHINER BOCK RINGS 7.59

Fried onion rings Texas style. Tempura batter made with Shiner Bock beer. Served with cilantro jalapeno ranch dressing.

FIRECRACKER SHRIMP 8.99

5 Panko-cruste fried shrimp covered with sweet and spicy Thai chili sauce. Served with white rice and Asian slaw.

CALAMARI 9.99

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

TAVERN CRAB PUPPIES 8.99

Homemade spiked hush puppies filled with crab meat and diced jalapenos. Served with our homemade, spicy aioli sauce for dipping.

U-PEEL-EM GULF SHRIMP 1/2 LB. 10.49

HANNAH'S NACHOS 9.99

A heaping portion of freshly fried tortilla chips topped with refried beans, queso, pico de gallo, sour cream, guacamole and jalapenos. *Add Chicken or Beef 3.59*

OYSTERS ON THE HALF SHELL

Cold, juicy Gulf oysters served with cocktail sauce, lemons and crackers.
1/2 Doz 12.99 | Doz 19.99

NEW TAVERN STACK 10.99

A layered delight.

Guacamole, chopped tomatoes and basil, finely diced cucumbers, and mango salsa, topped with chunks of jumbo lump blue crab.

Served with freshly fried tortilla chips.

CHIPS & DIPS

Freshly fried corn tortilla chips with choice of dips:

HOT CRAB DIP 8.59

HOT GARLIC SHRIMP DIP 7.49

QUESO 7.29

NEW MANGO SALSA 6.99

A South Texas favorite.

Diced mango, tomato, red onion, jalapeno, cilantro and lime juice blended together and chilled to create a refreshingly delightful flavor.

ADD SALSA .79 ADD GUACAMOLE .99

SOUPS

LOBSTER BISQUE 5.99 | 7.59

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

CHICKEN & SAUSAGE GUMBO

5.49 | 6.59

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

NEW TAVERN SEAFOOD GUMBO

5.99 | 7.59

Our homemade version of this traditional Cajun dish with shrimp, fish, Andouille sausage, and just enough bite!

ENTREES

Substitute sweet potato fries for .79

or Shiner Rings for 1.59

Add a side House or Caesar salad to any entree for 2.99

NEW YORK STRIP 23.99 **NEW**

12 oz. Certified Angus beef New York Strip brushed with garlic butter and herbs then chargrilled. Served with grilled asparagus and garlic mashed potatoes.

SURF & TURF 28.99

Our 12 oz. New York Strip with your choice of 4 grilled, blackened, or fried shrimp. Served with garlic mashed potatoes and grilled asparagus.

CRAB-ENCRUSTED FLOUNDER 19.99

6 oz flounder fillet encrusted with our signature jumbo lump crab cake, then drizzled with our homemade Cajun remoulade sauce. Served with rice pilaf and grilled asparagus.

REDFISH CASINO 19.99

Prepared your way: grilled, blackened, or pan-seared. A 6 oz. fillet dressed with our homemade hollandaise sauce, pico de gallo, jumbo lump blue crab and sliced avocado. Served with rice pilaf and grilled mixed vegetables.

SEAFOOD BOIL 19.99

A customer favorite! A mix of seasonal shellfish with Andouille sausage, red potatoes, and corn on the cob!

NEW MARINA GRILL 22.59

Indulge! A delicious grilled combo of a 6 oz. Flounder fillet, 3 shrimp and a 3 oz crab cake. Served with rice pilaf & mixed vegetables.

JUMBO LUMP CRAB CAKES 18.99

Two 3 oz. homemade jumbo lump blue crab cakes pan-seared and drizzled with our homemade spicy chipotle aioli sauce. Served with rice pilaf and mixed grilled vegetables.

CRAZY CAJUN 19.99

Start with a bed of rice pilaf layered with a 6 oz. blackened Red Snapper fillet, add homemade creole sauce and top off with 5 grilled shrimp. Yum! Served with grilled mixed vegetables.

