

SPECIALTY COCKTAILS

MAI-TAI

Light & dark island rums, tropical juices, 151

CADILLAC MARGARITA

Hornitos Reposado, Cointreau, Grand Marnier

BLUE HAWAIIAN

Bacardi, coconut rum, pineapple juice, blue curacao

PIÑA COLADA

Bacardi rum, pineapple juice, coconut purée

MOSCOW MULE

Smirnoff vodka, ginger beer, fresh lime

HAWAIIAN MARTINI

Pineapple & vanilla vodka, coconut rum, pineapple juice

RASPBERRY LEMON DROP

Smirnoff citrus vodka, Chambord, fresh lemon juice

COSMOPOLITAN

Smirnoff cranberry vodka, cranberry juice, lime

CUCUMBER MARTINI

Smirnoff, St. Germain, agave, lime, muddled cucumber

KEY LIME PIE

Whipped cream vodka, pineapple, lime juice

WINE BY THE GLASS

WHITES

SALMON CREEK CHARDONNAY	9.95
HESS SELECT CHARDONNAY	11.50
KENDALL-JACKSON CHARDONNAY	11.50
LA CREMA CHARDONNAY	14.50
SONOMA-CUTRER CHARDONNAY	14.50
CHAT. ST MICHELLE RIESLING	14.50
SALMON CREEK PINOT GRIGIO	9.95
BOLLINI PINOT GRIGIO	11.50
SALMON CREEK WHITE ZINFANDEL	9.95
MATUA SAUVIGNON BLANC	11.50
KIM CRAWFORD SAUVIGNON BLANC	12.50

REDS

SALMON CREEK CABERNET	9.95
HESS CABERNET	11.50
MURPHY-GOODE CABERNET	12.50
SALMON CREEK PINOT NOIR	9.95
LA CREMA PINOT NOIR	15.50
KENDAL-JACKSON PINOT NOIR	12.50
SALMON CREEK MERLOT	9.95
MURPHY-GOODE MERLOT	11.50

CHAMPAGNE

SALMON CREEK BRUT	Split	11	DOMAINE LAURIER BRUT	Split	13
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DRAFT BEER

	MUG	PINT		MUG	PINT
COORS LIGHT (4.2%) Coors Brewing Company - Golden CO.	5.5	7	BELGIAN WHITE ALE (5.4%) Blue Moon Brewing - Golden, CO	6.5	8
SCULPIN IPA (7%) Ballast Point - San Diego, CA	7	8.5	NO NAME IPA (7%) Artifex - San Clemente, CA	6.5	8
STELLA ARTOIS (5.2%) Stella Artois Brewery - Leuven, Belgium	6.5	8	UNA MAS AMBER LAGER (5.8%) Left Coast Brewery - San Clemente, CA	6.5	8

"FEATURED CRAFTS"

ASK YOUR SERVER FOR THIS MONTH'S SELECTIONS

BOTTLED BEER

BUD LIGHT (4.2%) Anheuser Bush - St. Louis, MO	6	STONE DELICIOUS IPA* (6.9%) Stone Brewing Co. - Escondido, CA	7
CORONA (4.6%) Cerveceria Modelo - Nava, Mexico	7	TANK 7 FARMHOUSE ALE (8.5%) Boulevard Brewing - Kansas City, MO	8
LONGBOARD ISLAND LAGER (4.6%) Kona Brewing Co. - Kona, HI	7	O'DOUL'S (na) Anheuser Bush - St. Louis, MO	6
PACIFICO (4.5%) Cerveceria Pacifico - Mazatlán, Mexico	7	GUINNESS (4%) Guinness - Dublin Ireland	7
HEFEWEIZEN (4.9%) Widmer Brewing - Portland, OR	7	BLACK BUTTE PORTER (5.2%) Deschutes Brewing - Bend, OR	7
HEINEKEN (5%) Heineken - Netherlands	7	SIERRA NEVADA PALE ALE (5.6%) Sierra Nevada - Chico, CA	7
ANCHOR STEAM (4.9%) Anchor Brewing - San Francisco, CA	7	BLONDE ALE (4.8%) Saint Archer Brewing - San Diego, CA	7

