Harpoon Harry's
Crab House



Fall / Winter
Menu
2026 / 2027

PARTIES OF 15 OR MORE WILL HAVE AUTOMATIC GRATUITY OF 18%

Appetizers

Crab Tots $15
Blue Crab & Shredded Potatoes, Deep Fried, Seafood Remoulade.

GF **Sesame Crusted Tuna $19**
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
"This Item Can Be Very Chewy On Some Bites"

GF **Classic Shrimp Cocktail $18**
5 Colossal, Chilled Shrimp, Classic Cocktail Sauce, Lemon Wedge

Frog Legs $16
Buttermilk-Soaked, Hand-Breaded In Signature House Seasonings, Cajun Mayo

GF **Captain's Nachos "Full Size" $20 / Sailor's "Half Size" $15**
Brisket Short Rib CHILI, White Cheddar Queso, Roasted Corn & Black Bean Salsa, Pico De Gallo, Pickled Jalapeños, Sour Cream

Fried Calamari $18
Cornmeal Dusted, Topped With 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 $10**
Deep Fried Corn Cob, Tajin Seasoning, Chipotle Lime Aioli, Queso Fresco

Hush Puppies ½ lb. $7 / 1 lb. $12
Savory Southern Cornmeal Fritter, Deep-Fried, Cajun Mayo

Coconut Shrimp $16
6 Coconut Crusted Butterflied Shrimp, Sweet Thai Chile sauce

Sweet Yeast Rolls $6
Fresh Baked Sweet Rolls, Honey Butter

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
$7 / Side / Entrée $16
Add: Chicken $6 Shrimp $8 Salmon $12 Grouper $20**

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 Grouper $20**

GF Grilled Chicken Salad $18
Mixed Greens, Grilled All-Natural Chicken Breast, Fire Roasted Peppers, Bermuda Red Onion, Baby Swiss, Avocado, Balsamic Vinaigrette,

GF Bistro Shrimp Salad $18
Blackened Gulf Shrimp, Fresh Sliced Peaches, 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
Soup of the Day

Seafood Pot Pie $16
White Wine Cream Sauce, Shredded Lobster, Shrimp, Bay Scallops,
Corn, Sweet Baby Peas & Carrots, Puff Pastry Top

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

"For The Table" $6
White Truffle Gouda Cheese Mac
GF Brisket Chili Cheese Fries
Sweet Potato Casserole, Candied Pecan, Marshmallow
GF Broccoli & Queso

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

FARM

GF **12oz Prime Pork Chop $28**
Chargrilled, Un-Frenched Jumbo Premium Pork Chop, Bourbon Molasses Mopped, Bourbon Sweet Potato Mash, Chef's Vegetable

GF **Korean BBQ Ribs** $26
Gochujang Red Chile Glazed Half Rack Of Ribs, Sticky Sushi Rice, Kimchi (Spicy)

Short Rib Brisket Meatloaf $21
Slow Roasted Fresh Ground Brisket, Short Rib & Sirloin, Garlic Mash Potatoes, Red Wine Demi-Glace, Chef's Vegetable.

Portabella Chicken Stack $26
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 $40**
Hand-Cut, Generously Marbled, Chef's Spices, Garlic Mash Potatoes, Chef Vegetable
Add Onion & Mushrooms $3 / Add Shrimp $8 / Add Cajun Blue Cheese $5

GF **BBQ Mixed Grill $28**
¼ Rack Ribs, 6oz Grilled BBQ Chicken Breast, Dr Pepper BBQ Sauce, 2 Harpoon House Sausages, Fries, Coleslaw, Cob Of Corn

GF **Teriyaki Ribeye $42**
14oz Black Angus Ribeye, Hand-Cut, Generously Marbled, Teriyaki Glazed, Grilled Pineapple, Bourbon Sweet Potato Mash, Steamed Buttered Broccoli

GF **Woodford Double Oak Duck $40**
Maple Leaf Slow Roasted Half Duck, Semi-Boneless, Woodford Reserve Double Oak Whiskey Shallot Glaze, Sweet Potato Mash & Chef's Vegetable

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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 $18
Traditional White Wine Parmesan Cream, Fettuccine, Parmesan

Add Shrimp $8 Chicken $6 Bay Scallops $8 Lobster Tail (1/4 lb.) $20

SEA

Lobster Seafood Fra Diavolo $49
Roasted ¼ lb. Lobster Tail With A Medley Of Shrimp, Scallops, Mussels & Clams
Sautéed In A White Wine Red Chile Tomato Reduction (Spicy)

Cowboy Shrimp $28
Roasted Shrimp Saddled On A Blue Crab Stuffing, Smoked Gouda Chipotle Cream,
House Rice, Chef's Vegetable

North Atlantic Salmon $28
Seared Salmon Filet, Orange Ginger Sesame Glaze, Sticky Sushi Rice, Chef's Vegetable

