



BOWL OF SOUP

- Soup du Jour \$8.00
- New England Clam Chowder \$9.00
- Maine Lobster Bisque \$10.00

STARTERS

- Harpoons' Grilled Chicken Wings** ^{GF} \$17.00
A full Pound – Mild, Hot, Honey Sriracha or NEW Buffalo BBQ – all made in-house daily – served with House-Made Bleu Cheese or Ranch & Crisp Celery
- U-Peel Shrimp** ^{GF} \$17.00
½ lb. Steamed & chilled shell-on shrimp – served with our house-made cocktail sauce
-  **Searred Yellowfin Tuna** ^{GF} \$19.00
Searred sashimi grade yellowfin tuna, with a Sriracha aioli drizzle and toasted sesame seeds – accompanied by fresh wasabi, seaweed salad & ponzu sauce
- Panko Crusted Onion Rings (½ foot)** \$9.00
(1 foot) \$15.00
Served with Chipotle Ranch
- Fresh Oysters** ^{GF} M.P.
Ask your server about our daily offering of Chef selected oysters, both locally harvested and carefully chosen varieties from East Coast oystering hot spots
- Bavarian Soft Pretzels** \$13.00
Served with authentic Bier cheese and Brewpub Mustard
- Southern Style Pickle Fries** \$12.00
Fried Julienne Dill Pickles with a slight kick of heat, served with Utah Fry Sauce
- Littleneck Clams -or- PEI Mussels** ^{GF} \$18.00
One dozen locally harvested littleneck clams or a full pound of Prince Edward Island mussels, in your choice of our House red or white sauce – served with garlic bread
-  **Southern Fried Gator** \$19.00
Louisiana alligator tail, dusted in Cajun flour, fried golden brown and served with NOLA remoulade
-  **FL Keys Style Smoked Fish Dip** ^{GF} \$17.00
A true Keys classic – smoked wild-caught whitefish blended with mayo, lemon, and a touch of Caribbean spice – topped with diced red onion and capers – served with sliced jalapeños and yellow corn tortilla chips
- Harpoons' Shrimp** \$17.00
Beer battered Shrimp, served atop Sriracha Slaw & finished with Wasabi drizzle

BEACHFRONT FAVORITES

(Served with Fries & House Slaw)

- Colossal Coconut Shrimp** \$22.00
Served with Thai Chili Orange Dipping Sauce
- Homestyle Chicken Tenders (4)** \$18.00
Served with choice of Honey Mustard or BBQ Sauce
- Pub Style Fish & Chips** \$20.00
Traditional British style 8-ounce Cod filet, beer battered and fried golden brown with choice of our house made cocktail or tartar sauces

DINNER ENTREES

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

- House-Made Broiled Crab Cakes** \$35.00
Our original recipe, made fresh daily with 100% lump crab meat
- Broiled Cape May Scallops** ^{GF} M.P.
Fresh Cape May Scallops broiled and topped with a Beurre Blanc Sauce
- 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
- Pan Seared Salmon** ^{GF} \$30.00
Fresh Hiddenfjord Faroe Island salmon, pan seared and finished with a maple bourbon glaze
-  **Blackened Red Snapper** \$34.00
Gulf snapper, blackened in our iron skillet and served over polenta – accompanied by a traditional maque choux
-  **Lemon Garlic Shrimp Linguine** \$27.00
Six Jumbo Gulf shrimp sauteed in EVOO, garlic, lemon, butter, fresh parsley & white wine with cherry tomatoes and just a touch of red pepper flakes – served over imported Italian linguine and finished with a dusting of toasted breadcrumbs
-  **Alla Vodka – Your Way** \$26.00
Your choice of seasoned chicken breast, pan seared shrimp, or chicken and shrimp sautéed with garlic and herbs and served over penne pasta in a silky vodka cream sauce with San Marzano tomatoes & Parmesan
-  **Chicken Piccata** \$26.00
Pan-seared chicken breast topped with a zesty lemon-caper white wine butter sauce – served over penne pasta with Chef's vegetable of the day
-  **Tomahawk Wild Boar Chops** ^{GF} \$36.00
9-ounce Heritage farm-raised wild boar chop, dusted in a Lavazza coffee rub, then grilled and finished with a natural jus demi-glace – served with Yukon Gold mash and Chef's vegetable
-  **Grilled Ribeye Steak** ^{GF} \$41.00
14-ounce High River Angus Company upper ⅔ Choice ribeye, grilled to your specs and finished with garlic herb compound butter

 = OUR NEW FAVORITES FOR 2026!

