

First Wave

STEAMED CLAMS	\$13.99
Dozen clams with drawn butter.	
SAUSAGE & CLAMS	\$16.99
Dozen clams with sausage in garlic butter, roasted red peppers, spinach, and parmesan cheese.	
FRIED CALAMARI	\$9.99
Battered & fried with cocktail sauce.	
WENDY'S JACKED UP CALAMARI	\$11.99
Calamari, banana peppers, lemon, kalamata olives, celery, pickled onions, served with marinara.	
SHRIMP COCKTAIL	\$10.99
Freshly peeled shrimp served with cocktail sauce.	
ZIP ZAP SHRIMP	\$10.99
Beer battered shrimp, spicy creamy sauce, served on a bed of greens.	
SEASONAL LIGHTHOUSE AHI TUNA TOWER	\$15.99
Layered Ahi Tuna poke with crispy wonton chips served with ponzu sauce.	
GROUPEY FINGERS	\$12.99
Breaded & fried Grouper served with tartar.	
CHICKEN QUESADILLA	\$10.99
Two tortillas, shredded cheddar cheese, chicken & bacon. Served with sour cream & house made pico de gallo.	
BEACH BREAD	\$7.99
Toasted Ciabatta bread, bleu cheese spread, sliced tomato, topped with mozzarella cheese, balsamic glaze & scallions.	
HOUSE MADE CRAB CAKES	\$11.99
Crab cakes served with red pepper aioli on a bed of spring mix.	
EDAMAME	\$6.99
Steamed & lightly salted.	
HARPOON AVOCADO BITES	\$9.99
Crispy avocado bites served with a green chill aioli.	
BACON AND CHEDDAR TOTS	\$9.99
With sirachi ranch.	
JUMBO COCONUT SHRIMP	\$9.99
With Orange Coconut Dipping Sauce.	
GARLIC PARMESAN POPCORN CHICKEN	\$9.99
CRAB DIP BOAT	\$12.99
With Stacy's Pita Chips.	

HARPOON FRIES BASKET	
KRINKLE CUT	\$4.99
LAGER FRIES	\$4.99
SWEET POTATO	\$4.99
MAKE'EM CHEEZY	\$5.99
MASSIVE LOADED FRIES	\$11.99
Large platter of fries with choice of: Chili & Cheddar or Bacon & Cheddar	
GARLIC LAGER FRIES	\$7.99
Lager fries tossed in a garlic butter.	
LAGER RINGS	\$7.99
Beer battered & lightly fried to a crisp.	
MOZZARELLA STICKS	\$8.99
CHEDDAR & BROCCOLI BITES	\$8.99
A combo of cheese & broccoli bites breaded & deep fried.	
CHICKEN TENDERS	\$8.99
SHAREABLE PLATTER	\$16.99
Mozz sticks, chicken tenders, lager rings, cheddar broccoli bites & avacado bites.	
POON'S MASSIVE NACHOS	\$14.99
Crunchy tortilla chips, melted cheddar, house made pico de gallo, guacamole, sour cream, jalepenos & scallions.	
ADD Chili	\$4.99
ADD Chicken	\$5.99
ADD Pulled Pork	\$4.99
FLATBREADS:	
EGG-PLANT	\$9.99
Eggplant, olive tapenade, fresh mozzarella & fresh basil.	
CALIFORNIA COBB	\$9.99
Grilled chicken, bacon, avacados, tomatoes, bleu cheese, cheddar cheese & spring mix.	
TRADITIONAL PEPPERONI	\$9.99
Pepperoni, mozzarella & fresh tomato sauce.	

WINGS	
10 WINGS	\$11.99
20 WINGS	\$22.99
CELERY AND BLEU CHEESE	\$1.49
Choice of plain, mild, medium, hot & BBQ	
Everything, Jamaican & Garlic Sauce	\$1.49

Signature Handhelds

HARPOON'S FAMOUS FISH TACOS
3 Flour tortillas, grilled or fried fish, pico de gallo, slaw & chipolte mayo.
\$13.99

SANDWICHES	
SERVED WITH CHIPS AND A PICKLE	
FRESH FRIED HADDOCK	\$11.99
HARPOON EDDIE'S CLAM ROLL	\$11.99
Giant fried clams with bacon, chipotle mayo & shredded lettuce on a grilled bun.	
CLASSIC N.E. CLAM ROLL	\$10.99
Giant fried clams served on a grilled bun with tartar or cocktail sauce.	
BLACKENED MAHI	\$14.99
Bleu cheese crumbles, lettuce, tomato & mango salsa on grilled ciabatta bread.	
SHRIMP PO' BOY	\$12.99
Beer battered shrimp, slaw, pickles, tomato & remoulade sauce.	
GRILLED CHICKEN	\$9.99
Lettuce, tomato, & bleu cheese dressing.	
SOUTHWEST CHICKEN BREAST	\$11.99
Chipotle mayo, roasted peppers, & cheddar cheese.	
PULLED PORK	\$11.99
Pork & BBQ sauce.	
TURKEY CLUB	\$13.99
Turkey, lettuce, tomato, & bacon.	
SOFTSHELL CRAB BLT	\$13.99
Lightly fried softshell crab, lettuce, tomato & bacon. Served with remoulade.	

