



BOWL OF SOUP

- New England Clam Chowder\$9.00
- Soup du Jour.....\$8.50
- Maine Lobster Bisque\$9.50

STARTERS

- Panko Crusted Onion Rings (½ foot) \$7.50
- (1 foot) \$14.00
- Served with Chipotle Ranch



- Harpoons’ Original Grilled Chicken Wings **GF** \$17.00
- A full Pound — Mild, Hot, Honey Sriracha or NEW Mango Habanero — all made in-house daily — served with House-Made Bleu Cheese or Ranch & Crisp Celery

- Ahi Tuna Poke \$17.50
- Ahi tuna tossed in Poke sauce, with seaweed salad, fresh avocado & Sriracha aioli — served with fried wonton chips

- Bavarian Soft Pretzels\$13.00
- Served with authentic Bier cheese and Brewpub Mustard

- Southern Style Pickle Fries\$10.00
- Fried Julienne Dill Pickles with a slight kick of heat, served with Texas Petal Sauce

- Buffalo Chicken Dip **GF**\$14.50
- Made in-house daily, a creamy blend of ranch dressing, cream cheese, chicken, hot sauce & bleu cheese, served piping hot with tri-color tortillas

- Harpoons’ Shrimp\$17.00
- Beer battered Shrimp, served atop Sriracha Slaw & finished with Wasabi drizzle

- U-Peel Shrimp **GF**\$16.50
- ½ lb. Steamed & chilled shell-on shrimp — served with our house-made cocktail sauce

SALADS

- House Salad **GF**\$11.00
- Mixed Greens, Cucumber, Shredded Carrots, Red Onion, and Tomatoes

- Traditional Caesar Salad **GF**\$12.00
- Classic Romaine, Shaved Parmesan, House Caesar dressing & Homestyle croutons — Anchovies available upon request (add \$1.50)

- Fall Salad **GF**\$18.00
- Arugula, Roasted Fig, Goat Cheese, Pepitas, Pomegranate, White Balsamic Vinaigrette

- Taco Salad **GF** \$17.50
- Mixed Greens, Diced Tomato, Avocado, Black Olives, Crispy Tortilla Strips, Monterey Jack Cheese & Grilled Chicken with Cilantro Ranch

TOP ANY OF OUR SALADS

- Grilled Chicken Breast **GF**\$7.00
- Chilled Shrimp **GF**\$8.00
- Grilled Salmon **GF**/Tuna Poke /Crab Cake...\$13.00

SALAD DRESSINGS

- Balsamic Vinaigrette—Ranch—Lemon Vinaigrette
- Honey Mustard—House-Made Bleu Cheese (add \$.50)

A 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO ALL TABLES OF SIX (6) OR MORE DINERS.

GF Denotes items that are gluten-friendly OR that can be prepared gluten-friendly.

Please inform your server of all food allergies when ordering.

DINNER ENTREES
SERVED AFTER 4PM

(All entrees are served with Chef’s Starch & Vegetable of the Day — except pasta dishes)

- Maryland Crab Ravioli\$27.00
- Seven (7) large Maryland Crab & Ricotta Ravioli in Garlic Sage Brown Butter



- House-Made Broiled Crab Cakes. \$32.00
- Our original recipe, made fresh daily with 100% lump crab

- Pan Seared Salmon **GF** \$28.00
- Fresh Hiddenfjord Faroe Island salmon, pan seared and finished with a maple bourbon glaze

- Harpoons’ Fish of the Day **GF** M.P.
- Did you know Cape May is the second largest fishing port on the East Coast? Ask your server about today’s fresh-off-the-boat selection, served with chef’s choice starch & vegetable

- Roasted ¼ Chicken \$23.00
- Fresh, locally raised chicken leg & thigh, first cooked sous vide, then oven-finished to crispy perfection with our house dry rub

- Grilled Italian Sausage **GF**\$21.00
- Esposito’s of South Philly sweet Italian Sausage, grilled and served on roasted red peppers and onions

SIDES

- Natural Cut French Fries **GF** / Tater Tots .. \$6.00
- Sweet Potato Fries \$7.00
- House-Made Cole Slaw **GF** \$4.00
- Apple Sauce **GF** \$3.00
- Small House or Caesar Salad **GF** \$6.00
- *Baked Idaho Potato **GF** \$6.00
- \$1.00 upcharge if selected as a side item with your entree
- *Loaded Baked Idaho Potato **GF** \$9.00
- \$2.00 upcharge if selected as a side item with your entree
- *Chef’s Starch of the Day..... \$5.00
- *Chef’s Vegetable of the Day \$5.00

(*Denotes Side items which are available only after 4:00 pm)

BURGERS

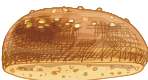
(Served with your choice of French Fries or Tater Tots)

Our fresh, never frozen, half-pound hamburgers are delivered daily from our butcher — Served on a fresh Farmhouse Bun — Burgers also available as a Turkey Burger (add \$1) or Plant Based Beyond Burger® (add \$3). Add Lettuce, Tomato & Onion to any burger by request (no charge). Gluten-friendly Rolls are available (add \$2)

- The Harpoons Burger \$17.00
- Our custom blend steakburger with American cheese, tomato, shredded lettuce, pickle chips, sautéed onions & our secret sauce on a butter grilled farmhouse bun

- Wagyu Sliders \$18.00
- Three Wagyu beef sliders, each with American cheese, pickle chips & our secret sauce on a butter grilled brioche bun

- Build Your Own Burger \$15.50
- Your choice of burger served on a fresh baked farmhouse bun — add any of our selections below!



