



# HARPOONS ON THE BAY

P  
A  
R  
A  
D  
I  
S  
E  
F  
O  
U  
N  
D

## SOUPS

New England Clam Chowder .....	\$9.00
Chili con Carne .....	\$9.00
Lobster Bisque.....	\$9.50
Soup of the Day .....	\$8.00

## STARTERS

<b>Bavarian Soft Pretzels (3)</b> .....	\$13.00
<i>A basket of three freshly baked soft pretzels, served with our own bier cheese and Bavarian mustard</i>	
<b>Panko Crusted Onion Rings</b> .....	\$14.00
<i>(½ order)</i> .....	\$7.50
<i>Served with Chipotle Ranch</i>	
<b>Harpoons Original Grilled Wings (10)</b> .....	\$16.00
<i>Jumbo wings—mild, hot or honey Sriracha, served with house-made bleu cheese &amp; celery</i>	
<b>Honey Stung Chicken Tenders (4)</b> .....	\$17.00
<i>Boneless chicken breast pieces, lightly floured &amp; fried with a touch of honey—served with your choice of Buffalo, honey mustard or BBQ saucee</i>	
<b>Harpoons Crabby Fries</b> .....	\$17.00
<i>Natural cut fries, topped with cheese sauce, scallions, bacon, Old Bay seasoning &amp; crabmeat</i>	
<b>Loaded Totchos</b> .....	\$13.00
<i>Tater tots topped with applewood smoked bacon, avocado crema, Utah fry sauce, green onions and melted Monterey Jack cheese</i>	
<b>Southern Style Pickle Fries</b> .....	\$10.00
<i>Fried julienne dill pickles with a slight kick of heat, served with Utah fry sauce</i>	

## ENTRÉE SALAD

<b>Caesar Salad</b> .....	\$11.00
<i>Classic Romaine, grated Parmesan &amp; Homestyle Croutons</i>	
ADD Grilled Chicken \$7.00	

## SIDES

<b>French Fries — Basket</b> .....	\$6.00
<b>Tater Tots — Basket</b> .....	\$6.00
<b>Sweet Potato Fries — Basket</b> .....	\$8.00

## BURGER

*(Served a la carte – add fries or tots for \$3)*

<b>The Smashburger</b> .....	\$16.00
<i>Two griddled 4-ounce Angus beef patties with American cheese, shredded lettuce, tomato, pickle chips, sautéed onion &amp; our own secret sauce between butter toasted farmhouse buns</i>	

## SANDWICHES

*(Served a la carte – add fries or tots for \$3)*

<b>House Roasted Beef</b> .....	\$15.00
<i>Slow roasted USDA Prime Certified Angus beef, piled high on a farmhouse roll with melted provolone</i>	
<b>House Roasted Italian Pork</b> .....	\$15.00
<i>House roasted Italian style pork loin, with sauteed spinach &amp; provolone on a farmhouse roll</i>	
<b>Harpoons Original Crab Cake Sandwich</b> . . .	\$18.00
<i>With lettuce, tomato &amp; NOLA style Remoulade on brioche bun</i>	
<b>Grilled Chicken Sandwich</b> .....	\$13.00
<i>Balsamic marinated boneless breast, grilled with LT&amp;O on a butter griddled farmhouse bun</i>	

## VIENNA BEEF CHICAGO STYLE HOT DOGS

*(Served a la carte – add fries or tots for \$3)*



*The world-famous Vienna Beef all-beef hot dog, made from hand-trimmed beef and brisket trimmings – there’s no mistaking the famous “snap” when you bite into a Vienna dog!*

<b>The Snap Dog</b> .....	\$7.00
<i>Served on a Chicago style poppy roll – add diced onion, Chicago relish, celery salt, mustard or (God forbid) ketchup</i>	
<b>The Original Chicago Dog</b> .....	\$8.50
<i>Try it the Chicago way – yellow mustard, neon green relish, diced onion, tomato slices, dill pickle spear, sport peppers and a dash of celery salt – culinary genius!</i>	
<b>The Chili Cheese Dog</b> .....	\$8.50
<i>Take a Chicago Snap Dog, add yellow mustard, diced onion, our homemade chili and bier cheese</i>	



## HARPOONS FAVORITES

<b>Harpoons Rum Runner</b> . . . . .	11
<i>Our classic blend of Caribbean Rums, Tropical Liqueurs and Fresh Juices, topped with a Dark Rum Floater</i>	
<b>Coastal Crushes</b> . . . . .	11
<i>OG Orange, Grapefruit or Creamsicle</i>	
<b>The Painkiller</b> . . . . .	12
<i>Pusser's Royal Navy Rum, Pineapple &amp; OJ, Crème de Coconut. Topped with freshly grated nutmeg</i>	
<b>Blueberry Lemonade</b> . . . . .	10
<i>Pine Tavern Distillery "NJ Farm Fresh" Blueberry Rum &amp; Lemonade</i>	
<b>Aperol Spritz</b> . . . . .	12
<i>Aperol Aperitivo, Prosecco DOC, Soda Water, Orange Wedge</i>	
<b>Green River Bourbon Smash</b> . . . . .	12
<i>Green River Bourbon, Fresh Lemon, Mint, Simple Syrup &amp; Ginger Ale</i>	
<b>Tanteo Jalapeño Margarita</b> . . . . .	13
<i>Tanteo 100% de Agave Jalapeño Infused Tequila, Orange Liqueur, Tres Agaves Organic Margarita Mix, Tajin Rim</i>	
<b>Pearadise Found Martini</b> . . . . .	13
<i>Absolut Pears Vodka, Elderflower Liqueur, Fresh Lemon, Simple Syrup</i>	

