



soup

New England Clam Chowder	\$6.50
Maryland Crab Vegetable	\$6.50

Bowl

starters

Harpoons' Original Grilled Chicken Wings \$12.00
<i>Mild, Hot or Honey Sriracha, served w/ House Made Bleu Cheese & Celery</i>	
Harpoons' Shrimp \$14.00
<i>Tempura Shrimp Drizzled w/ Wasabi Aioli, Served on a Bed of Cucumber Noodles</i>	
Margarita Flatbread \$8.00
<i>Rustic Flatbread topped w/ Tomato Sauce, Fresh Mozzarella & Basil</i>	
Panko Onion Rings (½ foot) \$5.00
(1 foot) \$9.00
<i>Served w/ Chipotle Ranch</i>	
Seared Rare Ahi Tuna \$14.00
<i>Served on Super Slaw w/ Wasabi Crackers & Ginger Sesame Drizzle</i>	
Southern Style Pickle Fries \$7.50
<i>Fried Julienne Dill Pickles w/ a Slight Kick of Heat, Served w/ Texas Petal Sauce</i>	
Steamed Littleneck Clams \$15.25
<i>One Dozen Littlenecks in White Wine, Garlic, & Fresh Tomato Herb Butter</i>	
U-Peel Shrimp \$13.75
<i>½ lb. Wild Gulf Shrimp Steamed in a Blend of Spices and Served w/ our House Made Cocktail Sauce</i>	

beachfront favorites

Served w/ French Fries & House Slaw

Coconut Shrimp (6) \$13.50
<i>Thai Chili-Orange Dipping Sauce</i>	
Chicken Tenders \$10.00
<i>Served w/ Your Choice of Sauce</i>	

drinks

Bottomless Drinks! \$2.75
Coke—Diet Coke—Sprite—Ginger Ale—Stewart's Root Beer Lemonade—Iced Tea (Unsweetened) Lucas Coffee (Regular or Decaf)—Hot Tea	

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

entree salads

Seasonal Salad \$9.00
<i>Mixed Greens, Cucumber, Julienne Carrots, Red Onion, Tomatoes & House-Made Croutons</i>	
Traditional Caesar Salad \$10.00
<i>Classic Romaine, Grated Parmesan & House-Made Croutons – Anchovies available upon request</i>	
Arugula & Roasted Beet Salad \$14.50
<i>Fresh Arugula, Roasted Beets, Candied Walnuts & Crumbled Goat Cheese w/ Sherry Vinaigrette</i>	
Salmon & Spinach Salad \$17.75
<i>Fresh Spinach with Grilled Salmon, Pickled Onions, Macadamia Nuts, Yellow Pear Tomatoes & Champagne Vinaigrette</i>	
Top any of our Salads with the Following:	
Grilled Chicken \$6.50
Steamed Shrimp \$7.00
Grilled Salmon \$7.50
Crab Cake \$8.50
Seared Tuna \$9.00
Dressings:	
Balsamic Vinaigrette, Ranch or Honey Mustard	
House-made Bleu Cheese + \$5.00

burgers *Served w/ French Fries*

Our Fresh, Never Frozen 10-Ounce Burgers are Certified Angus Chuck Beef — Served on a Formica's Kaiser Roll (Also available — Turkey Burger or Veggie Burger)

Plant Based Beyond Burger® + \$3
Gluten-Free Rolls Available. + \$1

The Plain Jane. \$12.50
<i>Add American, Bleu Crumbles, Cheddar, Cooper Sharp, Pepper Jack, Provolone or Swiss Cheese for + \$1</i>	
The Bacon Bleu. \$14.75
<i>Applewood Smoked Bacon, Bleu Cheese Crumbles & Sautéed Onions</i>	
The Burner \$14.50
<i>Roasted Long Hots, Pepper Jack Cheese & Our Secret Burner Sauce</i>	
Add to any Burger:	
Applewood Smoked Bacon, Fresh Sliced Jalapeños, Roasted Long Hots, Sautéed Mushrooms, Sautéed Onions...	\$1 each