SALMON WITH MANGO SALSA 18.99

NEW A 6 oz salmon fillet grilled or blackened then topped with a sweet mango salsa. Served over rice pilaf with grilled mixed veggies on the side.

SHRIMP DIABLOS 18.99

8 bacon-wrapped shrimp stuffed with jalapenos, hand-tossed in a blend of seasonings, then fried golden brown and served on a bed of remoulade. Served with garlic mashed potatoes and grilled mixed veggies on the side.

NEW POLYNESIAN GRILL

YOUR CHOICE: Mahi fillet, 8 shrimp or chicken breast brushed with a sweet tropical glaze, then char-grilled. Served over rice pilaf with grilled sweet red and green peppers, onions & fresh pineapple. Mixed vegetables on the side. For lighter fare, ask your server to "hold" the glaze.

Shrimp 17.99 | Mahi 17.99 | Chicken 14.99

PASTA ALFREDO (CHICKEN OR SHRIMP) 15.99

Your choice of a juicy chicken breast or eight Gulf shrimp grilled with Cajun seasonings set atop a bed of linguini gently crowned with homemade Alfredo sauce and grated parmesan cheese. Served with garlic bread.

FRIED PLATTERS

Served with seasoned fries, cole slaw & hush puppies

FISH & SHRIMP 17.99

FRIED OYSTERS 15.99

FISH & CHIPS 15.49

COCONUT SHRIMP 16.99

TAVERN PANKO SHRIMP 15.99

CAPTAIN'S PLATTER 22.59

Indulge! A delicious FRIED combo with Flounder and 3 each shrimp & oysters. Served with our homemade hush puppies, seasoned fries and cole slaw.

SANDWICHES & MORE

SANDWICHES & BURGERS are served with seasoned fries and choice of bun: Jalapeno Cheddar, Wheat or Sour Dough, Substitute sweet potato shoestring fries for .79 or Shiner Rings for 1.59

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, sliced red onion, fries and a pickle

TAVERN CLUB 10.99

Traditional 3-decker with freshly sliced turkey, ham, avocado slices, applewood bacon, lettuce, and tomato served on toasted 9-grain wheat bread.

SOUTHWEST WRAP 10.99

Blackened chicken breast, romaine, black beans, corn, avocado, chipotle crema, and cheddar cheese rolled in a tomato basil tortilla.

FISHWICH 11.59

Grilled, Blackened or Fried 6 oz. Mahi fillet served your way. Served with lettuce, tomato, red onion and pickle, on your choice of bun.

T-HEAD CHICKEN SANDWICH 10.99

NEW Seasoned grilled chicken breast layered with Swiss cheese, bacon, lettuce, tomato, red onion, and pickle, then dressed with our homemade pesto mayo.

QUESADILLAS

A 12" flour tortilla filled with Cheddar cheese, sauteed bell peppers and onions, then grilled. If you want more than veggies, add your choice of grilled chicken or shrimp. Served with sour cream and guacamole on the side.

Shrimp 10.99 | Chicken 9.49 | Veggie 7.99

JAPONICA PO' BOY **NEW**

Grilled, blackened or fried. Shrimp 11.29 | Oyster 12.99

Your choice of shrimp or juicy oysters served in a toasted hoagie roll with leaf lettuce, tomato, red onion, and spicy remoulade.

BURGERS

8 oz. Certified Angus beef patties.

Served with seasoned fries.

Choice of bun: Sour Dough, Wheat, Jalapeno Cheddar

Substitute sweet potato shoestring fries for .79, Shiner Rings for 1.59 or a veggie pattie for 1.59

HANK'S GNARLY BURGER 12.49

For the hearty appetite. An 8 oz. burger layered with pepper jack cheese, bacon strips, fried onion ring, pickle, and fried jalapenos. Dressed with homemade spicy chipotle aioli sauce.

