

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
CHILLIN' CHILTON MONDAY
TEXAS TUESDAY
WHISKEY & WINE WEDNESDAY
TEA PARTY THURSDAY
TGI FRIDAY
STORMING SATURDAYS
SUNDAY FUNDAY

HAPPY HOUR
MON-THURS 4-7 PM
\$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. Effen 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! Bacardi Rum, simple syrup, briskly muddled mint, freshly squeezed lime and topped off with a splash of soda.

LIVE MUSIC
CHECK SCHEDULE
HARRISONSLANDING.NET

\$4
Margaritas
On The Rocks
Every Day
Weekly
Signature
Drinks
Weekly
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.

White Wine

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

Red Wine

Saved Rose
Viva Rosso Sparkling Sweet Red
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
7 Moons Red Blend
House Sangria

Draft Beer

Bud Light, Dos XX, Goliad Black Hefeweisen, Blue Moon, Karbach Love Street and Kona Kanalei.

Bottled Beer

Am I Right or Amarillo	Corona Premier	Michelob Ultra
Blue Moon	Crabbie's Ginger Beer	Miller Lite
Budweiser	Dos XX	Modelo Especial
Bud Light	Four Corner Local Buzz	O'Douls
Bud Light Lime	Guinness (16 oz can)	Revolver Series
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

NORI TUNA 10.59

NEW

4 oz. Ahi tuna fillet wrapped in Nori (seaweed) then tempura-battered and flash fried. Served with Asian slaw, wasabi mustard and topped with Thai chili sauce.

FIRECRACKER SHRIMP 8.99

NEW

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

TAVERN CRAB PUPPIES 8.99

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

JUMBO LUMP CRAB CAKE 7.99

One 3 oz. jumbo lump blue crab cake pan-seared, then drizzled with homemade spicy chipotle aioli sauce.

REVOLVER RINGS 7.59

NEW

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

FRIED GREEN TOMATOES 7.59

NEW

Locally grown green tomatoes dusted with cornmeal, then fried golden brown. Served with Cajun remoulade sauce.

CALAMARI 9.59

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

TAVERN TENDERS 7.59

Seven country-fried chicken tenders served plain or dressed in buffalo sauce. Served with honey mustard, ranch or bleu cheese dressing for dipping.

Restrooms for our guests are located inside our Gift Shop.

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

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

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

The Fine Print

We are fido-friendly. Well-behaved, leashed dogs are welcome on the tiki bar dock, and must wear a current license tag. Water bowls available!

RAW BAR

NEW

BAYOU BAKED OYSTERS

ROCKEFELLER

1/2 Doz 11.59

Oysters topped with spinach, bacon, cream sauce & parmesan cheese, then baked golden brown.

HALF SHELL 1/2 Doz 10.59 | Doz 17.59

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

SHRIMP COCKTAIL 10.99

Mexican or Traditional Style

NEW

RAW BAR COMBO 16.59

1/2 dozen oysters on the half shell and 1/4 lb u-peel-em shrimp

NEW

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.

CHIPS & DIPS

Freshly fried corn tortilla chips with choice of dips:

NEW

HOT CRAB DIP 8.59

GARLIC SHRIMP DIP 7.49

GUACAMOLE 6.99

QUESO 7.29

ADD SALSA .79 ADD GUACAMOLE .99

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

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

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

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, and Caesar

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.

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 served on the side.

SHRIMP SALAD 10.59

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

TAVERN POWER SALAD 10.99

Hand-tossed kale and romaine, mandarin oranges, quinoa, bacon, and toasted almonds. Served with red wine vinaigrette and sprinkled with shaved parmesan cheese.

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.

COBB SALAD 10.59

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.

CAESAR WEDGE SALAD 8.99

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

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

SOUPS

LOBSTER BISQUE 5.99 | 7.59

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

TAVERN GUMBO 5.59 | 6.59

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

SIDES

ASPARAGUS-GRILLED 3.99

REVOLVER BEER-BATTERED ONION RINGS 4.59

BROCCOLI SLAW (HOMEMADE) 2.59

MIXED GRILLED VEGGIES 2.25

FRIES - SEASONED OR SWEET POTATO 2.59

GARLIC MASHED POTATOES 2.59

WILD RICE 2.59

SIDE HOUSE SALAD 3.99

SIDE CAESAR SALAD 3.99

SAUTEED MUSHROOMS 2.59

MAC & CHEESE 2.59

SANDWICHES

Served with seasoned fries. Substitute sweet potato fries for .79 or Revolver beer-battered onion rings for 1.59. Choice of bun: Jalapeno Cheddar, Wheat or Sour Dough, except where otherwise noted.

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.

TAVERN CLUB 9.99

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

SOUTHERN BLT 9.59

NEW

Cornmeal fried green tomatoes, applewood smoked bacon, and romaine, served on 9-grain toasted wheat bread dressed with spicy chipotle aioli sauce.

