

# HARPOON HENRY'S

## SEAFOOD RESTAURANT

ESTAB. 1975



### APPETIZERS

CLAM CHOWDER	8 / 10
CLAM CHOWDER BREAD BOWL	13
SOURDOUGH LOAF	5
CALAMARI STRIPS	11
JUMBO SHRIMP COCKTAIL	17
COCONUT SHRIMP	17
JALAPEÑO BACON WRAPPED SHRIMP	18
GUACAMOLE & CHIPS	10
CRAB CAKES	18

### SMALL PLATES

HULA CHICKEN SLIDERS (3)	12
ANGUS BEEF SLIDERS (3)	12
FILET MIGNON SLIDERS (3)	18
BAJA TACO (1) with chips & salsa	10

### SALADS

MARKET SALAD	10
Chopped greens, cheese, olives, veggies, croutons	
ROMAINE WEDGE SALAD	11
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	9
Romaine, shredded Reggiano, rustic croutons	
CALIFORNIA SALAD	11
spinach, greens, avocado, egg, cucumber, olives	

#### ADD TO ANY SALAD

Add: grilled chicken +8, chilled jumbo shrimp +14, grilled Salmon +14.00

### ENTRÉE SALADS

COBB SALAD	18
Chopped Romaine, grilled chicken, avocado, egg, tomato, scallions, bacon, blue cheese	
SEAFOOD SALAD	22
Jumbo Shrimp & Lump Crab on a bed of romaine with tomato, egg, cucumber, radish, asparagus	

### DINNER ENTRÉES

FISH & CHIPS	22
Beer battered – with tartar sauce, coleslaw, fries	
CALAMARI STEAK	21
Lightly breaded, sautéed, tartar sauce	
FILET OF PETRALE SOLE	24
Sautéed with a parmesan crust, lemon butter, capers	
ATLANTIC SALMON	26
Maple soy glaze, balsamic reduction	
GRILLED TROUT	26
Ruby Red Trout, lightly seasoned with Cajun spices	
CEDAR PLANK SALMON	28
Charbroiled, served on a cedar plank topped with barbecue sauce	
TUNA STACK	34
Ahi Tuna seared rare, crab cake, white rice, topped with red pepper aioli, spicy Asian sauce, fried wontons	
ALASKAN HALIBUT	36
Pan-seared Alaskan Halibut served with a miso ginger aioli, cilantro pesto sauce	
LOBSTER TAIL	58
8-10 oz. Australian Lobster tail, drawn butter, lemon	

### COMBINATIONS

CIOPPINO (a la carte)	29
A San Francisco favorite – fresh fish, shrimp, scallops, mussels, and clams in a savory broth	
SHRIMP COMBINATION	29
A combination of grilled jumbo Mexican shrimp, coconut shrimp, and shrimp tempura	
SEAFOOD COMBINATION	36
Coconut shrimp, Mahi-Mahi macadamia, pan-seared scallops	
FILET MIGNON & LOBSTER	75
7 oz. center cut Filet Mignon, 8-10 oz. Australian lobster tail, drawn butter	

### MEAT & POULTRY

HULA CHICKEN	24
Hawaiian style, pineapple-soy-ginger marinade, tropical salsa	
FILET MIGNON	36
7 oz. center-cut filet	
DELUXE BURGER	18
Handmade Angus ground chuck patty with the works, lettuce, tomato, pickle, onion, brioche, fries	

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