

Dinner Menu

Available All Day!

Appetizers

- Peel & Eat Shrimp (GF)** \$8.95 ½ LB. \$16.95 1lb.
White shrimp served chilled or steamed with cocktail sauce and lemon.
- Fried Calamari** \$10.95
Lightly breaded calamari deep fried golden brown sprinkled with banana pepper rings. Served with marinara sauce.
- Southern Style Crab Cakes** \$10.95
Three 2oz. freshly made crab cakes served over a bed of lettuce and topped with Cajun Remoulade sauce.
- Gator Bites** \$10.95
Alligator bites coated in our slightly spicy house breading and deep fried golden brown. Served with boom-boom sauce.
- Chili Cheese Nachos** \$10.95
Generous portion of warm tortilla chips loaded with ground beef and chili covered with all of your favorite toppings. Served with a side of sour cream.
- Spinach and Artichoke Dip with Crabmeat** \$10.95
Creamy spinach dip with lump crab meat and artichokes served with crispy tortilla chips.
- Conch Fritters** \$9.95
Six Caribbean style fritters deep fried golden brown served with house-made Cajun Remoulade sauce.
- Frog Legs** \$9.95
Three jumbo frog legs hand battered and deep fried served with sweet chili dipping sauce.
- Bread Basket** \$2.95
Fresh baked basket of five house-made rolls served with honey butter.
- Hush Puppies** \$2.95
Six southern style cornbread balls deep fried golden brown served with Cajun remoulade sauce.

Soups

- Clam Chowder**
\$5.95 cup \$7.95 bowl
Real New England clam chowder with diced potatoes, onions, bacon, herb blend, and a light cream broth.
- Shrimp, Rice, and Sausage Gumbo**
\$5.95 cup \$7.95 bowl
A treat from the Bayou with a twist. Andouille sausage, shrimp, rice, and okra in our chef's special gumbo with a spicy heat finished with sweet fire-roasted tomatoes. A real southern treat.
- Soup Du Jour**
\$5.95 cup \$7.95 bowl
Chef's daily special

Salads

- Caesar Salad*** \$7.95
Crisp Romaine lettuce dressed with Caesar dressing, Parmesan cheese curls, and toasted herb bread croutons.
- BLT Wedge** \$7.95
A crisp wedge of iceberg lettuce, bacon bits, red onion, cherry tomatoes, and blue cheese crumbles.
- House Salad*** \$7.95
A fresh mix of iceberg lettuce, tomatoes, cucumbers, red cabbage, bacon, and croutons.
(Add to any salad: Chicken \$5, Steak Tips \$6, Crab Meat \$6, Seared Ahi Tuna \$8, Salmon \$9)

Dressings

Ranch, Asian, Caesar, French, Wilde Raspberry Vinaigrette (GF), Thousand Island, Creamy Italian, Blue Cheese, Honey Mustard, Oil and Vinegar or Balsamic Vinaigrette.



Calamari

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Sandwiches

All sandwiches served with house fries, coleslaw and pickle spear.

- Lobster Roll** **\$18.95**
Harpoon Harry's Crab House's own recipe of real 100% chunky lobster meat mixed with mayo, celery, and red onion on two split top New England style rolls with lettuce.
- Oyster Po'boy or Shrimp Po'boy** **\$12.95**
4oz of fried oysters or 8 fried shrimp, sliced tomato, lettuce, and Cajun Remoulade on a hoagie roll.
- Smokehouse Burger*** **\$12.95**
A half lb. chargrilled Black Angus patty with barbecue sauce, grilled onions, cheddar cheese, and bacon.
- Harpoon Harry's Grilled Chicken** **\$12.95**
Chargrilled Chicken breast, your choice of cheese, with tomato, lettuce, and red onion.
- Add bacon \$1**
(Cheeses: American, Swiss, Pepper Jack, Cheddar)
- Harpoon Harry's Cheeseburger*** **\$10.95**
A half lb. chargrilled Black Angus patty, your choice of cheese, with tomato, lettuce, and red onion.
- Add bacon \$1**
(Cheeses: American, Swiss, Pepper Jack, Cheddar)



