



Harpoon Harry's

— CRAB HOUSE —

Summer Menu



Appetizers

Crab Tots \$15

Blue Crab & Shredded Potatoes, Deep Fried Seafood Remoulade.

GF Sesame Crusted Tuna ** \$16

Quick Seared Tuna Steak, Sliced Thin And Served Rare, Pineapple Ginger Teriyaki, Yum Yum Sauce, Wasabi, Pickled Ginger & Seaweed Salad

Louisiana Gator Bites \$18

Crispy Fried Alligator Tail, Lightly Spiced House Breading, Crispy Fried, Cajun Mayo

GF Classic Shrimp Cocktail \$18

5 Colossal, Chilled Shrimp, Classic Cocktail Sauce, Lemon Wedge

Frog Legs \$15

Buttermilk-Soaked, Hand-Breaded In Signature House Seasonings, Cajun Mayo

GF Captain's Nachos "Shareable" \$18 / Sailor's "Half Size" \$12

Brisket Short Rib CHILI, White Cheddar Queso, Roasted Corn, Black Bean Salsa, Pico De Gallo, Pickled Jalapeños, Sour Cream

Fried Calamari \$16

Cornmeal Dusted, Banana Peppers, Roasted Red Peppers, Parmesan Cheese, Marinara

GF Lobster Spinach Dip \$18

Shredded Lobster, Spinach Garlic Cream, Parmesan, Corn Tortilla Chips (No lobster \$12)

GF Street Corn \$9

Deep Fried Corn Cob, Tajin Seasoning, Chipotle Lime Aioli, Queso Fresco

Hush Puppies ½ lb. \$6 / 1 lb. \$10

Savory Southern Cornmeal Fritter, Deep-Fried, Cajun Mayo

Shitake & Edamame Mini Empanadas \$16

Minced Shitake Mushrooms, Edamame, Ginger & Napa Cabbage, Pineapple Terayaki

Sweet Yeast Rolls \$6

Fresh Baked Sweet Rolls, Honey Butter

GF Tropical Shrimp \$16

Grilled Shrimp Drizzled With Red Chile Honey, Grilled Pineapple & Mango Salsa

GF Bacon Wrapped Scallops \$19

Applewood Bacon Wrapped Sea Scallops, Sweet & Spicy Sticky Glaze, Wisconsin Cheddar Grits

Soups & Salads

GF Harry's House

Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Matchstick Carrot,
Buttermilk Ranch Dressing
\$6 / Side \$13 / Entree

Add: Chicken \$6 Shrimp \$8 Salmon \$12 Filet \$15**

GF Caesar

Crisp Chopped Romaine, Shaved
Parmesan, Garlic Croutons, Light Creamy Caesar Dressing
\$7 / Side \$16/ Entrée (Gluten Free No Croutons)

Add: Chicken \$6 Shrimp \$8 Salmon \$12 Filet \$15**

GF Grilled Chicken Salad \$18

Mixed Greens, Arugula, Grilled All-Natural Chicken Breast, Fire Roasted Peppers,
Bermuda Red Onion, Baby Swiss, Warm Balsamic Vinaigrette,
Served Tossed

GF Filet Cobb \$21

Pan Seared Filet Mignon Bites, Hard Boiled Egg, Blue Cheese Crumbles, Tomatoes,
Smoked Bacon, Avocado, Red Onions, Mixed Greens, Blue Cheese Dressing

GF Bistro Shrimp Salad \$18

Blackened Gulf Shrimp, Fresh Sliced Strawberries, Bermuda Red Onion, Craisins,
Candied Pecans, Roasted Red Pepper, Feta Cheese, Raspberry Vinaigrette

Soup \$6 / Cup \$9 / Bowl

New England Clam Chowder

GF Short Rib Brisket Chili

Cajun Shrimp & Rice

Seafood Gumbo Bowl \$15

Shrimp, Bay Scallops, Crawfish Tail, Mussels, Andouille Sausage & Rice

Sides

Rice Pilaf, Fries, Broccoli, Chef Veg, Sweet Potato Mash, Cheddar Grits, Mac & Cheese

\$6 Premium Sides

White Truffle Gouda Cheese Mac

GF Sweet Potato Tater Tots / Red Chile Honey

GF Brisket Chili Cheese Fries

GF Broccoli Bacon Queso Casserole

FARM

GF 10oz Prime Pork Chop ** \$26

Chargrilled, Un-Frenched Jumbo Premium Pork Chop, Bourbon Molasses Mopped, Bourbon Sweet Potato Mash, Chef's Vegetable

GF Filet & Shrimp \$40**

7oz Filet Mignon, 6 Garlic Grilled Shrimp, Roasted Red Pepper Mash, Chef's Vegetable

Short Rib Brisket Meatloaf \$19

Slow Roasted Fresh Ground Brisket, Short Rib & Sirloin, Garlic Mash Potatoes, Red Wine Demi-Glace, Chef's Vegetable.