BILL'S BURGER 10.59

You won't go hungry. 8 oz. certified Angus beef patty grilled to order and served with lettuce, tomato, onion and pickle on your choice of bun.

Add cheddar, provolone, pepper jack, Swiss or bleu cheese for .69

& MORE

TACOS *Grilled, Blackened or Fried*

Red Snapper 13.49 | Shrimp 12.99 | Ceviche 13.29
(Choice of flour or corn tortillas)

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

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

DRESSINGS:

Blueberry Vinaigrette, Citrus Vinaigrette, Ranch, Honey Mustard,
Blue Cheese, Balsamic Vinaigrette, Thousand Island, Apple
Cider Vinaigrette, Cilantro Jalapeno Ranch, and Caesar

SOUTHWEST COBB SALAD 10.59

NEW A Southwest twist on a classic. Blackened diced chicken, bacon, tomatoes, black beans, corn, and sliced avocado, served over a bed of chopped romaine and topped with crunchy tortilla strips. Served with cilantro-jalapeno ranch dressing.

JUMBO LUMP CRAB SALAD 15.99

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. Served with our homemade citrus vinaigrette dressing on the side.

TAVERN SALAD 6.99

Spring mix, raisins, pecans, and feta cheese crumbles, served with homemade apple cider vinaigrette on the side.
*Add: Popcorn Shrimp 4.29 | 6 Grilled Shrimp 5.99
Grilled Chicken 4.29 | Jumbo Lump Crab 7.99*

CARIBBEAN SALAD 12.99

Mixed salad greens topped with sliced strawberries, mandarin oranges, mango, pineapple, raisins, red onions, feta cheese, and pecans with home-made blueberry vinaigrette served on the side.
*Add: Popcorn Shrimp 4.29 | 6 Grilled Shrimp 5.99
Grilled Chicken 4.29 | Jumbo Lump Crab 7.99*

SHRIMP SALAD 11.59

A creamy blend of chopped shrimp, celery, and onion mixed in a mayonnaise dressing, then served over a healthy portion of mixed greens with sliced tomato and sliced avocado.

SHORELINE CAESAR SALAD

Shrimp 14.99 | Chicken 13.49
Chopped romaine drizzled with creamy Caesar dressing, and topped with shredded parmesan and croutons.

DESSERT

TURTLE CHEESECAKE 5.59

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

JIM BEAM CHOCOLATE MOUSSE PIE 5.59

Light and creamy dark chocolate mousse with a hint of Jim Beam in an Oreo crust. Topped with whipped cream and shaved dark chocolate on top.

KEY LIME PIE 5.59

Tangy key lime pie. Perfect finish to any meal !

BREAD PUDDING 5.59

One of a kind, and homemade. Topped with caramel whiskey sauce and pecans. Served with Blue Bell 1905 vanilla ice cream.

SIDES

COLE SLAW - HOMEMADE 2.59

GRILLED MIXED VEGGIES 2.25

ASPARAGUS-GRILLED 3.99

CORN ON THE COBB (2 MINI) 2.59

SWEET POTATO SHOESTRING FRIES 2.99

SEASONED FRENCH FRIES 2.59

GARLIC MASHED POTATOES 2.59

RICE PILAF 2.59

SHINER BOCK BEER-BATTERED

ONION RINGS 4.59

SIDE HOUSE OR CAESAR SALAD 3.99

BAR Specialties

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 Zing Zang 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 Tito's vodka, X Rated liqueur, grenadine & Sprite.

Cucumber Mint Collins 7.95

A Tavern twist on the classic collins. Pearl Cucumber Vodka, cucumber slices & fresh mint mixed with sweet & sour, simple syrup, and topped with club soda.

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 & sour and cranberry juice.

Honey Storm 6.75

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

T-Head Mojito 7.25

A MUST for all outdoor parties! Bacardi Rum, simple syrup, briskly muddled mint, freshly squeezed lime juice and a splash of soda.



