

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	18
OYSTER SHOOTERS	10
GUACAMOLE & CHIPS	10
CRAB CAKES	18

SMALL PLATES

HULA CHICKEN SLIDERS (3)	11
ANGUS BEEF SLIDERS (3)	11
FILET MIGNON SLIDERS (3)	18
BAJA TACO (1) with chips & salsa	9.5

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	
CALIFORNIA SALAD	10
spinach, greens, avocado, egg, cucumber, olives	

ADD TO ANY SALAD

Add: tuna salad +5, grilled chicken +8, chilled jumbo shrimp +14, grilled Salmon 18.00

ENTRÉE SALADS

COBB SALAD	18
Heart of Romaine, grilled chicken, avocado, egg, cucumber, olives, bacon, blue cheese	
SEAFOOD SALAD	22
Jumbo Shrimp & Lump Crab on a bed of romaine with tomato, egg, radish, and 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	28
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	
TUNA STACK	32
Ahi Tuna seared rare, crab cake, white rice, topped with red pepper aioli, spicy Asian sauce, fried wontons	

COMBINATIONS

SHRIMP COMBINATION	29
A combination of grilled jumbo Mexican shrimp, coconut shrimp, and shrimp tempura	
SEAFOOD COMBINATION	34
Coconut shrimp, mahi-mahi macadamia, pan-seared scallops	

MEAT & POULTRY

HULA CHICKEN	22
Hawaiian style with teriyaki sauce, tropical salsa	
FILET MIGNON	38
Twin medallions, demi-glaze, onion rings, crostini	

BISTRO PLATE

PETITE FILET MIGNON 27

Demi-glaze, onion rings, crostini
choice of clam chowder or Caesar salad

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