- Cheese Selections..... \$1.00
- American, Cheddar, Mozzarella, Provolone, Swiss, Feta, Bleu Cheese Crumbles or Pepper Jack
- Extras **GF** \$1.00
- Caramelized Onions, Hot Peppers, Jalapenos or Sautéed Mushrooms
- Applewood Smoked Bacon **GF**\$2.00
- Avocado **GF**\$2.00
- Bacon Jam **GF**\$2.00
- Lump Crab **GF**\$8.00
- Crab Cake.....\$13.00

SIGNATURE SANDWICHES

(Served with your choice of French Fries or Tater Tots)



Harpoons’ Fried Grouper Sandwich. \$17.50
Islamorada style Panko Breaded Grouper filet with Lettuce, Tomato and Crabby Remoulade on a Brioche Bun

House-Made Broiled Crab Cake \$18.00
With Lettuce, Tomato & Remoulade on Brioche

Sweetwood Chicken. \$17.50
Grilled Black Peppered Chicken Breast, whipped Goat & Cream Cheese Rosemary spread, Hot Honey, Roasted Figs & Arugula on a fresh baked Farmhouse roll

TBLT GF \$17.00
Roasted Turkey, Applewood Smoked Bacon, Sliced Tomato, Green Leaf Lettuce and Sun Dried Tomato Aioli on Multigrain Toast
—Available without Turkey \$15.00

El Cubano GF \$16.00
Little Havana’s Authentic Cuban Sandwich, with House Roasted Cuban Pork, Fire Smoked Ham & Swiss Cheese with Pickles and Mustard on Pressed Cuban Bread

Nashville Hot Chicken \$16.00
Double-fried Chicken Breast, topped with House Slaw, Tangy Pickles & House-made Nashville Hot Sauce on a Farmhouse Roll

Italian Market Hot Roast Pork GF \$16.00
Slow-roasted Pork Loin with Provolone, Sautéed Spinach and Roasted Red Peppers, topped with Au Jus on a toasted Farmhouse Roll

Slow Roasted Beef Sandwich GF \$16.50
USDA Prime Beef, slow-roasted and sliced thin, served on a griddled farmhouse roll with provolone, horseradish aioli & fresh arugula

BEACHFRONT FAVORITES

(Served with Fries & House Slaw)

Colossal Coconut Shrimp \$21.00
Served with Thai Chili Orange Dipping Sauce

Honey Stung Chicken Tenders (4) \$16.00
Served with choice of Honey Mustard or BBQ Sauce

Pub Style Fish & Chips \$19.00
Corona battered North Atlantic cod filets with choice of cocktail or tartar sauce & fresh lemon

FOR THE KIDS

(Includes Soft Drink—Served with Fries or Apple Sauce)

Customers under 12 or over 70 years of age only please!

- Chicken Tenders (3) \$10.00
- Kids Hamburger GF \$10.00
- Kids Cheeseburger GF \$10.00
- Kids All-Beef Hot Dog GF \$10.00
- White Cheddar Mac & Cheese \$10.00

BEVERAGES

(Free refills on Soda, Iced Tea , Lemonade and Coffee)

Soda & Soft Drinks \$3.50
Coke, Diet Coke, Dr. Pepper, Ginger Ale, Stewart’s Root Beer, Sprite, Lemonade, Iced Tea (Unsweetened)

Hot Tea & Lavazza Coffee \$3.50
Regular or Decaf

Bottled Water \$4.00
S. Pellegrino (Sparkling) .5 ltr — Fiji (Still) .5 ltr

DESSERT

- Harpoons’ Own Key Lime Pie \$8.00
- New York Style Cheesecake \$9.00
- Bourbon Toffee Cake \$10.00
- Peanut Butter Explosion GF \$10.00

Paying with a Credit Card? To assist us in covering the cost of credit card processing fees, a 1.5% surcharge will be added to all credit card payments. We appreciate your understanding.



For guests choosing to share a main dish, burger or sandwich, a \$5 fee helps to cover the cost of extra service and accompaniments.

THANKS FOR DINING WITH US!

Hello Autumn



We respectfully ask that you limit your time at the table to a maximum of ninety (90) minutes to allow us to reduce wait time and seat everyone. If you would like to continue your Harpoons experience after finishing your meal, please feel free to use one of our picnic tables or Adirondack chairs. After-dinner drinks are available at our Main, Tiki & Beach bars.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.