PANINIS	
SERVED ON FOCACCIA BREAD WITH CHIPS AND A PICKLE	
THE CUBAN	\$11.99
Pulled pork, thick sliced ham, sliced pickle & melted provolone cheese.	
TURKEY ROMA	\$11.99
Fresh mozzarella, roma tomatoes, spring mix & pesto mayo.	
GREEK CHICKEN	\$11.99
Feta, tomato, lettuce & greek dressing.	
HOT HAM	\$11.99
Eddie's famous Hot Ham & Provolone.	
WHITE PIZZA	\$11.99
Garlic grilled chicken, spinach, fresh mozzarella, ricotta & parmesan cheese.	
EGG-PLANT PARM	\$11.99
Housemade eggplant, layered with provolone & marinara.	

Wraps	
SERVED ON A GARLIC HERB WRAP WITH CHIPS AND A PICKLE	
BLACKENED MAHI WRAP	\$14.99
Blacken Mahi, bleu cheese crumbles, mango salsa, lettuce, tomato & onion.	
MEDITERRANEAN SALMON WRAP	\$14.99
Salmon, spring mix, grape tomatoes, cucumbers, kalamata olives, red onions, feta cheese & caesar dressing.	
CHEESEBURGER WRAP	\$12.99
Burger with choice of cheese, LTO, pickles & ketchup-mayo.	

Salads

KEY WEST AVACADO SALAD	New!	EGG-PLANT SALAD	\$13.99
Mixed greens, fresh avacado, cilantro, lime, pickled red onions, walnuts, queso blanco & white balsamic dressing.		Mixed greens, feta, tomatoes, pickled red onions, kalamata olives, cucumber & white balsamic dressing.	
CHEDDAR BACON CHOPPED SALAD	\$16.99	MIXED GREEN SALAD	\$9.99
Chicken, cheddar, bacon, & pico ranch dressing.		Fresh spring mix topped with feta cheese, black olives, grape tomatoes, cucumbers, pickled red onion slices, & croutons.	
SUNSET SALAD	\$13.99	CAESAR SALAD	\$10.99
Raspberry vinaigrette, strawberries, spiced walnuts & goat cheese.		Crisp romaine lettuce, caesar dressing, parmesan cheese & house made croutons.	
FISH TACO SALAD	\$16.99	ADD THE FOLLOWING TO ANY OF OUR SALADS	
Lightly breaded Swai grilled or fried, pico de gallo, & slaw with smokey chipotle dressing on a bed of greens.		Grilled Chicken	\$5.99
CAPRESE SALAD	\$11.99	Calamari	\$7.99
Layered fresh tomato & fresh buffalo mozzarella, basil pesto & a balsamic reduction drizzle.		Seasonal Ahi Tuna	\$7.99
BBQ RANCH CHICKEN CHOPPED SALAD	\$16.99	Shrimp	\$7.99
Chicken strips, black beans, corn, tomatoes, cheddar cheese with BBQ ranch dressing.		Grilled Salmon	\$7.99
		Harpoon Sirloin Steak	\$9.99

Poon's Pizza

SPECIALTY PIZZAS		THE LOADED HARPOON PIZZA	
REGULAR 16" PIZZA		Sausage, pepperoni, bacon, mushrooms, peppers & onions with mozzarella.	
PERSONAL 8" PIZZA		REGULAR 16" PIZZA	\$24.99
GLUTEN FREE PERSONAL 8" PIZZA		PERSONAL 8" PIZZA	\$11.99
MARGHERITA PIZZA		GLUTEN FREE PERSONAL 8" PIZZA	
Pesto, fresh tomatoes, & mozzarella.		LARGE 16" PIZZA	
BUFFALO CHICKEN PIZZA		ADD YOUR OWN TOPPINGS (EACH)	
Buffalo chicken, bleu & mozzarella cheese.		Sausage, pepperoni, mushrooms, onions, peppers, sliced olives, chicken, pulled pork, bacon, banana peppers, cherry peppers, & roasted red peppers.	
New! PULLED PORK PIZZA		REGULAR 16" PIZZA (EXTRAS \$1.99)	\$14.99
House made pulled pork, mozzarella cheese & BBQ sauce.		PERSONAL 8" PIZZA (EXTRAS \$1.29)	\$7.99
		GLUTEN FREE PERSONAL 8" PIZZA (EXTRAS \$1.29)	\$11.99

Signature Plates

SERVED WITH YOUR CHOICE OF GARLIC MASHED POTATOES, FRENCH FRIES, OR RICE AND OUR VEGGIE OF THE DAY (EXCLUDING THE FISH AND CHIPS)