Lobster Roll



Grilled Chicken Sandwich

Crab Buckets

- Premium Alaskan King Crab** **(Market Price)**
Two pounds of wild caught Alaskan King Crab with Andouille sausage, corn on the cob, and red potatoes in our Harpoon Harry's crab boil.
- Alaskan King Crab** **(Market Price)**
One pound of wild caught Alaskan King Crab Andouille sausage, corn on the cob, and red potatoes in our Harpoon Harry's crab boil.
- Dungeness Crab** **(Market Price)**
One pound of wild caught Dungeness Crab clusters with Andouille sausage, corn on the cob, and red potatoes in our Harpoon Harry's crab boil.
- Snow Crab** **(Market Price)**
One pound of wild caught Snow Crab clusters with Andouille sausage, corn on the cob, and red potatoes in our Harpoon Harry's crab boil.



1lb. Snow Crab Bucket



1lb. Dungeness Crab Bucket

Seafood

- Fried Seafood Platter** **\$24.95**
Two hand battered cod fillets, 4 jumbo fried shrimp, 6 oz. clam strips, 2 hush puppies, a deviled crab, and fries. Garnished with coleslaw, tartar sauce, cocktail sauce, and lemon. **(No substitutions.)**
- Pan Seared Scallops** **\$19.95**
Sea scallops pan seared in a savory cream sauce. Served with wild rice and vegetable of the day.
- Glazed Salmon Dinner** **\$19.95**
Atlantic Salmon fillet pan seared and topped with an orange-bourbon glaze. Served with rice and Chef's vegetable of the day.
- Crab Parm Grouper** **\$18.95**
Baked Gulf Grouper fillet topped with a crunchy crab crust and parmesan cream sauce, served with rice and Chef's choice vegetable.
- Jumbo Fried Shrimp** **\$17.95**
12 Hand battered Gulf shrimp fried to perfection served with house fries, garnished with coleslaw, cocktail sauce and lemon.
- Grouper Fillet Platter** **\$17.95**
Hand-battered Gulf grouper fillets served your choice, fried, grilled, or blackened. Served with house fries, garnished with coleslaw, tartar sauce and lemon.
- Rainbow Trout** **\$17.95**
Pan Seared seasoned North Carolina Rainbow Trout served with rice, and Chef's choice vegetable.
- Crab Cake Dinner** **\$16.95**
Two of our house made 4oz. southern style crab cakes topped with a Cajun Remoulade, served with wild rice and Chef's choice vegetable of the day.
- Fried Catfish** **\$14.95**
Two catfish fillets fried golden brown in our old fashioned cornmeal batter. Served with house fries, garnished with coleslaw, tartar sauce and lemon. Served blackened or grilled upon request.
- Fried Oyster Platter** **\$14.95**
6oz of Gulf oysters carefully fried to perfection in our southern style cornmeal breading. Served with house fries, garnished with coleslaw, cocktail sauce, and lemon.
- Fish and Chips** **\$15.95**
Beer battered Cod fillets fried until crispy and served with house fries, garnished with coleslaw, tartar sauce and lemon.
- Clam Strip Basket** **\$13.95**
A half lb. of jumbo clam strips battered and fried. Served with house fries and garnished with coleslaw, cocktail sauce.
- Stuffed Flounder** **\$16.95**
Baked stuffed Flounder topped with a savory cream sauce, served with rice and Chef's choice vegetables.
- Tuna*** **\$16.95**
Pan Seared Tuna served with rice and Chef's choice vegetables.



Jumbo Fried Shrimp



Glazed Salmon Dinner



Seafood Platter

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Pastas

Lobster Mac & Cheese \$24.95

Harpoon Harry's scratch made mac and cheese with a generous portion of lobster meat in a three cheese cream sauce topped with toasted bread crumbs, crumbled bacon, and baked to a golden brown.

