



# HARPOONS ON THE BAY

## BOWL OF SOUP

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

## STARTERS

- Panko Crusted Onion Rings (½ foot) ..... \$9.00
- (1 foot) ..... \$15.00
- Served with Chipotle Ranch



- Harpoons' Original 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



- 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

- 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



- Mahi Mahi Fingers** ..... \$18.00
- U.S. caught mahi, fried to a crisp golden brown and served with a duo of our own Key lime aioli & Southern style dill tartar sauces



- 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 buttery Club crackers

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

- U-Peel Shrimp** **GF** ..... \$17.00
- 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)

- Arugula & Roasted Beet Salad** **GF** ..... \$17.00
- Fresh Arugula, Roasted Beets, Candied Walnuts & Crumbled Goat Cheese with Sherry Vinaigrette

- 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

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

## DINNER ENTREES (served after 4pm)

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



- 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



- House-Made Broiled Crab Cakes** ..... \$35.00
- Our original recipe, made fresh daily with 100% lump crab

- Pan Seared Salmon** **GF** ..... \$30.00
- Fresh Hiddenford 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 traditional maque choux

- 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 ½ Chicken** **GF** ..... \$26.00
- Fresh Lancaster County chicken, oven roasted to crispy perfection with our house dry rub



- Grilled Heritage Pork Chop** **GF** ..... \$27.00
- 12-ounce Prime Heritage pork chop, grilled and finished with a balsamic-brown sugar glaze

- Grilled Italian Sausage** **GF** ..... \$24.00
- Nicolosi's Heritage Berkshire Pork 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** ..... \$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

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

## BURGERS

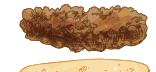
(Served with your choice of French Fries or Tater Tots)

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** ..... \$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

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## SIGNATURE SANDWICHES

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

**Harpoons' Fried Grouper Sandwich** ..... \$19.00

Islamorada style Panko Breaded Grouper filet with Lettuce, Tomato and Remoulade on a Brioche Bun



**House-Made Broiled Crab Cake** ..... \$20.00

With Lettuce, Tomato & Remoulade on Brioche

**Grilled Chicken Caprese** **GF** ..... \$16.00

Balsamic Grilled Chicken Breast Topped with Roasted Tomato, Grilled Red Onion & Fresh Mozzarella, with Pesto Mayo on a Farmhouse 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 and pressed ciabatta

**TBLT** **GF** ..... \$17.00

Roasted Turkey, Applewood Smoked Bacon, Sliced Tomato, Green Leaf Lettuce & 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** ..... \$17.00

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** ..... \$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** ..... \$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!

**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

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 **QR** that can be prepared gluten-friendly.

Please inform your server of all food allergies when ordering.



**= OUR NEW FAVORITES FOR 2026!**



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.