

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

SEAFOOD CEVICHE 10.99

Gulf shrimp and white fish marinated in a blend of citrus, cucumbers, tomatoes, green onions, cilantro and red onions, then topped with diced avocado. Served with a side of house fried tortilla chips.

SHINER BOCK RINGS 7.59

A Texas-size tower of fried onion rings made with a Tempura batter laced with Texas-brewed Shiner Bock beer. Served with cilantro jalapeno ranch dressing.

FIRECRACKER SHRIMP 9.99

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

CALAMARI 10.99

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

TAVERN CRAB PUPPIES 8.99

Homemade 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*

SOUTHERN NACHOS 10.99 NEW

It's not what you're thinking....layers of freshly fried tortilla chips, black beans, corn, cilantro, pulled pork, jalapenos, and finished with white cheddar queso and sriracha crema.

NEW

WINGS 9.99

Who doesn't like finger-licking good chicken wings? 10 per order
Choice of sauce: Buffalo, Garlic Parmesan, Plain, or Honey BBQ

SHRIMP COCKTAIL 10.99

Served Mexican Style with cocktail sauce spiked with pico de gallo. Served with freshly fried corn chips on the side.

CHIPS & DIPS

Freshly fried corn tortilla chips with choice of dips:

\$

GARLIC SHRIMP DIP 7.59

QUESO 7.29

ADD SALSA .79 ADD GUACAMOLE .99

MANGO SALSA 6.99

NEW

CRAB & ARTICHOKE DIP 8.99

A warm, creamy blend of crab & diced artichokes, then topped with parmesan cheese.

SOUPS

LOBSTER BISQUE 5.99 | 7.99

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

CHICKEN & SAUSAGE GUMBO

5.49 | 6.99

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

SOUP DU JOUR

4.59 | 5.99

Please notify your server
if you have a
shellfish allergy.

ENTREES

Substitute sweet potato fries for .79
or Shiner Rings for 1.59

NEW YORK STRIP 23.99

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 29.99

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 lump crab cake, then drizzled with our homemade Cajun remoulade sauce. Served with rice pilaf and grilled asparagus.

REDFISH CASINO 19.99

Grilled, blackened, or pan-seared. A 6 oz. fillet dressed with our homemade hollandaise sauce, pico de gallo, 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 !

CRAWFISH ETOUFFEE 16.99 **NEW**

Begin with a dark roux and add sauteed crawfish, onions, tomatoes, and bell peppers, then simmered to blend the flavors. Served over white rice with garlic bread.

MARINA GRILL 22.59

Indulge! A delicious grilled combo of a 4 oz. Mahi fillet, 4 shrimp and a 3 oz crab cake. Served with rice pilaf & mixed vegetables.

CRAB CAKES 19.99

Two 3 oz. homemade 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 Redfish fillet, add homemade creole sauce, garnish with chopped green onion, then top off with 5 grilled shrimp. Yum!

SALMON WITH MANGO SALSA 18.99

8 oz Atlantic 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, 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.

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 pepper, onions & fresh grilled pineapple.

Mixed vegetables on the side.

Shrimp 17.99 | Mahi 17.99 | Chicken 14.99

PESTO SHRIMP PASTA 16.99 **NEW**

Grilled shrimp, tomatoes and asparagus in a creamy pesto sauce served over fettuccini. Served with garlic bread.

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 fettuccini 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. homemade blue crab cake pan-seared and drizzled with our homemade spicy chipotle aioli, and served with leaf lettuce, 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 or Texas toast.

SOUTHWEST WRAP 10.99

Blackened chicken breast, romaine, seasoned black beans and 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. *Make it Black & Bleu for .89*

MARINA MELT 9.99

NEW Our version of a deluxe grilled cheese sandwich. Provolone, Cheddar & Pepper Jack cheeses, avocado, tomato and bacon on grilled 9-grain wheat bread or Texas toast.

T-HEAD CHICKEN SANDWICH 10.99

Seasoned grilled chicken breast layered with Swiss cheese, bacon, lettuce, tomato, red onion, and pickle, with our homemade pesto mayo on the side.

