

HARPOON HENRY'S

SEAFOOD RESTAURANT



DINNER

APPETIZERS

Clam Chowder	6 / 8
New England Style	
Clam Chowder Bread Bowl	11
a San Francisco favorite	
Calamari Strips	10
Pounded tender, sautéed, tartar sauce	
Jumbo Shrimp Cocktail	17
5 wild Mexican shrimp, tartar sauce	
Coconut Shrimp	16
rolled in coconut, mango sauce	
Jalapeño Shrimp	16
wrapped with Jalapeño bacon	
Oyster Shooters* (3)	9
fresh oysters, house cocktail sauce	
Guacamole & Chips	9
Shrimp & Crab Cakes	15
Maryland style, aioli	

SMALL PLATES

Hula Chicken Sliders (3)	11
Hawaiian style, pineapple, soyu	
Kobe Beef Sliders (3)	11
fresh ground, cheddar	

DINNER SALADS

House Salad	7
Mixed greens, cheese, olives, mixed veggies	
Traditional Caesar	8
Parmigiana, croutons	
Asian Pear and Walnut	9
Field greens, candied walnuts, tomato, onion, craisins, Asian pears, blue cheese	

MEAT & POULTRY

Served with vegetable and mashed potatoes or rice pilaf

Hula Chicken	19
Hawaiian style with teriyaki, tropical salsa	
Filet Mignon	36
Twin medallions, demi-glace, onion rings	

SEAFOOD ENTRÉES

Served with vegetable and choice of garlic mashed potatoes or rice pilaf

Fish & Chips - a Harpoon's favorite	19
Beer battered - served with our famous tartar sauce and fries	
Calamari Steak	19
Reminiscent of Abalone - lightly breaded and sautéed	
Atlantic Salmon	25
Maple soy glaze, buerre blanc, balsamic reduction	
Swordfish	29
Grilled with Maître D' butter, herbs, lemon	
Mahi-Mahi Macadamia	28
Macadamia nut crust, orange mango sauce	
Henry's Special "Tuna Stack"	29
Ahi Tuna seared rare on a crab cake over white rice, topped with red pepper aioli, spicy Asian sauce, fried wontons	
Coconut Shrimp	26
Lightly battered, coated with coconut, orange mango sauce	
Lobster	mkt.
lobster tail, drawn butter, lemon	

COMBINATIONS

Shrimp Combination	27
A combination of grilled jumbo Mexican shrimp, coconut shrimp and shrimp tempura	
Seafood Combination	29
Coconut Shrimp, Mahi Macadamia, & pan seared Scallops	

BISTRO PLATES

Choice of Caesar salad or clam chowder

PETITE FILET MIGNON 26

demi-glace, onion rings, crostini

FRESH SALMON 24

Maple soy glaze, buerre blanc, balsamic reduction

CAFÉ ENTRÉES

Deluxe Cheese Burger served with fries	16
Angus ground chuck, lettuce, tomato, cheddar, pickles, onion, brioche	
Champagne Burger	299
A bottle of <i>Dom Perignon</i> with our famous cheeseburger	
Wine Burger	365
A bottle of <i>Opus One</i> with our famous cheeseburger	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies.