

# Starters

<b>STEAMED CLAMS</b> 12 clams with melted butter.	<b>\$10.99</b>	<b>LOADED FRIES</b> Krinkle cut or lager fries with chili & cheddar or bacon & cheddar.	
<b>SAUSAGE &amp; CLAMS</b> 12 clams and sausage in garlic butter, roasted red peppers, spinach, and parmesan cheese.	<b>\$13.99</b>	<b>KRINKLE CUT FRIES</b>	<b>\$9.99</b>
<b>FRIED CALAMARI</b> Battered and fried with cocktail sauce.	<b>\$8.99</b>	<b>LAGER FRIES</b>	<b>\$10.99</b>
<b>HARPOONED SHRIMP COCKTAIL</b> Five shrimp served with cocktail sauce.	<b>\$7.99</b>	<b>BASKET OF FRIES</b>	<b>\$4.99</b>
<b>ZIP ZAP SHRIMP</b> 🍷 Beer battered, spicy creamy sauce, served on a bed of greens.	<b>\$8.99</b>	<b>KRINKLE CUT LAGER FRIES</b>	
<b>HARPOON GREENS</b> 🍷 Our version of this local favorite, sure to please.	<b>\$11.99</b>	<b>SWEET POTATO</b>	<b>\$5.99</b>
<b>CHEDDAR &amp; BROCCOLI</b> A combo of cheese & broccoli breaded and deep fried.	<b>\$8.99</b>	<b>Make 'em CHEEZY fries!</b>	
<b>LAGER RINGS</b> Beer battered and lightly fried to a crisp.	<b>\$6.99</b>	<b>GARLIC LAGER FRIES</b>	<b>\$6.99</b>
<b>MOZZARELLA STICKS</b>	<b>\$7.99</b>	<b>Lager fries tossed in a garlic butter and parmesan cheese mixture.</b>	
<b>CHICKEN TENDERS</b>	<b>\$7.99</b>	<b>BEACH BREAD</b>	<b>\$6.99</b>
<b>CHICKEN QUESADILLA</b>	<b>\$9.99</b>	<b>Ciabatta bread, bleu cheese spread, sliced tomato, and topped with mozzarella cheese and scallion, then toasted.</b>	
<b>SHAREABLE PLATTER</b> Mozz sticks, chicken tenders, lager rings and cheddar & broccoli.	<b>\$14.99</b>	<b>CHIPS &amp; SALSA</b>	<b>\$5.99</b>
<b>EDAMAME</b> Steamed and lightly salted.	<b>\$6.99</b>	<b>Crunchy tri-color tortilla chips with our house made pico de gallo.</b>	
		<b>PITA CHIPS &amp; HUMMUS</b>	<b>\$7.99</b>
		<b>HARPOON NACHOS</b>	<b>\$12.99</b>
		<b>Crunchy tortilla chips, melted cheddar, pico de gallo, guacamole, sour cream, jalapenos, and scallions.</b>	
		<b>ADD Chili \$4.99</b>	
		<b>ADD Chicken \$4.99</b>	
		<b>ADD Pulled Pork \$4.99</b>	
		<b>10 WINGS</b>	<b>\$11.99</b>
		<b>20 WINGS</b>	<b>\$22.99</b>
		<b>50 WINGS</b>	<b>\$49.99</b>
		<b>CELERY AND BLEU CHEESE</b>	<b>\$1.50</b>
		<b>Plain, mild, medium, hot, BBQ, everything, garlic, garlic mild and garlic hot.</b>	
		<b>Chargrilled</b>	<b>\$1.99</b>

# On A Roll

## Sandwiches

SERVED WITH CHIPS AND A PICKLE

<b>3 FISH TACOS</b> 3 flour tortillas, lightly breaded Panagiasius, pico de gallo, slaw, and chipotle mayo. For a healthier option, try grilled Panagiasius.	<b>\$12.99</b>
<b>BLACKENED MAHI</b> Bleu cheese crumbles, lettuce, tomato, and mango pico on grilled ciabatta bread.	<b>\$13.99</b>
<b>FRESH FRIED HADDOCK</b>	<b>\$10.99</b>
<b>SHRIMP PO' BOY</b> Beer battered shrimp, slaw, pickles, tomato and remoulade sauce.	<b>\$10.99</b>
<b>ITALIAN SPECIAL</b> Beef and pork, tomato sauce, hot peppers and onions.	<b>\$9.99</b>
<b>PULLED PORK</b> Pork and BBQ sauce.	<b>\$10.99</b>
<b>TURKEY CLUB</b> Turkey, lettuce, tomato, and bacon.	<b>\$11.99</b>
<b>BLT</b>	<b>\$8.99</b>
<b>GRILLED CHICKEN</b> Lettuce, tomato, & bleu cheese dressing.	<b>\$8.99</b>
<b>SOUTHWEST CHICKEN BREAST</b> Chipotle mayo, roasted peppers, and cheddar cheese.	<b>\$10.99</b>
<b>CAPRESE GRILLED CHEESE</b> Basil pesto, fresh mozzarella, and tomato on ciabatta bread.	<b>\$8.99</b>

## Paninis

SERVED ON FOCACCIA BREAD WITH CHIPS AND A PICKLE

<b>TURKEY</b> Provolone cheese, roasted peppers and pesto mayo.	<b>\$10.99</b>
<b>ROAST BEEF AND CHEDDAR</b> With horseradish mayo.	<b>\$10.99</b>
<b>TURKEY ROMA</b> Fresh mozzarella, roma tomatoes, spring mix, and pesto mayo.	<b>\$10.99</b>
<b>HOT HAM</b> Eddie's famous Hot Ham and Provolone.	<b>\$10.99</b>
<b>GREEK CHICKEN</b> Feta, tomato, lettuce and greek dressing.	<b>\$10.99</b>
<b>THE CUBAN</b> Pulled pork, thick sliced ham, sliced pickle and melted provolone.	<b>\$10.99</b>
<b>MILANO</b> Roasted eggplant, provolone cheese, roasted peppers, spring mix, and homemade pesto.	<b>\$10.99</b>
<b>WHITE PIZZA</b> Garlic grilled chicken, spinach, fresh mozzarella, ricotta, and parmesan cheese.	<b>\$10.99</b>
<b>CRUMBLY COW</b> Roast beef, lettuce, onion, zesty horseradish mayo and bleu cheese crumbles.	<b>\$10.99</b>

# Burgers

1/2 LB USDA PRIME ANGUS BURGER COOKED TO YOUR LIKING AND SERVED WITH CHIPS AND A PICKLE

<b>BLACK AND BLEU BURGER</b> Cajun seasoned, bleu cheese dressing and crumbles, lettuce, tomato and onion.	<b>\$10.99</b>	<b>SPRING BREAK BURGER</b> Lettuce, tomato, onion, sour cream, bacon, and 1,000 island dressing.	<b>\$10.99</b>
<b>HARPOON BURGER</b> Lettuce, tomato and onion.	<b>\$8.99</b>	<b>BBQ BURGER</b> Cheddar cheese, smokey BBQ chipotle sauce, and a lager ring.	<b>\$10.99</b>
<b>ADD CHEESE</b>	<b>\$9.99</b>	<b>GARLIC FETA BURGER</b> Spinach, feta cheese, fresh tomato, red onion, and garlic parmesan fries.	<b>\$10.99</b>
<b>ADD BACON AND CHEESE</b>	<b>\$10.99</b>	<b>UNNECESSARY BURGER</b> <b>NEW</b> Two 1/2 lb burgers, pulled pork, bacon, lettuce, tomato, onion, & American cheese with a side of fries.	<b>\$19.99</b>
<b>SOUTHWEST BURGER</b> Cheddar, lettuce, red onion, roasted peppers, and chipotle mayo.	<b>\$10.99</b>		
<b>GREEN HORNET BURGER</b> Sliced raw jalapeño, guacamole, bacon, cheddar cheese, and salsa ranch.	<b>\$11.99</b>		

# Salads

<b>ASIAN SALAD</b> Greens with grape tomatoes, scallions, chopped cucumbers, red peppers, mandarin oranges, chow mein noodles in sesame dressing.	<b>\$13.99</b>	<b>BBQ RANCH CHICKEN CHOPPED SALAD</b> Chicken strips, black beans, corn, tomatoes, and cheese tossed in BBQ ranch dressing.	<b>\$14.99</b>
<b>CHEDDAR BACON CHOPPED SALAD</b> Chicken, cheddar, bacon, and pico ranch dressing.	<b>\$14.99</b>	<b>PIZZA CHOPPED SALAD</b> Chicken, sun dried tomatoes, bleu cheese crumbles, red onion, roasted red peppers and olives.	<b>\$14.99</b>
<b>SUNSET SALAD</b> Raspberry vinaigrette, strawberries, spiced walnuts and goat cheese.	<b>\$13.99</b>	<b>MIXED GREEN SALAD</b> Cool, crisp spring mix topped with feta cheese, black olives, grape tomatoes, cucumbers, red onion slices, and croutons.	<b>\$9.99</b>
<b>FRIED CALAMARI CAESAR SALAD</b> Layered fresh tomato & fresh buffalo mozzarella, basil pesto and a balsamic reduction drizzle.	<b>\$14.99</b>	<b>CAESAR SALAD</b> Add the following to any of our salads.	<b>\$10.99</b>
<b>CAPRESE SALAD</b>	<b>\$11.99</b>	Grilled Chicken	<b>\$4.99</b>
		Shrimp Skewer	<b>\$4.99</b>
		Grilled Salmon	<b>\$9.99</b>
		Harpoon Sirlion	<b>\$9.99</b>

# Pizza

<b>MARGHERITA PIZZA</b> Pesto, fresh tomatoes, and mozzarella.		<b>THE LOADED HARPOON PIZZA</b> Sausage, pepperoni, bacon, mushrooms, peppers and onions with mozzarella.	
<b>BUFFALO CHICKEN PIZZA</b> Buffalo chicken, bleu & mozzarella cheese.		<b>REGULAR 16" PIZZA</b>	<b>\$24.99</b>
<b>GREENS PIZZA</b> 🍷 Mozzarella cheese & greens.		<b>PERSONAL 8" PIZZA</b>	<b>\$11.99</b>
<b>VEGGIE PIZZA</b> Garlic butter, chopped broccoli, roasted red peppers, chopped red onions, mushrooms all covered in mozzarella.		<b>GLUTEN FREE PERSONAL 8" PIZZA</b>	<b>\$14.99</b>
<b>REGULAR 16" PIZZA</b>	<b>\$18.99</b>	<b>LARGE 16" PIZZA</b> ADD YOUR OWN TOPPINGS (EACH)	
<b>PERSONAL 8" PIZZA</b>	<b>\$9.99</b>	Sausage, pepperoni, mushrooms, onions, peppers, sliced olives, anchovies, chicken, pulled pork, bacon, banana peppers, cherry peppers, roasted red peppers and guacamole.	
<b>GLUTEN FREE PERSONAL 8" PIZZA</b>	<b>\$12.99</b>	<b>REGULAR 16" PIZZA (EXTRAS \$1.99)</b>	<b>\$14.99</b>
		<b>PERSONAL 8" PIZZA (EXTRAS \$1.29)</b>	<b>\$7.99</b>
		<b>GLUTEN FREE PERSONAL 8" PIZZA (EXTRAS \$1.29)</b>	<b>\$11.99</b>

# Specialty Plates

SERVED WITH YOUR CHOICE OF GARLIC MASHED POTATOES OR RICE AND OUR VEGGIE OF THE DAY (EXCLUDING THE SWEET POTATO ENCRUSTED HADDOCK AND FISH & CHIPS)

<b>CABANA SALMON</b> Grilled Salmon under a bed of cole slaw, covered with cucumbers & a trio of drizzles.	<b>\$19.99</b>	<b>SWEET POTATO ENCRUSTED HADDOCK</b> <b>NEW</b> Fresh haddock grilled with a sweet potato crust, served on a bed of greens with a homemade tangy mango ranch drizzle.	<b>\$17.99</b>
<b>EMILY'S CHICKEN</b> With chèvre goat cheese, spinach and artichoke hearts in a lemon basil sauce.	<b>\$16.99</b>	<b>HARPOON SIRLOIN</b> 12 oz. USDA choice sirloin.	<b>\$21.99</b>
<b>SURF &amp; TURF</b> NY strip with a skewer of shrimp and two jumbo scallops spiedino style.	<b>\$24.99</b>	<b>FRIED HADDOCK DINNER</b>	<b>\$16.99</b>
<b>BUTTER SEARED SCALLOPS</b> 8 oz. sea scallops seared and sautéed in a garlic butter sauce.	<b>\$22.99</b>	<b>FISH AND CHIPS</b> <b>NEW</b> Fresh Haddock pieces served with krinkle cut french fries.	<b>\$11.99</b>
<b>HARPOON RIGGIES</b> 🍷 Riggies tossed in our vodka cream sauce with marinated chicken, sausage, banana and cherry peppers.	<b>\$17.99</b>		
<b>SAUSAGE RAVIOLI</b> <b>NEW</b> 10 Ravioli with a creamy Pesto marinara.	<b>\$14.99</b>		
<b>HARPOON CARBONARA</b> <b>NEW</b> Eddie's Famous Hot Ham, bacon, fresh peas and sundried tomatoes in our homemade Ricotta cream sauce.	<b>\$19.99</b>		
		<b>SAUSAGE &amp; CLAMS OVER PENNE</b> 12 clams & sausage in garlic butter with roasted red peppers, sun dried tomatoes, spinach & parmesan cheese on penne pasta.	<b>\$19.99</b>
		<b>LINGUINE WITH CLAM SAUCE</b> <b>NEW</b> Linguine cooked al dente and tossed in our house made clam sauce. Dressed with a dozen steamers and parmesan cheese.	<b>\$19.99</b>

PASTA DISHES SERVED WITH A SIDE SALAD

# Harpoon Hour Bites

**\$6.99 DURING OUR 4-6 PM MONDAY-FRIDAY HARPOON HOUR\* OR \$8.99 ALL OTHER TIMES**  
\*Price difference for Crab Dip, \$8.99 during Harpoon Hour\* or \$10.99 all other times.

<b>TERIYAKI BEEF SATAY</b> With Peanut Sauce	<b>FRIED GREEN TOMATOES</b> With Chipotle Remoulade
<b>PULLED BEEF &amp; PORK TACOS</b>	<b>JAMAICAN JERK CHICKEN WINGS</b> With Caribbean Ranch
<b>JUMBO COCONUT SHRIMP</b> With Orange Coconut Dipping Sauce	<b>GARLIC PARMESAN POPCORN CHICKEN</b>
<b>GARLIC BREAD FRIES</b> With Spicy Marinara Ketchup	<b>CRAB DIP</b> <b>\$8.99 HARPOON HOUR* OR \$10.99 ALL OTHER TIMES</b> With Stacy's Pita Chips

\*HARPOON HOUR PRICES EXCLUDE HOLIDAYS 

# Specialty Cocktails

## POON'S PUNCH

3 radical flavored rums with 3 tropical juicy juices for a menage a trois that really packs a punch

## HARPOON CAT 5

Goslings Dark Rum, passion fruit rum, 151 Rum, and tropical fruit juices

## PINK POLKA DOT BIKINI

Watermelon vodka, watermelon liqueur, coconut rum, muddled mint leaves, lemon juice squeezed to the top with a splash of bubbly CO<sup>2</sup>

## MOJITO'S

Rum, mint, agave syrup, and club soda garnished with a lime. Add your choice of fresh fruit:

- « Original »
- « Blackberry »
- « Blueberry »
- « Strawberry »

## DRUNKEN FISH BOWL

Malibu Rum, UV Blue Vodka, Peach Schnapps, pineapple juice, and Swedish Fish.

## PARK AVE LEMONADE

Ciroc Red Berry, lemonade, cranberry juice and a splash of sprite

## JUICE OF THE GODS

Spiced rum, vodka, tequila, triple sec and amaretto with pineapple, orange, and cranberry juice

## HARPOON TRIANGLE

Vodka, Malibu, melon liqueur, pineapple juice and sour mix

## SALTY SEA ROCKIN' RITA

100% blue agave tequila, orange liqueur, fresh squeezed key lime, orange, lemon and pineapple juices - with or without your rim salted

## SANGRIA SLUSHIES

White Peach, Mango, Red Cherry, Berry

## MARGARITAS

Margaritas Crafted with 100% blue agave tequila, orange liqueur, and fresh lime blend.

Taste one of our mouth watering flavors:

- « Strawberry »
- « Peach »
- « Mango »
- « Blackberry »
- « Raspberry »
- « Blue Raspberry »

## PINA COLADA

Pina Colada Oak barrel aged spiced Caribbean rum, and a creamy rich sweetness of coconut milk, pineapple juice and a few secrets.

## Floater's

Why go Topless?

Grand Marnier, Goslings Dark Rum, Trader Vic Aged Rum, Bacardi 151, Captain Morgan Black, Patron Citronge, Chambord.