& MORE

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

NEW SOUTH TEXAS KICKER 10.99

Our version of the BBQ pulled pork sandwich but kicked up a notch with grilled onions, pico de gallo Served on a sweet King's Hawaiian roll.

NEW TRIPLE OINKER 12.99

Back by popular demand. Pulled BBQ pork, ham, and bacon topped with onions and pickles, then topped with Pepper Jack cheese. Served on sweet King's Hawaiian roll.

BURGERS

8 oz. Certified Angus beef patty.

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

Bun choice: Jalapeno Cheddar, Wheat or Sour Dough

Substitute a veggie patty 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, fried jalapenos, lettuce, tomato, onion and pickle, then dressed with homemade spicy chipotle aioli sauce.

BILL'S BURGER 10.99

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

Add Cheddar, Provolone, Pepper Jack, Swiss or Bleu cheese for .69

TACOS

Two Each - (Corn or Flour Tortillas)

Served with corn tortilla chips and homemade salsa.

NEW PULLED PORK 11.99

Seasoned pork, cilantro, red onions & verde salsa

SHRIMP 12.99 | MAHI 13.49

(Grilled, Blackened or Fried)

Filled with cabbage slaw mix dressed with our homemade spicy chipotle aioli, and mango 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

BLACKENED SALMON SALAD WITH STRAWBERRY SALSA 15.99

NEW Mixed greens, sweet red peppers, feta cheese crumbles,
and a blackened salmon fillet crowned with strawberry
salsa. Homemade apple cider vinaigrette served on the side.

CRAB SALAD 17.99

Fresh lump blue crab, sweet red bell peppers, tomatoes,
diced red onion, and bleu cheese crumbles served over a
bed of mixed greens. Served with our homemade citrus
vinaigrette dressing on the side.

SOUTHWEST COBB SALAD 10.99

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

CARIBBEAN SALAD 12.99

Mixed salad greens topped with sliced strawberries,
mandarin oranges, mango, pineapple, Craisins,
red onions, and feta cheese with homemade
blueberry vinaigrette served on the side.

**Add: Popcorn Shrimp 4.29 | 6 Grilled Shrimp 5.99
Grilled Chicken 4.29 | Blackened Salmon 8.99**

SHRIMP SALAD 11.59

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

SHORELINE CAESAR SALAD

Shrimp 14.99 | Chicken 13.49 | Traditional 9.99

Chopped romaine, sliced red onions, shredded
parmesan cheese and croutons. Creamy Caesar
dressing served on the side.

DESSERT

TURTLE CHEESECAKE 5.59

Graham cracker crust with light and fluffy cream cheese
with a layer of caramel and chocolate chips and chopped
pecans on top. Served over a bed of caramel and chocolate
drizzle.

CHOCOLATE SILK PIE 5.59 **NEW**

Creamy chocolate pie finished with whipped cream and
shaved chocolate pieces on top.

KEY LIME PIE 5.59

Tangy key lime pie. Perfect finish to any meal!

WHISKEY CAKE 5.59 **NEW**

Buttery bundt cake topped with whiskey caramel sauce
and pecans. Served with a scoop of 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 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

4-7 pm

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

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 Cabernet: Sycamore Lane

Kendall Jackson Cabernet Sauvignon

Robert Mondavi Cabernet Sauvignon

Bottled Beer

Am I Right or Amarillo	Heineken
Blue Moon	Landshark
Budweiser	Lone Star (16 oz. can)
Bud Light	Michelob Ultra
Bud Light Lime	Miller Lite
Coors Light	Modelo Especial
Corona	Sam Adams Boston Lager
Corona Light	Shiner Bock
Corona Premier	Stella Artois
Dos XX	Woodchuck Gumption
Guinness (16 oz can)	

Draft Beer

Bud Light
Dos XX
Blue Moon
Karchach Love Street
Kona Kanalei
Landshark
Ziegenbach

THE FINE PRINT

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

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

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

Restrooms are located inside the building.

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

Please notify your server if you have a shellfish allergy.

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

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

Please be responsible in your consumption of alcohol.

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 two sons Hayden William Marsh and Dylan Oliver Marsh are 14th generation direct descendants. Bill's wife Cathy, Hank and Hannah are the owners of Harrison's Landing in Corpus Christi.