*Crafted for reduced gluten

12/19/2019

WINE BY THE GLASS

WHITES

SALMON CREEK **CHARDONNAY**
HESS SELECT **CHARDONNAY**
KENDALL-JACKSON **CHARDONNAY**
LA CREMA **CHARDONNAY**
SONOMA-CUTRER **CHARDONNAY**
CHAT. ST MICHELLE **RIESLING**
SALMON CREEK **PINOT GRIGIO**
BOLLINI **PINOT GRIGIO**
SALMON CREEK **WHITE ZINFANDEL**
MATUA **SAUVIGNON BLANC**
KIM CRAWFORD **SAUVIGNON BLANC**

REDS

SALMON CREEK **CABERNET**
HESS **CABERNET**
RED DIAMOND **CABERNET**
MURPHY-GOODE **CABERNET**
SALMON CREEK **PINOT NOIR**
LA CREMA **PINOT NOIR**
KENDAL-JACKSON **PINOT NOIR**
RED DIAMOND **MERLOT**
SALMON CREEK **MERLOT**
MURPHY-GOODE **MERLOT**

CHAMPAGNE

SALMON CREEK **BRUT**

DOMAINE LAURIER **BRUT**

DRAFT BEER

COORS LIGHT (4.2%)
Coors Brewing Company - Golden CO.
LAGUNITAS IPA (6.2%)
Lagunitas Brewing Co. - Petaluma, CA
STELLA ARTOIS (5.2%)
Stella Artois Brewery - Leuven, Belgium

BELGIAN WHITE ALE (5.4%)
Blue Moon Brewing - Golden, CA
NO NAME IPA (7%)
Artifex - San Clemente, CA
UNA MAS AMBER LAGER (5.8%)
Left Coast Brewery - San Clemente, CA

"FEATURED CRAFTS"

ASK YOUR SERVER FOR THIS MONTH'S SELECTIONS

BOTTLED BEER

BUD LIGHT (4.2%)
Anheuser Bush - St. Louis, MO
CORONA (4.6%)
Cerveceria Modelo - Nava, Mexico
LONGBOARD ISLAND LAGER (4.6%)
Kona Brewing Co. - Kona, HI
PACIFICO (4.5%)
Cerveceria Pacifico - Mazatlán, Mexico
HEFEWEIZEN (4.9%)
Widmer Brewing - Portland, OR
HEINEKEN (5%)
Heineken - Netherlands
ANCHOR STEAM (4.9%)
Anchor Brewing - San Francisco, CA

STONE IPA (6.9%)
Stone Brewing Co. - Escondido, CA
TANK 7 FARMHOUSE ALE (8.5%)
Boulevard Brewing - Kansas City, MO
BLONDE ALE (4.8%)
Saint Archer Brewing - San Diego, CA
ELLIE'S BROWN ALE (5.5%)
Avery Brewing - Boulder, CO
BLACK BUTTE PORTER (5.2%)
Deschutes Brewing - Bend, OR
SIERRA NEVADA PALE ALE (5.6%)
Sierra Nevada - Chico, CA
GUINNESS (4%)
Guinness - Dublin Ireland

HARPOON HENRY'S

EST. 1975

HAPPY FATHER'S DAY

BOTTOMLESS CHAMPAGNE 9

MIMOSA 6

APPETIZERS

Clam Chowder - Boston Style	6 / 8
Clam Chowder Bread Bowl	11
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	
Guacamole & Chips	9
Shrimp & Crab Cakes	15
Maryland style, aioli	

SALADS

House Salad	7
Mixed greens, cheese, olives, mixed veggies	
Asian Pear and Walnut	9
Field greens, candied walnuts, tomato, onion, raisins, Asian pears, blue cheese	
Traditional Caesar	8
romaine, grated Reggiano, rustic croutons	
add Shrimp \$10 or Chicken \$8	
Mariner Salad	9
spring mix, avocado, egg, cucumber, olives	
add tuna salad \$4, chicken \$8, shrimp \$10	
Cobb Salad	17
Turkey, avocado, bacon, egg, 3 cheeses	
Seafood Salad	21
Shrimp, scallops, tomato, avocado,	

MISC.