HAPPY HOUR

MON-THURS

4-7pm

3.75 House White

4.25 House Red

3.25 Wells

Bottled Beer:

2.50 Domestic

3.50 Import

Draft Beer:

3.00 Domestic

4.00 Import

\$4 Margarita on the Rocks

\$2.50 Landshark Draft

\$2.50 Ziegenbach Draft

All Day, Every Day

LIVE MUSIC

Wed-Sun

Bottled Beer

Blue Moon	Landshark
Budweiser	Lone Star (16 oz. can)
Bud Light	Michelob Ultra
Bud Light Lime	Miller Lite
Coors Light	Modelo Especial
Corona	O'Douls
Corona Light	Rahr & Sons Dadgum IPA
Corona Premier	Sam Adams Boston Lager
Crabbie's Ginger Beer	Shiner Bock
Dos XX	Shiner Wicked Ram IPA
Four Corners Local Buzz	Stella Artois
Guinness (16 oz can)	Woodchuck Gumption
Heineken	

Draft Beer

Bud Light
 Dos XX
 Blue Moon
 Celis Citrus Grandis
 Karbach Love Street
 Karbach Seasonal
 Landshark
 Ziegenbach

DAILY DRINK SPECIALS

Mai Tai Monday - \$3.25

Texas Tuesday

All Texas Products 1/2 off

Whiskey & Wine Wednesday

All whiskey discounted & wine bottles 1/2 off

Tea Party Thursday

All Tea Drinks \$5

Forget It Friday

All premium Margaritas on the Rocks \$6

Storming Saturday

\$5 Hurricanes, Dark & Stormy & Honey Storm

Sunday Funday

Domestic Buckets \$11 or Mixed Buckets \$13.50

Mimosa & Bloody Mary Carafes \$14

Bartenders' Picks

Blueberry Lemonade 5.75

Three Olives Blueberry Vodka and Deep Eddy Lemon Vodka, real blueberry puree & Sprite.

Pat O'Brien's Hurricane 7.25

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

Strawberry Mint Margarita 7.25

Ready to be refreshed? Herradura Tequila, fresh mint, sliced fresh strawberries & sweet 'n sour.

Treaty Oak Punch 6.25

Treaty Oak rum, pineapple, cranberry and OJ.

White Wine

House Chardonnay: Sycamore Lane

Kendall Jackson Chardonnay

Simi Chardonnay

Becker Moscato

Estancia Pinot Grigio

Llano Reisling

Robert Mondavi Fume Blanc

Clifford Bay Sauvignon Blanc

Red Wine

Saved Rose

Viva Rosso Sparkling Sweet Red

House Merlot: Sycamore Lane

Kendall Jackson Merlot

Robert Mondavi Pinot Noir

7 Moons Red Blend

House Sangria

House Cabernet: Sycamore Lane

Kendall Jackson Cabernet Sauvignon

Robert Mondavi Cabernet Sauvignon

THE FINE PRINT

We are fido-friendly. Well-behaved, leashed dogs wearing a current license tag are welcome on the back dock. Water bowls upon request!

Restrooms are located inside at Cathy's Boutique & Gifts

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

Please note small bones may be found occasionally in fish fillets.

You're invited to sip and shop in our Boutique & Gift Shop!

Please be responsible in your consumption of alcohol.

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

Smoking is permitted only on the boardwalk at the front entrance. We appreciate your understanding and cooperation.

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

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

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.

Our founder, W. O. "Bill" Harrison, Jr. was a 12th generation descendant, and was very proud of his heritage. He was born and raised in Corpus Christi, loved his hometown and all that he knew it could become. His children William (Hank) Harrison III and Hannah Harrison Marsh are 13th generation direct descendants and Hannah's son Hayden William Marsh is a 14th generation direct descendant. Bill's wife Cathy, Hank and Hannah are the owners of Harrison's Landing in Corpus Christi.