

Dinner Menu

Available All Day!

Appetizers

Peel & Eat Shrimp (GF) \$8.95 ½ LB. \$16.95 1lb.

White shrimp served chilled with cocktail sauce and lemon.

Conch Fritters \$10.95

Six Caribbean style fritters deep fried golden brown served with house-made Cajun mayo.

Fried Calamari \$10.95

Lightly breaded calamari deep fried golden brown sprinkled with banana pepper rings. Served with a sweet chili dipping sauce.

Southern Style Crab Cakes \$10.95

Three 2oz. freshly made crab cakes served over a bed of lettuce and topped with a sweet mango salsa.

Gator Bites \$10.95

Alligator bites coated in our slightly spicy house breading and deep fried golden brown. Served with a jalapeno ranch dipping 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 and mild salsa.

Spinach and Artichoke Dip with Crabmeat \$10.95

Creamy spinach dip with lump crab meat and artichokes served with crispy fried pita chips.

Smoked Trout Dip \$9.95

Chilled smoked trout, sour cream and herb dip, served with crispy fried pita chips.

Frog Legs \$9.95

Three jumbo frog legs hand battered and deep fried served with Polynesian style ginger bar-b-que dipping sauce.

Lucky 7 Shrimp Cocktail (GF) \$9.95

Seven jumbo shrimp served with cocktail sauce and lemon.

Cheese Quesadilla \$6.95

Flour tortilla stuffed with a blend of cheese. Served with a black bean corn salsa, a side of sour cream, and mild salsa.

Add chicken \$2 Add steak \$4 Add crab \$6

Bread Basket \$2.95

Fresh baked basket of house-made rolls served with sweet cinnamon butter.

Hush Puppies \$2.95

Six southern style cornbread balls deep fried golden brown.



Calamari

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. Mild Linguica 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

Grilled Salmon Salad

\$15.95

Our house salad served with a grilled Pacific salmon fillet.

Served with your choice of dressings.

Steak House Salad

\$15.95

Beef tenderloin tips cooked medium, served with corn salsa, tri-color tortilla chips, blue cheese crumbles, and Roma tomatoes.

Ahi Tuna Salad*

\$14.95

Sesame crusted Ahi Tuna, seared to order, sliced and served over a bed of lettuce with tomatoes and our house made Asian dressing.

Grilled Chicken Salad

\$14.95

Our house salad layered with thinly sliced charbroiled chicken breast. Served with your choice of dressings.

Caesar Salad*

\$9.95

add crab meat (\$5) add salmon (\$6)

Crisp Romaine lettuce dressed with Caesar dressing, Parmesan cheese curls, and toasted herb bread croutons.

BLT Wedge

\$9.95

add crab meat (\$5)

A crisp wedge of iceberg lettuce, bacon bits, red onion, cherry tomatoes, and blue cheese crumbles.

House Salad*

\$9.95

A fresh mix of iceberg lettuce, carrots, Roma tomatoes, red onion, cucumbers, and red cabbage. Topped with our homemade croutons and bacon crumbles.

Spinach & Strawberry Salad

\$8.95

Baby spinach tossed in a sweet vinaigrette mixed with fresh sliced strawberries then topped with blue cheese crumbles and walnuts.

Dressings

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

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Sandwiches

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

- Lobster Roll** **\$14.95**
Harpoon Harry's Crab House's own recipe of real chunky lobster meat mixed with mayo, celery, and red onion on a split top New England style roll with lettuce.
- Oyster Po'boy** **\$12.95**
Fried Oysters, sliced tomato, lettuce, and bacon aioli on a sweet corn hoagie roll.
- Soft Shell Crab Hoagie** **\$12.95**
Fried Soft Shell Crab, sliced tomato, lettuce, and tartar sauce on a sweet corn hoagie roll.
- Smokehouse Burger*** **\$11.95**
A half lb. chargrilled Black Angus patty with barbecue sauce, grilled onions, cheddar cheese, and bacon.
- Harpoon Harry's Grilled Chicken** **\$10.95**
Chargrilled Chicken breast, your choice of cheese, with tomato, lettuce, and red onion.
- Add bacon \$1**
(Cheeses: American, Swiss, Pepper Jack)
- 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)
- Mushroom Swiss Burger*** **\$10.95**
A half lb. chargrilled Black Angus patty with sautéed mushrooms and Swiss cheese
- Add bacon \$1**