desserts

Ask Your Server About Today's Selection! \$6.00

signature sandwiches

Served w/ Cape Cod Kettle Chips

Broiled Crab Cake \$16.00
<i>w/ Lettuce, Tomato & Tartar Sauce on Brioche</i>	
Chicken Caprese \$12.75
<i>Balsamic Grilled Chicken Breast, Topped w/ Fresh Tomato, Grilled Red Onions & Fresh Mozzarella w/ Pesto Mayo on a Formica's Kaiser Roll</i>	
TBLT \$14.50
<i>House Roasted Turkey, Applewood Smoked Bacon, Fried Green Tomato, Green Leaf Lettuce and Sun Dried Tomato Aioli on Multigrain Toast</i>	
Without Turkey \$12.50
La Medianoche \$12.50
<i>The Post-Midnight Little Havana Traditional Sandwich. House Roasted Cuban Pork, Fire Smoked Ham, Swiss Cheese w/ Pickles and Mustard on a Pressed Cuban Sweet Roll</i>	
Maine Style Lobster Roll \$18.50
<i>Lobster, Hellman's Mayo, Lemon, Celery and Fresh Parsley on a Toasted New England Roll</i>	
Fried Grouper Sandwich \$14.50
<i>Panko Breaded Grouper Fillet with Lettuce, Tomato & Crabby Remoulade on a Brioche Bun</i>	
Short Rib Bahn Mi \$15.50
<i>Slow-Braised Short Rib, Pickled Vegetables (Onions, Carrots, Cucumbers) Cilantro & Cherry Pepper Aioli on a grilled Ciabatta Roll</i>	
NOLA Style Shrimp Po' Boy \$15.50
<i>Golden Fried Shrimp, Shredded Lettuce, Diced Tomato, House Slaw & Crabby Cajun Remoulade on Fresh Nola Style Bread</i>	
Italian Market Hot Roast Pork \$15.50
<i>Fresh Roasted Pork Loin With Provolone, Sautéed Spinach & Roasted Red Peppers, Topped w/ Natural Au Jus on a Formica's Kaiser Roll</i>	

dinner sized entrees

Served w/ Choice of Starch and Vegetable of the Day
SERVED ALL DAY

House-Made Crab Cakes \$28.50
<i>Our Often Imitated, Never Duplicated Recipe, Made Fresh Daily</i>	
Broiled Cape May Scallops \$29.00
<i>One Half Pound Fresh Cape May Scallops Broiled and Topped w/Beurre Blanc</i>	
Pan-Seared Salmon \$19.95
<i>Fresh Salmon Fillet, Pan Seared and Topped w/ Pesto Crème, Served w/ Grilled Roma Tomato</i>	
BBQ Ribs \$23.00
<i>½ Rack Baby Back Ribs, Slow-Cooked and Brushed w/ Our House BBQ Sauce</i>	
Braised Short Ribs \$25.00
<i>Slow-Cooked Boneless Beef Short Ribs</i>	
Harpoons' Fish of the Day \$ Market Price
<i>Ask Your Server About Today's Fresh off the Boat Selection, Served w/ Chef's Choice of Starch and Vegetable</i>	

sides

Natural Cut French Fries \$4.00
Vegetable of the Day \$4.00
Sweet Potato Fries \$5.00
Starch of the Day \$4.00
House-Made Cole Slaw \$3.00
Apple Sauce \$3.00
Small Seasonal Salad \$5.00
<i>Served a la carte only</i>	



KIDS MENU *Includes Soft Drink; Served w/ Cape Cod Kettle Chips or Apple Sauce*

Chicken Tenders \$7.00
Grilled Cheese \$7.00
Kids Hamburger \$7.50
Kid Cheeseburger \$8.00
Beef Hot Dog \$7.00
Kids Cheese Pizza \$7.00

THANKS
for Dining With Us Today!

See our creative weekly specials
on chalkboards throughout
the restaurant!

PLEASE ASSIST US IN ADHERING TO HEALTH DEPARTMENT REGULATIONS:

- ◆ Face Covering Must Be Worn in all Indoor Areas
- ◆ Please Maintain 6' Minimum Distance Between Parties
- ◆ Hand Sanitizer is Available at all Entrances

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