Cajun Shrimp & Grits $25
Sauteed Shrimp, Caramelized Onions, Baby Portabella Mushrooms, Bell Peppers,
Andouille Sausage, Cajun Cream Sauce, Stone Ground Wisconsin Cheddar Grits

Crab Stuffed Flounder $29
Alaskan Flounder Filet Wrapped Around A Crab Stuffing,
Rice Pilaf, Chef's Vegetable, Lobster Sherry Cream

Fried Catfish $25
10oz Farm-Raised Catfish Filet, Buttermilk Soaked, House Seafood Breading,
Stone Ground Wisconsin Cheddar Grits, Chef Vegetable, Tartar Sauce

Grilled Shrimp $26
12 Shrimp, Grilled or Blackened, Saffron Garlic Angel Hair Pasta,
Parmesan Cream Sauce, Steamed Broccoli

Fish and Chips (Fried Only) $25
2 Battered Alaskan Pollock Filets, Fries, Coleslaw, Tartar Sauce

Fried Jumbo Shrimp $25
8 Hand Battered Shrimp, Crispy Fried, French Fries, Coleslaw, Cocktail Sauce.

Pasta

Lobster Macaroni & Cheese $29
Cold Water Lobster, Gouda Cheese, Cavatappi Pasta,
Lobster Sherry Cream Sauce, Parmesan

Pasta Primavera $20
Sauté Of Caramelized Onions, Wild Mushrooms, Bell Peppers, Herbed Tomatoes,
Baby Spinach, Broccoli, Garlic Parmesan Cream Sauce, Fettucine Pasta

HANDHELDS

Bistro Prime Rib Sandwich $20
Shaved Prime Rib, Caramelized Spanish Onions, Baby Portabella Mushrooms, Provolone, Avocado Chimichurri Aioli, Amarosa Roll, Fries

Lobster Salad Roll $20 (Cold)
Two Split Top New England Rolls, Creamy Shredded Lobster Salad, Shredded Leaf Lettuce, Diced Tomatoes, Old Bay, Fries

Mac Burger $19
8oz Angus Burger, Three Cheese Mac, Provolone Cheese, Crispy Fried Onions, Lettuce, Tomato, Pickle, Onion, Grilled Butter Bun, Fries "KEEP IT CLASSIC $16"

Dr. Pepper BBQ Pork Sandwich $16
Slow Roasted Pulled Pork Butt, Simmered In A Dr. Pepper BBQ Sauce, Crispy Fried Onions, Coleslaw, Grilled Butter Bun, Fries

Captain's Fried Grouper Sandwich $26
House Breaded Crispy Fried Grouper Filet, Lettuce, Tomato, Onion, Pickle, Tartar, Fries (Grilled Or Blackened)

Harry's Buffalo Fried Chicken Sandwich $18
Buttermilk-Soaked All-Natural Chicken Breast, Traditional Buffalo Sauce, Cheddar Cheese, Lettuce, Tomato, Onion, Pickle, Grilled Butter Bun, Fries

"The Godfather" $18
Classic Chopped Cheese, Seasoned Ground Beef, Pepperjack Cheese, OG Steak Sauce Aioli, Shredded Lettuce, Vine Ripe Tomato, Amarosa Roll, Fries

Cowboy Caviar Quesadilla $15
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

Greek Chicken Pita $16
Lemon Oregano Grilled Chicken, Toasted Pita Bread, Shredded Lettuce, Tomato, Onion, Tzatziki Sauce, Feta Cheese, Fries (Open face)

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GF Seafood Boils

Served With Red Potatoes, Country Pleasin Smoked Sausage, & Corn On The Cob

Boil Flavors: Cajun, Old Bay, Garlic Herb

Snow Crab
1 Lb. $54 / 2 Lb. $95 / ALL-U-CAN-EAT $150

Love Of The Sea $58
Medley Of Clams, P.E.I. Mussels, Gulf Shrimp & 1/2lb. Cluster Of Snow Crab

Gulf Shrimp
Shell-On Gulf Shrimp
½ lb. $25 / 1 Lb. $32 / 2 Lb. $49

Captain's Boil $98
½ lb. King Crab , ½ lb. Snow Crab cluster, ¼ lb. Lobster Tail, ½ lb. Shrimp

King Crab (Limited Availability)
1lb. / 2lb. $MARKET PRICE

Dungeness Crab
1 ¼ lb. $56 / 2 ½ lb. $96

Kids Menu

GF 1/2 lb. Snow Crab Bucket $29
Red Potatoes, Corn, House Sausage

Mini Cheese Pizza $10 Pepperoni $12

Fettuccine
Tossed In Traditional Alfredo Or Marinara $10
Add Chicken $5 Add Shrimp $6

Kid Cheeseburger $12

Chicken Tenders & Fries $12

Kraft Mac & Cheese $9

Crispy Fried Fish Or Shrimp $15
Flash Fried Pollock Filet Or Shrimp, Fries

ALL1ST MATES GET SODA OR TEA & A DESSERT

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