Portabella Chicken Stack \$25

All-Natural Chicken Breast, Chargrilled & Topped With Marinated Portabella Mushroom, Garlic Baby Spinach, Fire Roasted Red Peppers, Smoked Provolone Cheese, Pesto Cream Sauce, Saffron Angel Hair

GF 14oz Black Angus Ribeye ** \$38

Hand-Cut, Generously Marbled, Chef's Spices, Garlic Mash Potatoes, Chef Vegetable
Add Onion & Mushrooms \$3 / Add Shrimp \$8 / Add Cajun Blue Cheese \$5

Jerk Chicken Kabobs \$24

Skewers Of Jerk Marinated Chicken Breast, Bell Peppers, Red Onion, Over A Bed Of House Rice Pilaf & Baby Spinach

GF Teriyaki Ribeye ** \$39

14oz Black Angus Ribeye, Hand-Cut, Generously Marbled, Teriyaki Glazed, Grilled Pineapple, Bourbon Sweet Potato Mash, Steamed Buttered Broccoli

GF Woodford Double Oak Duck \$39

Maple Leaf Slow Roasted Half Duck, Semi-Boneless, Woodford Reserve Double Oak Whiskey Shallot Glaze, Sweet Potato Mash & Chef's Vegetable

Pasta

Seafood Cavatappi \$28

Sauteed Shrimp, Bay Scallops, Baby Spinach, Baby Portabella Mushrooms, House Roasted Herbed Tomatoes, Cavatappi Pasta, Lobster Sherry Cream Sauce

Fettuccine Alfredo \$16

Traditional White Wine Parmesan Cream, Fettuccine, Parmesan
Add Shrimp \$8 Chicken \$6 Bay Scallops \$8 Combo Chicken/Shrimp \$10

SEA

Seafood Lobster \$40

¾ lb. **HALF** Maine Lobster, Shrimp Crab & Scallop Stuffed, Steamed Basmati white rice, Coconut Curry Cream Sauce, Roasted Asparagus ([upon Availability](#))

Cowboy Shrimp \$28

Roasted Shrimp Saddled On A Blue Crab Stuffing, Smoked Gouda Chipotle Cream, House Rice, Chef's Vegetable

North Atlantic Salmon ** \$27

Seared 7oz Salmon Filet, Orange Ginger Sesame Glaze, Steamed Basmati White Rice, Chef's Vegetable

Cajun Shrimp & Grits \$24

Sauteed White Shrimp, Caramelized Onions, Baby Portabella Mushrooms, Bell Peppers, Andouille Sausage, Cajun Cream Sauce, Stone Ground Wisconsin Cheddar Grits

Blue Crab Stuffed Flounder \$28

Alaskan Flounder Filet Wrapped Around Blue Crab Stuffing
On A Bed Of Rice Pilaf, Baby Spinach, Lobster Sherry Cream

Fried Catfish \$23

10oz Farm-Raised Catfish Filet, Buttermilk Soaked, House Seafood Breading, Stone Ground Wisconsin Cheddar Grits, Chef Vegetable, Tartar Sauce

Grilled Gulf Shrimp \$26

12 Gulf Shrimp, Grilled or Blackened, Saffron Garlic Angel Hair Pasta, Parmesan Cream Sauce, Steamed Broccoli

Fish and Chips (Fried Only) \$24

Beer Battered Alaskan Pollock Filet, Fries, Coleslaw, Tartar Sauce

Fried Jumbo Shrimp \$24

8 Hand Battered White Shrimp, Crispy Fried, French Fries, Coleslaw, Cocktail Sauce.

Pasta

Lobster Macaroni & Cheese \$25

Cold Water Lobster, Applewood Smoked Bacon, Gouda Cheese, Cavatappi Pasta, Lobster Sherry Cream Sauce, Parmesan

Pasta Primavera \$19

Sauté Of Caramelized Onions, Wild Mushrooms, Bell Peppers, Herbed Tomatoes, Baby Spinach, Broccoli, Garlic Parmesan Cream Sauce, Fettucine Pasta

HANDHELDS

Bistro Prime Rib Sandwich ** \$19

Shaved Prime Rib, Caramelized Spanish Onions, Baby Portabella Mushrooms, Provolone, Avocado Chimichurri Aioli, Arugula, Amarosa Roll, Sweet Potato Tater Tots

Lobster Roll \$19

Two Split Top New England Rolls, Creamy Shredded Lobster Salad, Shredded Leaf Lettuce, Diced Tomatoes, Old Bay, Fries

Mac Burger ** \$18

8oz Angus Burger, Three Cheese Mac, Provolone Cheese, Crispy Fried Onions, Lettuce, Tomato, Pickle, Onion, Grilled Butter Bun, Fries

Dr. Pepper BBQ Pork Sliders \$16

Slow Roasted Pulled Pork Butt, Simmered In A Dr. Pepper BBQ Sauce, Crispy Fried Onions, Sweet Potato Tater Tots, Red Chile Honey, Coleslaw, Grilled Hawaiian Rolls