Lobster Roll



Grilled Chicken Sandwich

Crab Buckets

- Premium Alaskan King Crab** **(Market Price)**
Two pounds of wild caught Alaskan King Crab with mild smoked Linguica sausage, corn on the cob, onions, and red potatoes in an Old Bay seasoned broth.
- Alaskan King Crab** **(Market Price)**
One pound of wild caught Alaskan King Crab with mild smoked Linguica sausage, corn on the cob, onions, and red potatoes in an Old Bay seasoned broth.
- Dungeness Crab** **(Market Price)**
One pound of wild caught Dungeness Crab clusters with mild smoked Linguica sausage, corn on the cob, onions, and red potatoes in an Old Bay seasoned broth.
- Snow Crab** **(Market Price)**
One pound of wild caught Snow Crab clusters with mild smoked Linguica sausage, corn on the cob, onions, and red potatoes in an Old Bay seasoned broth.



1lb. Snow Crab Bucket



1lb. Dungeness Crab Bucket

Seafood

- Fried Seafood Platter** **\$24.95**
A hand battered cod fillet, 4 jumbo fried shrimp, clam strips, 2 hush puppies, a deviled crab, and house fries. Garnished with coleslaw, tartar sauce, cocktail sauce, and lemon.
(No substitutions.)
- Pan Seared Scallops** **\$19.95**
Sea scallops oven roasted in a garlic cream sauce. Served with wild rice and vegetable of the day.
- Glazed Salmon Dinner** **\$19.95**
Atlantic Salmon fillet oven roasted and finished 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, tartar 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 with Pecans** **\$17.95**
Seared North Carolina Rainbow Trout served with a sweet pecan sauce, wild rice, and Chef's choice vegetable.
- Portuguese Shrimp** **\$16.95**
Mild smoked Linguica sausage with shrimp, onions, peppers, and fire roasted tomatoes, served over wild rice.
- Crab Cake Dinner** **\$16.95**
Two of our house made 4oz. southern style crab cakes topped with a sweet mango salsa, served with wild rice and chef's 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**
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** **\$13.95**
Hand-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 and a dill pickle slice.
- Shrimp Pot Pie** **\$12.95**
Creamy pot pie filling, with shrimp, carrots, peas, and onions under a flaky pastry top.



Jumbo Fried Shrimp



Glazed Salmon Dinner



Seafood Platter

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Pastas

- Lobster Mac & Cheese** **\$21.95**
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.
- 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.
- Shrimp Cavatappi** **\$15.95**
Large shrimp sautéed with spinach, mushrooms, and sundried tomatoes finished with a creamy garlic parmesan sauce tossed with Cavatappi pasta.
- Shrimp Alfredo** **\$14.95**
Pan seared shrimp in our fresh house made Alfredo sauce tossed with buttered linguini.
- Chicken Alfredo** **\$13.95**
Chargrilled chicken breast in our fresh house made Alfredo sauce tossed with buttered linguini.
- Garden Pasta** **\$13.95**
Fresh red peppers, onions, mushrooms, broccoli, and sun-dried tomatoes seasoned with garlic and the chef's special spices. Served with buttered linguini.



Shrimp Cavatappi



Lobster Mac N Cheese

Steak, Chicken, & Pork

- Filet Mignon 7 oz.*** **\$29.95**
The tenderest of steaks, this lean yet succulent cut of Premium Black Angus is served with baked potato and Chef's choice vegetable.
- NY Strip 10 oz.*** **\$25.95**
Lean, tender, and full flavored Premium Black Angus NY Strip with baked potato and Chef's choice vegetable.
- Ribeye 10 oz.*** **\$22.95**
Choice Black Angus juicy with generous marbling. Served with baked potato and Chef's choice vegetable.
- Sirloin 10 oz.*** **\$19.95**
Well flavored and moderately tender with little fat. Premium Black Angus with baked potato and Chef's choice vegetable.
- Tenderloin Tips*** **\$16.95**
Choice Black Angus Tenderloin Tips, mushrooms, and onions in a sherry demi-glace with potato choice 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.
- Applewood Smoked Pork Loin** **\$13.95**
Applewood smoked pork tenderloin pan seared then finished with a Fiji apple sauce.
- Make it Surf & Turf**
Add a Dungeness Crab cluster \$10
Add a Snow Crab cluster \$7
Add 4 stuffed shrimp \$7
Add 4 shrimp, fried, grilled or blackened \$6



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



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.



Sides

Starches

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

(add \$.99 for loaded)

Vegetables

Chef's choice vegetable of the day, corn cobbette, asparagus, broccoli, sautéed mushrooms and onions, or coleslaw.

Additional sides \$2.99

Drinks

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

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