

# HARPOON HENRY'S

## SEAFOOD RESTAURANT

ESTAB. 1975



### APPETIZERS

CLAM CHOWDER	7 / 9
CLAM CHOWDER BREAD BOWL	12
CALAMARI STRIPS	11
JUMBO SHRIMP COCKTAIL	17
COCONUT SHRIMP	17
JALAPEÑO BACON WRAPPED SHRIMP	17
OYSTER SHOOTERS	10
GUACAMOLE & CHIPS	10
SHRIMP & CRAB CAKES	16

### SMALL PLATES

HULA CHICKEN SLIDERS (3)	11
ANGUS BEEF SLIDERS (3)	11
FILET MIGNON SLIDERS (3)	16
BAJA TACO (1) with chips & salsa	9

### SALADS

MARKET SALAD	8
Chopped greens, cheese, olives, veggies, croutons	
ROMAINE WEDGE SALAD	10
Heart of romaine, Danish blue cheese dressing, bacon, red onion, tomato	
ASIAN PEAR SALAD	11
Field greens, candied walnuts, tomato, onion, craisins, Asian pears, blue cheese, balsamic dressing	
TRADITIONAL CAESAR	8
Romaine, shredded Reggiano, rustic croutons	

### ENTRÉE SALADS

CALIFORNIA SALAD	10
Spinach, greens, avocado, egg, cucumber, olives	
Add - tuna salad +4 chicken +8 shrimp +10	
COBB SALAD	17
Turkey, avocado, bacon, egg, cheddar, jack, and blue cheese	
SEAFOOD SALAD	22
Shrimp, scallops, tomato, avocado	

### MEAT & POULTRY

Vegetable, garlic mashed potatoes or rice pilaf	
HULA CHICKEN	22
Hawaiian style with teriyaki sauce, tropical salsa	
FILET MIGNON	38
Twin medallions, demi-glaze, onion rings, crostini	
HAWAIIAN RIB-EYE STEAK	34
Pineapple-soy-ginger marinade	

### DINNER ENTRÉES

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

FISH & CHIPS	21
Beer battered – with tartar sauce, coleslaw, fries	
CALAMARI STEAK	20
Lightly breaded, sautéed, tartar sauce	
FILET OF PETRALE SOLE	22
Sautéed with a parmesan crust, lemon butter, capers	
ATLANTIC SALMON	26
Maple soy glaze, balsamic reduction	
SWORDFISH	29
Grilled with Maître D' butter, herbs, lemon	
MAHI-MAHI MACADAMIA	29
Sautéed with a macadamia nut crust, orange mango sauce	
COCONUT SHRIMP	27
Lightly battered, coated with coconut, orange mango sauce	
LOBSTER	mkt.
7-8 oz. Lobster tail, drawn butter, lemon	
CIOPPINO	28
A San Francisco favorite – fresh fish, shrimp, scallops, mussels and clams in a savory broth	

### COMBINATIONS

SHRIMP COMBINATION	29
A combination of grilled jumbo Mexican shrimp, coconut shrimp, and shrimp tempura	
SEAFOOD COMBINATION	32
Coconut shrimp, mahi-mahi macadamia, pan seared scallops	
FILET MIGNON & LOBSTER	mkt
A petite filet and an 7-8 oz. lobster tail	

### BISTRO PLATES

choice of clam chowder or a Caesar salad

FRESH SALMON	25
maple soy glaze, balsamic reduction	
PETITE FILET MIGNON	27
Demi-glaze, onion rings, crostini	

### CAFÉ ENTRÉES

DELUXE BURGER	17
Handmade Angus ground chuck patty with the works, lettuce, tomato, pickle, onion, brioche, fries	
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.

SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE  
MASTERCARD-VISA-DISCOVER ACCEPTED

SORRY NO PERSONAL CHECKS