

HARPOON HENRY'S

SEAFOOD RESTAURANT

ESTAB. 1975



SPECIALS

COCKTAILS

SPICY MARGARITA 12
Hornitos reposado, agave, fresh lime juice,
jalapeno, cucumber, shaken

BAHAMA MULE 10
Spiced rum, pineapple, ginger beer, fresh
lime

BEER

GRANDPAPPY - IMPERIAL STOUT (9.3%) 8
Docent Brewery – San Juan Capistrano, CA

MODELO ESPECIAL (4.4%) 6.5 / 8
Cerveceria Modelo – Nava, Mexico

WINE OF THE MONTH

PROSECCO Split 12
Sparkling white wine, Italy

VEUVE DU VERNAY Split 12
Sparkling Rose, France

CHARDONNAY 13 / 38
Acacia, 2016, Carneros, Napa, CA.
Dry, full-body, rich flavors

STARTERS

SEARED AHI 18
Seared Ahi with Cajun spices served over
white rice, spicy Asian sauce

ENTRÉE

FRESH FISH SANDWICH 18
Fresh fish filet, Cajun spices, lettuce, tomato,
onion, tartar sauce

CIOPPINO 29
A San Francisco favorite – fresh fish,
shrimp, scallops, mussels and clams in a
savory broth

CEDAR PLANK SALMON 28
Charbroiled, served on a cedar plank topped
with barbecue sauce

MAHI-MAHI MACADAMIA 32
Sautéed with a macadamia nut crust, orange
mango sauce

BISTRO PLATE

PETITE FILET MIGNON

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

27

HARPOON'S WATERFRONT PATIO

LUNCH, DINNER, BREAKFAST (SATURDAY & SUNDAY)

OPEN M-F 11:30 - SATURDAY & SUNDAY 9:00 am