## DAIQUIRIS

Daiquiris Made with our aged rum imported from St. Croix, fresh squeezed lime juice, and any one of our righteous flavors:

- « Mango »
- « Peach »
- « Strawberry »
- « Raspberry »
- « Banana »

## RUM RUNNER

A crazy concoction of light rum, dark rum, banana liqueur, blackberry liqueur, and the "key west" ingredients that have Harpoon Eddie's winning best cocktail on the beach.

## MIAMI VICE

Two all time favorites, a Pina Colada and a Strawberry Daiquiri layered together. This combination is perfectly suited for a Dark Rum topper.

# Beers

## ONTAP

Fat Tire ° Coors Light  
Blue Moon ° Founders IPA  
Miller Light ° Sea Dog Sunfish  
Stella Artois ° Lagunitas IPA  
Sam Adams Summer  
Sam Adams Porch Rocker

\*Draft list ever evolving, ask server for updates

## BOTTLES & CANS

Fat Tire ° Coors Light  
Corona ° Corona Light  
Coronita Bucket ° Labatt  
Labatt Light ° Labatt Light Lime  
Labatt Light Grapefruit  
Redd's Apple Ale  
Amstel Light ° Budweiser  
Bud Light ° Bud Light Lime  
Michelob Ultra ° Heineken  
Heineken Light ° Miller Light  
Sam Adams ° Yuengling  
Smirnoff Ice ° Smirnoff Raspberry  
Angry Orchard ° Guinness  
Utica Club ° Twisted Tea  
Negra Modelo ° Modelo Especial  
Stella Artois ° O'Douls  
White Claw Seltzer Black Cherry  
White Claw Seltzer Grapefruit  
Molson Canadian ° O'Douls  
Blue Moon ° Dales Pale Ale  
Harpoon UFO Huckleberry  
Seadog Blueberry

# Bourbon & Whiskey

American Honey  
Booker's  
Basil Hayden's  
Gentlemen Jack  
Jack Daniel's  
Jack Daniel's Honey  
Jack Daniel's Fire  
Jim Beam  
Jim Beam Devil's Cut  
Jim Beam Honey  
Knob Creek  
Maker's Mark  
Old Grandad  
Southern Comfort  
Wild Turkey  
Yukon Jack  
Black Velvet  
Canadian Club Reserve  
Crown Royal  
Crown Apple  
Jameson  
Seagrams 7  
Seagrams VO

# Wines

## HOUSE

Albertoni  
Merlot, Cabernet, Chardonnay,  
Pinot Grigio, or White Zinfandel  
Reggio Moscato

## PREMIUM

Lodi Estates Cabernet Sauvignon  
Leonard Kreuzsch Riesling  
Quara Malbec  
Maggio Merlot  
Blazon Pinot Noir  
Kendall Jackson Chardonnay  
Kim Crawford Sauvignon Blanc

# Tequila

Avion  
Patron  
Roca Patron  
Gran Patron  
Cabo Wabo  
1800  
Jose Cuervo Gold  
Don Julio  
Espolon  
Maestro Doble  
901  
Herradura  
Casamigos  
Cruz

# Gin & Rum

Beefeater  
Bombay  
Tanqueray  
Sloe Gin  
Bacardi  
Captain Morgan  
Captain Morgan Black  
Hendrick's  
Cruzan  
Mount Gay  
Myers  
Malibu  
Pusser's  
Trader Vic's  
Appleton Estate Reserve  
Pyrat

# Vodka

## PREMIUMS

44 North Huckleberry  
46 Peaks  
Belvedere  
Chopin  
Ciroc\*  
Double Cross  
Grey Goose\*  
Ketel One\*  
Life of Reilly\*  
Tito's  
Russian Standard  
Russian Standard Platinum  
Three Olives\*  
Absolut\*  
Firefly Sweet Tea  
Stoli\*  
Skyy\*  
UV Blue & Red  
Pinnacle\*

\*Multiple Flavors Available

# Scotch & Brandy

Chivas Regal  
Dewar's  
J & B  
Johnnie Walker Black, Red,  
Platinum, or Blue  
Drambuie  
Christian Brothers Brandy  
Blackberry Brandy  
The Glenlivet

# Shooters

Rumchata  
Jagermeister  
Rumple Minze  
Wisniowka  
Goldschlager  
Dr. McGillicuddy's  
Romana Sambuca  
Fireball  
Black Haus

# Non-Alcoholic

O'Douls Non-Alcoholic Beer  
Labatt Blue Non-Alcoholic  
Saranac Rootbeer  
Arnold Palmer Iced Tea

# The Liquid Kitchen



HARPOON EDDIES



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