# Harry’s Poolside Bar & Grill

407-996-9840

[harryspoolside.com/about-us/](https://www.harryspoolside.com/about-us/)

9840 International Drive, Orlando, FL 32819

## Starters

**Barbados Wings $17**

Jamaican Pick-a-Peppa® Garlic-Lime Sauce

**Key West Conch Fritters $14**

Duval Street Habanero Chili

**Island Coconut Shrimp $17.5**

Gulf Shrimp with Orange Chili Sauce

**Cayman Island Calamari $17**

Panko Calamari with Cayman Aioli

**“Oh My” Gorgonzola Dip $13**
With Caramelized Onions, Garlic, Roasted Tomatoes and Artichokes
served with Baked Roti Bread

**Shrimp Pinchos $17**Grilled Shrimp Skewers, Guava BBQ Glaze, Avocado, Tropical Salsa

**St. Kitts Fish Dip $15**

Smoked Fresh-Water Rainbow Trout, Cream Cheese, Sour Cream, Fresh Horseradish, House Spices, Tri-Color Tortilla Chips

**Mexican Street Corn Dip 15**

Sweet Corn, Tajin, Lime, Cream Cheese, Tri-Color Tortilla Chips

## Soups

**Cuban Black Bean Soup $7**

With Smoked Pork topped with Onion

**Chef’s Soup of the Day $7**

Prepared Daily with Chef’s Choice of the Freshest

Ingredients Available for the Day

## Salads

Served with Mojo Tostones

**Harry’s Dinner Salad $15**Baby Greens, Mixed Fresh Berries, Balsamic Vinaigrette
**With Jerk Grilled Chicken $19.5**

**With BBQ Glazed Shrimp Pinchos $23.5**

**With Pan Seared Salmon $24.5**

**Jerk Chicken and Mango $19.75**

Jerk Marinated Chicken, Romaine, Radicchio, Mixed Greens, Mango, Strawberries, Dried Cranberries, Toasted Macadamia Nuts,

Orange Pomegranate Vinaigrette

**Chimichurri Steak and Avocado $24**

Grilled Sliced NY Sirloin, Romaine, Radicchio, Mixed Greens, Avocado, Queso Fresco, Onion, Cilantro, Avocado Lime Vinaigrette

## Burgers

Served on a Sweet Island Bun
choice of Mojo Yucca Fries or Sweet Potato Fries
Substitute Side House Salad – **1.5**

**Harry’s Burger $23**Fresh Angus Burger, Bacon, American Cheese, Lettuce, Tomato, Sweet Red Onion

**Jamaican Jerk Turkey Burger $18**

Jerk Turkey, Grilled Pineapple, Tomato,

Sweet Red Onion, Orange Chili Sauce, Cayman Aioli

**Island Burger $21**

Fresh Angus Burger, Pick-a-Peppa® Slaw, Grilled Onions, Tomato

**Vegetarian Stack Burger $17.5**

Grilled Portobello Mushroom, Bell Peppers, Tomato,

Queso Fresco, Baby Field Greens, Balsamic Vinaigrette

## Sandwiches & Sliders

Served with choice of Mojo Yucca Fries or Sweet Potato Fries
Substitute Side House Salad – **1.50**

**Mojo Chicken $19**

Mojo Marinated Chicken, Tomatoes, Avocado, Sweet Pepper Relish; Served on a Sweet Island Bun

**Blackened Mahi $19.50**

Baby Field Greens, Tomatoes, Tropical Salsa
Served on Grilled Ciabatta Bread

**Tripleta $20**

Roasted Pork, Smoked Ham, Shaved Steak, Swiss Cheese, Shoestring Potatoes, Cayman Aioli; Served on Grilled Cuban Bread

**Steak Fajita $24**Beef Sirloin, Queso Fresco, Grilled Onions and peppers, Chipotle Aioli, Avocado, Tomatoes served on Cuban Bread, Duval Street Habanero Sauce