Seafood Fra Diablo \$16.95

Slightly spicy, calamari and large shrimp sautéed in our basil and marinara cream sauce served over buttered linguini.

Shrimp Cavatappi \$15.95

Large shrimp sautéed with spinach, mushrooms, and sundried tomatoes finished with a savory cream sauce tossed with Cavatappi pasta.

Chicken Carbonara \$15.95

Bacon lover's pasta. Chargrilled chicken breast, bacon, diced tomatoes, garlic, and our house made parmesan cheese cream sauce tossed with buttered linguini.

Chicken Alfredo or Shrimp Alfredo available upon request.



Shrimp Cavatappi



Lobster Mac N Cheese



Rare

Bright red center 120° -125° F

Medium Rare

Very pink center 130° -135° F

Medium

Light pink center 140° -145° F

Medium Well

Gray-brown throughout 150° -155° F

Well Done

Uniformly brown or grey throughout 160° F



Steak, Chicken, & Pork

ALL STEAKS ARE UPPER 2/3 CHOICE USDA BEEF.
AGED 21 DAYS AND HAND CUT IN HOUSE

Filet Mignon 7 oz.* \$29.95

The tenderest of steaks, this lean yet succulent cut of Premium Black Angus is served with mashed potatoes and Chef's choice vegetable.

NY Strip 10 oz.* \$25.95

Lean, tender, and full flavored Premium Black Angus NY Strip with mashed potatoes and Chef's choice vegetable.

Ribeye 10 oz.* \$22.95

Choice Black Angus juicy with generous marbling. Served with mashed potatoes and Chef's choice vegetable.

Sirloin 10 oz.* \$19.95

Well flavored and moderately tender with little marbling. Premium Black Angus with mashed potatoes and Chef's choice vegetable.

Beef Tips* \$16.95

Choice Black Angus Beef Tips, sautéed with mushrooms, and onions in a sherry demi-glaze. Served with mashed potatoes and Chef's choice vegetable.

Grilled Chicken Dinner \$15.95

Chargrilled chicken breast, served with wild rice and Chef's choice vegetable. Served blackened upon request.

Pork Chop \$14.95

Grilled Pork Chop topped with a bourbon glaze, served with mashed potatoes and Chef's choice vegetables.

MAKE IT SMOTHERED

(ADD MUSHROOMS, ONIONS, AND CHEESE TO ANY STEAK FOR ONLY \$2.99)

Adult Chicken Tenders \$10.95

Six hand breaded chicken tenders deep fried to a golden brown, served with fries.

Make it Surf & Turf

(with purchase of any entrée, limit two per person per entrée)

Add a Dungeness Crab cluster \$11

Add a Snow Crab cluster \$8

Add 4 shrimp, fried, grilled or blackened \$6

Oyster Bar

Oysters Rockefeller

½ dozen \$12.95 1 dozen \$24.95

Fresh oysters on the half shell topped with creamy spinach, parmesan cheese, and baked to perfection.

Fresh Oysters on the Half Shell*

½ dozen \$9.95 1 dozen \$18.95

Fresh shucked Gulf oysters served with saltines, cocktail sauce, and lemon. Steamed or chilled.



Sides

Starches

Mashed potatoes, boiled red potatoes, long grain wild rice, buttered linguini, buttered cavatappi, fries, sweet potato fries, baked potato with butter and sour cream.

(add \$.99 for loaded)

Vegetables

Chef's choice vegetable of the day, corn on the cob, asparagus, broccoli, or Sautéed mushrooms and onions

Additional sides \$2.99

Side Salad; iceberg lettuce, tomatoes, bacon, red cabbage, cucumbers, and croutons - \$2.95

Drinks

We serve Pepsi products, sweet & unsweet iced tea, coffee, hot tea, & milk.

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