## SEASONAL SIPS

<b>Maple Old Fashioned</b> . . . . .	12
<i>Green River 1885 Bourbon, Maple Syrup, Black Walnut Bitters, Cinnamon Stick</i>	
<b>Apple Cider Mimosa</b> . . . . .	9
<i>Comte De Chamberi Bubbles, Apple Cider, Cinnamon Sugar Rim</i>	
<b>Harvest Margarita</b> . . . . .	11
<i>Sauza 100% de Agave Reposado, Apple Cider, Agave, Lime</i>	
<b>Fireside Mule</b> . . . . .	12
<i>Bird Dog Maple Whiskey, Ginger Beer, Lemon</i>	
<b>Pomegranate Spritz</b> . . . . .	12
<i>Aperol, Pomegranate Juice, Prosecco DOC, Soda Water, Orange Wedge</i>	
<b>Pumpkin Spiced Espresso Martini</b> . . . . .	13
<i>7x distilled Nue premium Vodka, Mr. Black Cold Brew Coffee Liqueur, house-made Pumpkin Spice Syrup—dusted with Cinnamon Spice &amp; everything nice!</i>	

## ZERO PROOF

<b>Heineken 0.0</b> . . . . .	5
<b>Rescue Club IPA</b> . . . . .	6
<b>Guinness 0</b> . . . . .	7
<b>Athletic Brewing Company</b> . . . . .	6
<i>Oktoberfest – Fest Brew</i>	
<b>Töst Sparkling Beverage</b> . . . . .	8
<i>w/ White tea, White Cranberry &amp; Ginger</i>	
<b>Blueberry Mockito</b> . . . . .	8
<i>Blueberry Puree, Mint, Lime, Soda Water</i>	
<b>No-Perol Spritz</b> . . . . .	10
<i>Lyre's NA Italian Spritz, Töst Sparkling, Soda Water, Orange</i>	
<b>Seedlip Cosmopolitan</b> . . . . .	10
<i>Seedlip Grove, Cranberry, Lime, Simple Syrup</i>	
<b>Seedlip Mockarita</b> . . . . .	10
<i>Seedlip Notas de Agave, Fresh Lime, Agave</i>	
<b>Apple Ginger Fizz</b> . . . . .	9
<i>Locally pressed Apple Cider, Barritt's Ginger Beer, Soda Water</i>	

## WHITES & ROSÉ

(6 oz. Glass | Bottle)

<b>Pinot Grigio (Organic) - 12% ABV</b> . . . . .	9   32
<i>Alverdi (Veneto, Italy)</i>	
<b>Riesling (Dry) - 12.5% ABV</b> . . . . .	10   38
<i>Chateau Ste Michele (Columbia Valley, WA)</i>	
<b>Sauvignon Blanc - 12.5% ABV</b> . . . . .	10   38
<i>Saget La Petit Perriere (Vin de France)</i>	
<b>Sauvignon Blanc - 13.5% ABV</b> . . . . .	11   40
<i>Mount Fishtail (Marlborough, NZ)</i>	
<b>Chardonnay - 13.5% ABV</b> . . . . .	9   32
<i>14 Hands (Washington)</i>	
<b>Chardonnay - 14.5% ABV</b> . . . . .	13   47
<i>Running Wild – Benziger (Paicines, San Benito County, CA)</i>	
<b>Rosé - 12.8% ABV</b> . . . . .	10   38
<i>Sabine Aix-En-Provence – Bieler Père &amp; Fils (Provence, FR)</i>	

## REDS

(6 oz Glass | Bottle)

<b>Pinot Noir - 13.8% ABV</b> . . . . .	10   38
<i>Angeline (California)</i>	
<b>Pinot Noir - 13.5% ABV</b> . . . . .	12   44
<i>Imagery (California)</i>	
<b>Malbec (Organic) - 13% ABV</b> . . . . .	10   34
<i>Domaine Bousquet (Mendoza, Argentina)</i>	
<b>Cabernet Sauvignon - 14% ABV</b> . . . . .	9   32
<i>Lyeth Estate (California)</i>	
<b>Cabernet Sauvignon - 14.5% ABV</b> . . . . .	12   44
<i>Chasing Rain (Red Mountain, WA)</i>	
<b>Cabernet Sauvignon - 14.8% ABV</b> . . . . .	14   49
<i>Jamieson Ranch Vineyards (Napa, CA)</i>	
<b>Bordeaux Blend - 14% ABV</b> . . . . .	15/oz   225
<i>Overture by Opus One (Napa, CA)</i>	

## BUBBLES

(5 oz Glass | Bottle)

<b>Prosecco - 11% ABV</b> . . . . .	9   32
<i>Maschio (Veneto, Italy)</i>	
<b>Crémant de Bourgogne Brut N°21 - 12% ABV</b> . . . . .	n/a   54
<i>JCB Jean-Charles Boisset (Burgundy, FR)</i>	
<b>Crémant de Bourgogne Brut N°69 Rosé - 12% ABV</b> . . . . .	n/a   54
<i>JCB Jean-Charles Boisset (Burgundy, FR)</i>	

## BEER

<b>Stowe-Away Ale</b> . . . . .	7
<i>Harpoons is proud to offer Stowe-Away Ale, a collaboration with Von Trapp Brewing in Stowe, Vermont</i>	
<b>Mastermind Double IPA (12 oz. Pour)</b> . . . . .	8
<i>Fiddlehead Brewing Co., Shelburne Vermont</i>	

**SCAN HERE**  
FOR ALL THE BEERS