Captain's Grouper Sandwich \$25

House Breaded Crispy Fried Grouper Filet, Lettuce, Tomato, Onion, Pickle, Tartar, Fries (Grilled, Fried, Or Blackened)

Harry's Buffalo Fried Chicken Sandwich \$16

Buttermilk-Soaked All-Natural Chicken Breast, Traditional Buffalo Sauce, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Pickle, Grilled Butter Bun, Fries

"The Godfather" \$18

Classic Chop Cheese, Seasoned Ground Beef, Pepperjack Cheese, OG Steak Sauce Aioli, Shredded Lettuce, Vine Ripe Tomato, Amarosa Roll, Fries

Cowboy Caviar Quesadilla \$14

Roasted Corn & Black Bean Salsa, House Seasoning, Smoked Gouda & Mozzarella Cheese, Tomato Flour Tortilla, Pico De Gallo, Sour Cream, Chipotle Lime Aioli, Queso Fresco

ADD CHICKEN \$6 / SHAVED PRIME RIB \$8

Rachel Or Rueben

Grilled Thick Cut Marble Rye, Baby Swiss, Sauerkraut, Thousand Island, Fries

Rachel Is With Grilled Grouper \$25 / Rueben Is With Corn Beef \$17

****Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, If You Have Certain Medical Condition**

GF Crab Boils

All Boils Served With Red Potatoes, Andouille Sausage, & Corn On The Cob

Boil Flavors: Cajun, Old Bay, Lemon Pepper Garlic

Snow Crab

1 Lb. \$49 / 2 Lb. \$89 / ALL-U-CAN-EAT \$125

Love Of The Sea \$56

Medley Of Clams, P.E.I. Mussels, Gulf Shrimp & A Cluster Of Snow Crab

Gulf Shrimp

Shell-On Gulf Shrimp

½ lb. \$19 / 1 Lb. \$25 / 2 Lb. \$37

Captain's Boil \$89

½ lb. Alaskan king Crab leg, ½ lb. Snow Crab cluster, ¼ lb. lobster tail

Alaskan King Crab

1 Lb. \$99 / 2 Lb. \$180

1st Mates 10 and under

ALL 1ST MATES GET SODA OR TEA & A DESSERT

GF Snow Crab Bucket

Red Potatoes, Corn, Andouille Sausage \$29

Mini Cheese Pizza \$10 / Pepperoni \$12

Cheeseburger & Fries ** \$12

Chicken Tenders & Fries \$12

Kraft Mac & Cheese \$9

Fettuccine

Tossed In Traditional Alfredo
Or Marinara \$10

Add Chicken \$4 Add Shrimp \$5

Fish & Chips

Crispy Fried Pollock, French Fries,
Tartar \$12

GF Shrimp Bucket

½ lb. Shell-on, Red Potatoes, Corn,
Andouille Sausage \$22

Shrimp Platter

4 Hand-Breaded Shrimp, French Fries,
Cocktail Sauce \$12

LOCAL DEAL DAYS



Pigeon Forge

MONDAY A-Y-C-E FISH & CHIPS \$24

Tender crispy fried fresh Alaskan Pollock on a bed of French Fries served with house-made coleslaw, tartar sauce & lemon \$24

TUESDAY BAJA FISH TACOS \$18 *GF

3 Baja fish tacos, corn tortillas, blackened fresh fish of the day served with shaved lettuce, fresh mango salsa & chipotle lime aioli

WEDNESDAY PRIME RIB DINNER \$34 4-9PM *GF

14 oz cut of slow roasted USDA black angus ribeye, garlic mash, Chef's vegetable, creamy horseradish & au jus

THURSDAY SOUTHWEST STEAK QUESADILLA \$18

Shaved prime rib, roasted corn & black bean salsa, smoked gouda mozzarella, pico de gallo, sour cream, chipotle lime aioli, queso fresco

>>FRIDAY & SATURDAY 20% OFF ANY BOTTLE OF WINE<<

New!

SATURDAY & SUNDAY BRUNCH 11AM-3PM

CHICKEN & WAFFLES \$16

Crunchy golden chicken tenderloin, sugar pearl Belgium style waffle, sweet potato tater tots, Hot Honey drizzle

BRUNCH BURGER \$18

Wolferman's Gourmet Colossal English Muffin, 8 oz angus burger, pepperjack cheese, Wisconsin cheddar cheese, applewood smoked bacon, fresh sliced avocado, fried egg, LTOP & French Fries

SUNDAY CAJUN SHRIMP BOIL \$32 3-9PM *GF

2 lbs Gulf shrimp shell on, served with steamed red potatoes, andouille sausage, corn on the cob, garnished with Cajun spice

112 Community Center Dr. Pigeon Forge | 865-428-2006 | Open 11am-9pm daily