



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
- Seared Yellowfin Tuna** ^{GF} \$19.00
Seared 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

= OUR NEW FAVORITES FOR 2026!

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 crisp Lettuce, Tomato and Remoulade on a Brioche Bun
- House-Made Broiled Crab Cake** \$22.00
With Lettuce, Tomato & Remoulade on Brioche
- Grilled Chicken Caprese** ^{GF} \$16.00
Balsamic Grilled Chicken Breast Topped with Roasted Tomato, Grilled Red Onion and Fresh Mozzarella, with Pesto Mayo on a Farmhouse Roll
- Chicken Salad** ^{GF} \$16.00
Ron's amazing house-made chicken salad in a light, creamy dressing, served on a flaky butter croissant with Romaine lettuce, Jersey tomato and red onion
- Seared Tuna Tacos** \$19.00
Seared Yellowfin tuna, jicama slaw, avocado crema & Sriracha aioli on flour tortillas
- 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 and pressed ciabatta
- TBLT** ^{GF} \$17.00
Roasted Turkey, Applewood Smoked Bacon, Fresh Sliced Tomato, Green Leaf Lettuce & Sun Dried Tomato Aioli on Multigrain Toast
–Available without Turkey \$15.00
- Maine Style Lobster Roll** ^{GF} 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
- 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
- Pulled Pork Sliders** \$17.00
Slow cooked pork shoulder in a raspberry BBQ sauce, topped with house-made coleslaw on King's Hawaiian slider buns (3)
- 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} \$17.00
USDA Prime Beef, slow-roasted and sliced thin, served on a griddled farmhouse roll with provolone, horseradish aioli & fresh arugula

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

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

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
- Chicken Salad** ^{GF} \$7.00

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 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** \$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

NEW THIS SUMMER! Weekend Brunch

Served Saturday & Sunday
11:00 am – 3:00 pm

- The Brady Brunch Burger** \$19.00
The hangover helper! A half pound of fresh ground beef, cooked to order and topped with American Cheese, Taylor Pork Roll, Applewood Bacon, Over Hard Egg, sautéed onions & our Secret Sauce, all on a butter griddled Farmhouse Bun — served with French fries or tater tots
- Chicken & Waffles** \$17.00
Our own crispy Homestyle Chicken Tenders, served atop a Belgian Waffle, with Butter, Vermont Maple Syrup & Powdered Sugar
- Breakfast Sammy** \$11.00
Farm fresh egg, over hard, your choice of Taylor Pork Roll or Applewood Bacon, with Cheddar on a Buttered Brioche Bun — served with tater tots
- Biscuits & Gravy** \$12.00
A Southern favorite — made from scratch Sausage Gravy, served over two flaky house-baked Buttermilk Biscuits
- Fresh Fruit Bowl** ^{GF} \$7.00
A bowl of farm-fresh berries, melon and fruit — whipped cream by request

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.