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	
Filet Mignon & Lobster	49
Filet mignon and a lobster tail	
Lobster tail	38
An 8 oz lobster tail grilled, lemon butter	

HARPOON'S BLOODY MARY 11

RASPBERRY LEMON DROP 13

BREAKFAST ENTRÉES

BREAKFAST SERVED WITH POTATOS O'BRIAN, FRESH FRUIT, BLUEBERRY MUFFINS

Eggs Your Way	9
with Bacon or Sausage	12
Vegetarian Frittata	13
Zucchini, spinach, mushrooms, tomatoes, artichoke, cheese	
Country Omelette	13
ham, bell pepper, onion, mushrooms, diced tomatoes, cheese	
Seafood Omelette	18
Shrimp, crab, bay scallops, cheddar cheese, hollandaise	
Eggs Benedict	14
An English Muffin topped with Canadian bacon & poached eggs topped with hollandaise	
Shrimp & Crabcake Benedict	17
An English Muffin topped with Shrimp & Crab cakes, poached eggs, topped with hollandaise	
New York Steak & Eggs	19
7 oz. New York Steak topped with demi-glace served with Eggs Your Way	

SEAFOOD

Calamari Steak	18
Reminiscent of Abalone - lightly breaded and Sautéed.	
Fish & Chips - A Harpoons favorite	18
Beer battered - served with our famous tartar sauce, fries	
Mahi-Mahi Macadamia	25
Macadamia nut crust, orange mango sauce	
Alaskan Halibut	36
Fresh pan seared Alaskan Halibut served with a cilantro sauce topped with a miso-ginger aioli	

BISTRO PLATES

Choice of Caesar salad or clam chowder

PETITE FILET MIGNON 25

demi-glace, onion rings, crostini

FRESH SALMON 24

Maple soy glaze, beurre blanc, balsamic reduction

CAFÉ ENTRÉES

Deluxe Cheese Burger served with fries	16
Angus ground chuck, lettuce, tomato, cheddar, pickles, onion, brioche	
New York Steak Sandwich served with fries	19
7 oz. New York Steak, grilled, served on a Torta roll with lettuce, tomato, red onion, mayo	

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.



HAPPY EASTER

APPETIZERS

Clam Chowder - Boston Style	6 / 8
Clam Chowder Bread Bowl	11
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	

SALADS

House Salad	7
Mixed greens, cheese, olives, mixed veggies	
Asian Pear and Walnut	9
Field greens, candied walnuts, tomato, onion, raisins, Asian pears, blue cheese	
Traditional Caesar	8
romaine, grated Reggiano, rustic croutons add Shrimp \$10 or Chicken \$8	
Mariner Salad	9
spring mix, avocado, egg, cucumber, olives add tuna salad \$4, chicken \$8, shrimp \$10	
Cobb Salad	17
Turkey, avocado, bacon, egg, 3 cheeses	
Seafood Salad	21
Shrimp, scallops, tomato, avocado,	

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	

BREAKFAST ENTRÉES

BREAKFAST SERVED WITH POTATOS O'BRIAN, FRESH FRUIT, BLUEBERRY MUFFINS

Eggs Your Way	11
with Bacon or Sausage	
Vegetarian Frittata	12
Zucchini, spinach, mushrooms, tomatoes, artichoke, cheese	
Country Omelette	12
ham, bell pepper, onion, mushrooms, diced tomatoes, cheese	
Seafood Omelette	18
Shrimp, crab, bay scallops, cheddar cheese, Hollandaise	
Eggs Benedict	13
An English Muffin topped with Canadian bacon & poached eggs topped with hollandaise	
Crabcake Benedict	16
An English Muffin topped with crab cakes & poached eggs topped with hollandaise	
New York Steak & Eggs	20
7 oz. New York Steak topped with demi-glace served with Eggs Your Way	

SEAFOOD

Calamari Steak	18
Reminiscent of Abalone - lightly breaded and Sautéed.	
Fish & Chips - A Harpoons favorite	18
Beer battered - served with our famous tartar sauce, fries	
Mahi-Mahi Macadamia	28
Macadamia nut crust, orange mango sauce	

BISTRO PLATES

Choice of Caesar salad or clam chowder

PETITE FILET MIGNON 26

demi-glace, onion rings, crostini

FRESH SALMON 24

Maple soy glaze, beurre blanc, balsamic reduction

CAFÉ ENTRÉES

Deluxe Cheese Burger served with fries	16
Angus ground chuck, lettuce, tomato, cheddar, pickles, onion, brioche	
New York Steak Sandwich served with fries	20
a 7oz. Grilled New York, lettuce, tomato, onion, mayo, Torta	

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