

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
NACHOS GRANDE	15
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	9
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, raisins, 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

grilled chicken +8, chilled jumbo shrimp +14,
grilled Salmon 18.00

ENTRÉE SALADS

COBB SALAD	18
Heart of 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, asparagus	

LUNCH ENTRÉES

TACOS

MAHI-MAHI – SHRIMP - CHICKEN - CALAMARI

TRADITIONAL STYLE – 10

one taco served with homemade chips & salsa
chipotle sour cream, cilantro onion, cheese, lettuce

SANDWICHES

Add cheese \$1, bacon or avocado \$2, fries \$3

DELUXE BURGER	15
Handmade Angus ground chuck patty with the works, lettuce, tomato, pickle, onion	
CALAMARI SANDWICH	14
Lettuce, tomato, tartar sauce	
HAWAIIAN CHICKEN SANDWICH	15
Teriyaki sauce, pineapple, mayo, lettuce, onion, tomato	
OVEN ROASTED TURKEY SANDWICH	14
Bacon, lettuce, mayo, tomato, onion, avocado	
CALIFORNIA CHICKEN SANDWICH	16
Bacon, lettuce, mayo, tomato, onion, avocado	
FRESH FISH SANDWICH	mkt
Lettuce, mayo, tomato, onion	

FAVORITES

FISH & CHIPS	19
Beer battered – with tartar sauce, coleslaw, fries	
SHRIMP & CHIPS	22
Beer battered jumbo shrimp, tartar sauce, coleslaw, fries	

SEAFOOD ENTRÉES

CALAMARI STEAK	19
Lightly breaded, sautéed, tartar sauce	
ATLANTIC SALMON	26
Maple soy glaze, beurre blanc, balsamic reduction	
TUNA STACK	34
Ahi Tuna seared rare, crab cake, white rice, topped with red pepper aioli, spicy Asian sauce, fried wontons	
GRILLED TROUT	26
Ruby Red Trout, lightly seasoned with Cajun spices	
CIOPPINO (a la carte)	29
A San Francisco favorite – fresh fish, shrimp, scallops, mussels, and clams in a savory broth	
ALASKAN HALIBUT	36
Pan-seared Alaskan Halibut served with a miso ginger aioli, cilantro pesto sauce	

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