FISHWICH 10.99

Grilled, Blackened or Fried 6 oz Amberjack fillet served your way. Served with lettuce, tomato, & red onion.

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.

SHRIMP PO' BOY 10.59

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

TAVERN WRAPS 8.99

ALL
NEW

Made with tomato basil tortillas.
Served with regular or sweet potato fries.
Substitute Revolver beer-battered onion rings for 1.59

SOUTHWEST CHICKEN AVOCADO

Blackened chicken breast, romaine, black beans, corn, avocado, chipotle crema, and cheddar cheese.

TURKEY & CUCUMBER

Turkey breast, romaine, pickled cucumbers & shredded carrots, Swiss cheese, and dressed with pesto aioli.

CHEF'S SIGNATURE ASIAN CHICKEN

Marinated chicken breast, romaine, pickled shredded carrots, edamame and sweet sesame sauce.

TACOS GRILLED, BLACKENED OR FRIED

Red Snapper 13.49 | Shrimp 12.99 | Ahi Tuna 14.59
(Choice of flour or corn tortillas)

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.

CAPTAIN MONTE CRISTO 9.59

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

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!

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

8 oz. Certified Angus beef patties. Served with seasoned fries. Substitute sweet potato fries for .99
Bun choice: Jalapeno Cheddar, Wheat or Sour Dough.
Substitute a veggie patty for 1.59

BILL'S BURGER 9.59

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

HANK'S GNARLY BURGER 12.49

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

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.

ENTREES

Grilled: served with wild rice and grilled mixed veggies.
Fried: served with homemade broccoli slaw & seasoned fries, or substitute sweet potato fries for .79. Exceptions are noted.

CRAB-ENCRUSTED FLOUNDER 18.99

6 oz flounder fillet encrusted with our signature jumbo lump crab cake, then drizzled with our house-made Cajun remoulade sauce.

NEW

DIXIE RANCH RIB EYE 22.59

12 oz. Certified Angus beef hand-cut and brushed with garlic butter and herbs then chargrilled! Served with grilled asparagus and garlic mashed potatoes.

SURF & TURF 27.99

Our 12 oz. Dixie Ranch ribeye with 4 grilled, blackened, or fried shrimp. Served with garlic mashed potatoes and grilled asparagus.

CRAZY CAJUN 19.99

Start with a bed of wild rice layered with a 6 oz. blackened Red Snapper fillet then homemade creole sauce and topped off with 5 grilled shrimp. Yum! Served with grilled mixed veggies.

NEW

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.

SHRIMP CREOLE 15.99

NEW

Sauteed shrimp, diced tomatoes, the Holy Trinity (onion, celery and bell peppers) with a pepper sauce served over a bed of white rice. Served with garlic bread.

SHRIMP DIABLOS 18.99

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 mashed potatoes.

SHRIMP & GRITS 15.99

NEW

Sauteed shrimp and tomatoes in a white wine cream sauce over coarsely ground grits with cheddar cheese. Served with garlic bread.

TAVERN COLOSSAL SHRIMP

Four colossal shrimp fried golden brown

PANKO-BREADED 15.99

COCONUT-CRUSTED 16.79

REDFISH CASINO 17.29

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.

SEAFOOD COMBO 22.59

Indulge! A delicious FRIED OR GRILLED combo. Both include 6 oz, flounder and 4 shrimp. The grilled version is served with 3 Oysters Rockefeller. Promise, you won't go home hungry.

AHI TUNA 19.99

Grilled, blackened or pan-seared. Prepared medium-rare. Served on a bed of Asian cole slaw with our spicy homemade chipotle aioli on the side, with garlic mashed potatoes and mixed grilled vegetables.

JUMBO LUMP CRAB CAKE 15.99

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

GRILLED AMBERJACK PASTA 17.99

Herb-seasoned grilled amberjack server over linguini with Cajun cream sauce. Served with garlic bread.

NEW

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.

SEAFOOD BOIL 17.59

NEW

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

FISH & CHIPS 14.99

6 oz. of flounder hand-breaded in New Orleans seasonings, then fried golden brown Hush puppies spiked with jalapenos on the side and seasoned fries.

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 pineapple wedge.

**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.

NEW

BREAD PUDDING 5.59

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

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.

KEY LIME PIE 4.99

Homemade with tangy key limes, and perfect finish to any meal!

CREME BRULEE 4.49

Rich vanilla egg custard topped with a contrasting layer of hard caramel and served with fresh raspberries and blueberries.

NEW

ICE CREAM 2.59

There's always room for a generous scoop of Texas' own Blue Bell 1905 vanilla ice cream.

NEW

BEIGNETS 5.59

Just like in New Orleans! Four classic fried French donuts dusted with powdered sugar. Served with our signature melba sauce or honey.

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.