SIDES

- Natural Cut French Fries** ^{GF} / Tater Tots \$6.00
- Sweet Potato Fries** \$8.00
- 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

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)
- Arugula & Roasted Beet Salad** ^{GF} \$17.00
Fresh Arugula, Roasted Beets, Candied Walnuts & Crumbled Goat Cheese with Sherry Vinaigrette
- Asian Salad** \$16.00
Romaine lettuce, purple cabbage, carrot, cucumber, red bell pepper, green & red onion, Mandarin orange & wasabi peas — Asian sesame ginger dressing
- Caprese Salad** ^{GF} \$16.00
Jersey tomato, fresh mozzarella, fresh basil, EVOO, balsamic drizzle, fresh ground black pepper
- Taco Salad** ^{GF} \$18.00
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} \$13.00
- Seared Tuna** ^{GF} \$13.00
- Crab Cake** \$14.00

SALAD DRESSINGS

- Asian Sesame Ginger / Balsamic Vinaigrette / Ranch
Honey Mustard / HouseMade Bleu Cheese (add \$.50)

BURGERS

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

Our fresh, never frozen, half-pound steakburgers 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** \$19.00
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** \$19.00
Three Wagyu beef sliders, each with American cheese, pickle chips & our secret sauce on a butter grilled brioche bun
- Build Your Own Burger** \$17.00
Your choice of burger served on a fresh baked farmhouse bun — add any of our selections below!



- Cheese Selections** \$1.50
American, Cheddar, Mozzarella, Provolone, Swiss, Feta, Bleu Cheese Crumbles or Pepper Jack
- Extras** ^{GF} \$1.50
Caramelized Onions, Hot Peppers, Jalapenos or Sautéed Mushrooms
- Applewood Smoked Bacon** ^{GF} \$3.00
- Avocado** ^{GF} \$2.00
- Bacon Jam** ^{GF} \$2.00
- Lump Crab** ^{GF} \$9.00
- Crab Cake** \$14.00

SIGNATURE SANDWICHES

(Served with house-made potato chips — sub fries or tots \$2)

- Harpoons' Fried Grouper Sandwich** \$20.00
Islamorada style Panko Breaded Grouper filet with Lettuce, Tomato and Remoulade on a Brioche Bun
- House-Made Broiled Crab Cake** \$22.00
With Lettuce, Tomato & Remoulade on Brioche
- Maine Style Lobster Roll** M.P.
The Downeast classic — a generous serving of North Atlantic Lobster mixed with just a bit of Mayo, Celery, Parsley and a squeeze of fresh Lemon Juice — served on a toasted New England roll
- The Italiano Panini** ^{GF} \$18.00
Imported Genoa salami, Mortadella, capicola & provolone with shredded lettuce, ripe tomatoes, banana peppers and a drizzle of balsamic vinaigrette — on a fresh baked & pressed ciabatta
- 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

FOR THE KIDS

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

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

- Kids All-Beef Hot Dog** ^{GF} \$10.00
- White Cheddar Mac & Cheese** \$10.00
- Kids Hamburger** ^{GF} \$11.00
- Kids Cheeseburger** ^{GF} \$12.00
- Chicken Tenders (3)** \$12.00

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** \$9.00
- New York Style Cheesecake** \$9.00
- Tiramisu** \$11.00
- Peanut Butter Explosion** ^{GF} \$10.00
- Chocolate Mousse Pie** \$9.00

Interested in some house-made gelato after dinner?
Check out our General Store!

Paying with a Credit Card? To assist us in covering the cost of credit card processing fees, a 2.5% 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!

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.

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.