**Little Havana Sliders $17**

Roasted Pork, Grilled Onions, Garlic; Served on Mini Sweet Island Buns

**Turks Island Chicken Sliders $17**

Grilled Chicken Breast, Grilled Pineapple, Tomato, and Sweet Red Onion with Orange Chipotle Aioli Served on a Mini Sweet Island Bun

## Desserts

**Flan de Queso $8**

Caramel Sauce & Fresh Berries

**Tres Leches Martini $8**

Sponge Cake soaked in three kinds of Milk,
Whipped Cream, Pistachios

**Touch of the Tropics $8**

Vanilla Cake, Mango Curd, Passionfruit Jam, Pineapple Mousse

## HARRY’S Entrees

Available 5pm – 10PM

**Jamaican Jambalaya $27**

Chicken, Shrimp and Chorizo Sautéed with Onions,
Peppers and Tomatoes with Zesty Creole Sauce served over Rice and Beans

**Mojito Salmon $28**

Tropical Mint Salsa, Sweet Plantains, Mamposteao Rice

**Mojo Chicken & Gambas al Ajillo $29**

Mojo Marinated Chicken Breast, Jumbo Shrimp sautéed in Garlic,
Queso Fresco, Tropical Salsa, Mamposteao Rice

**Grilled New York Steak $32**Grilled Chimichurri Marinated NY Steak

Sauteed Mushroom & Onions, Gorgonzola Sauce, Mashed Potatoes, Sweet Plantains

**Kingston Jerk Shrimp Pasta $28**Jamaican Jerk Shrimp, Cavatelli Pasta, Roma Tomatoes,
Cilantro, Queso Fresco, Chimichurri Cream Sauce, Garlic Bread

**Ropa Vieja $27**

A Cuban Classic; Braised Beef, Peppers, Onions, Tomatoes,
Red Onion Mojo, Mamposteao Rice, Fried Yucca

**Chili Rubbed Antigua Grilled Rib Eye $33**

Ancho Chili-Cumin Rubbed Rib Eye

Chimichurri Compound Butter, Parmesan Potato Cake and Grilled Asparagus

**Curacao Fried White Fish $26**

Battered White Fish, Mashed Potatoes, Green Beans,
Mango Remoulade Sauce

**St. Lucia Pork Ribs**

Guava Mango BBQ Sauce, Yucca, Island Green Beans, Tropical Salsa

**Half Rack 29 | Full Rack 36**

## Specialty Cocktails

**Toasted Coconut Colada** Siesta Key Toasted Coconut Rum blended with Pina Colada Mix, topped with Planteray Dark Rum Float

**Frozé All Day**
Notorious Pink Rosé, Stoli Vodka, St. Germain, Frozé Mix

**Modern Tiki Iced Tea**

Planteray O.F.T.D. Rum, Bacardi Rum, Jim Beam Bourbon, New Amsterdam Gin, Orgeat Syrup, Lime Juice.

**The Seahorse**
Horse Soldier Bourbon, Fernet, Falernum, Citrus, Bitters.

**El Hector**
Mi Campo Reposado Tequila, Mango, Lime, Python Salt.

**Blackberry Mojito**
Bacardi Silver, Blackberry Puree, Mint, Lime

**Pie Apple Hooch**

Ole Smoky Apple Pie Moonshine, Apple Pucker Liqueur, Sweet and Sour.

**Adult’s Juice Box**

Malibu Rum, Passionfruit Syrup, Pineapple, Orange.

**Upgrade to a floater of Dark Rum $**

**Aperol Spritz**

Aperol, Sparkling Wine, Soda.

**Upgrade to La Marca Prosecco $**

**Cucumber Flower**

Hendricks Gin, St. Germain, Tonic, Lime.

**Painkiller (Non-alcoholic)**

Pineapple, Orange, Lime, Pina Colada Mix.