CABANA SALMON	\$21.99	HARPOON SIRLOIN	New!
Grilled Salmon under a bed of cole slaw, covered with cucumbers & a trio of drizzles.		8 oz. sirloin steak topped with mushrooms and onions.	
EMILY'S CHICKEN	\$16.99	FRIED HADDOCK DINNER	\$16.99
With chèvre goat cheese, spinach & artichoke hearts in a lemon basil sauce.		FISH AND CHIPS	\$14.99
SURF & TURF	New!	Fresh Haddock pieces served with krinkle cut french fries.	
Harpoon sirloin topped with shrimp & scallops served with parmesan cream sauce.		BUTTER SEARED SCALLOPS	\$23.99
		8 oz. sea scallops seared & sauteed in a garlic butter sauce.	

PASTA DISHES SERVED WITH A SIDE SALAD AND GARLIC BREADSTICKS			
3 CHEESE LOBSTER MAC & CHEESE	\$19.99	SAUSAGE & CLAMS OVER PENNE	\$21.99
Cellentani pasta, tossed in a parmesan, cheddar, gruyere cheese sauce, topped with lobster chunks.		Dozen clams with sausage in garlic butter with roasted red peppers, sun dried tomatoes, spinach & parmesan cheese on penne pasta.	
PULLED PORK MAC & CHEESE	New!	HARPOON RIG-GIES	\$17.99
Cellentani pasta, tossed in a parmesan, cheddar, gruyere cheese sauce, topped with pulled pork and onion rings.		Riggies tossed in our vodka cream sauce with marinated chicken, sausage, banana & cherry peppers.	

Burgers

BLACK AND BLEU BURGER	\$12.99	HARPOON'S HOUSE BURGER	
Cajun seasoned, bleu cheese dressing and crumbles, & LTO.		Lettuce, Tomato & Onion.	\$10.99
SOUTHWEST BURGER	\$12.99	With Cheese	\$11.99
Cheddar, lettuce, red onion, roasted peppers, & chipotle mayo.		With Bacon & Cheese	\$12.99
GREEN HORNET BURGER	\$12.99	M-C-O BURGER	New!
Sliced raw jalapeño, guacamole, bacon, cheddar cheese, salsa ranch, & LTO.		Moo, Cluck, Oink! Beef patty, pulled pork, fried egg, BBQ sauce, LTO, and cheddar.	
UNNECESSARY BURGER	\$24.99	BBQ BURGER	\$12.99
Two 1/2 burgers, pulled pork, bacon, LTO & American Cheese with a side of fries!		Cheddar cheese, smokey BBQ chipotle sauce, LTO, & a lager ring.	
		GARLIC FETA BURGER	\$12.99
		Spinach, feta cheese, fresh tomato, red onion, and garlic parmesan fries.	
		BIG KAHUNA BURGER	\$12.99
		Grilled pineapple, sweet chili sauce, LTO & pepperjack cheese.	



Signature Cocktails

POON'S PUNCH

3 radical flavored rums with 3 tropical juicy juices for a ménage à trois that really packs a punch

HARPOON-A-POLITAN

House vodka, raspberry liqueur, fresh lime juice, splash of cranberry juice, shaken to perfection served with a lime.

PINK POLKA DOT BIKINI

Watermelon vodka, coconut rum, muddled mint leaves, topped with a splash of bubbly CO² & a lemon.

MOJITO'S

Bacardi Rum, muddled mint, agave & club soda garnished with a lime. Add your choice of fresh fruit:

Original, Blackberry or Strawberry

HARPOON FISH BOWL

Malibu Rum, Blue Curacao, Peach Schnapps, pineapple juice, & Swedish Fish.

PATRON BLOOD

ORANGE MARGARITA

Patron Silver, Patron Citronge, sour mix, agave, with blood orange slices.

PARK AVE LEMONADE

Ciroc Red Berry, lemonade, cranberry juice & a splash of sprite

POOL BOY

Bookers gin, muddled strawberry, cucumber, lemonade & a splash of tonic.

HARPOON HURRICANE

Bacardi Oakheart Spiced Rum, passion fruit rum, orange juice, grenadine, with a squeeze of lime. Garnished with an orange & a cherry

MOSCOW MULE

Absolut Vodka, ginger beer & a squeeze of lime

New! APEROL SPRITZER

Prosecco, aperol, club soda, an orange slice.

Frozen Drinks

HARPOON EDDIES LOCALLY FAMOUS RUM RUNNERS

A crazy concoction of light rum, dark rum, banana liqueur, blackberry liqueur & the "Key West" ingredients that have Harpoon Eddies winning best cocktail on the beach!

MARGARITAS

Margaritas Crafted with 100% blue agave tequila, orange liqueur, & fresh lime blend. Taste one of our mouth watering flavors:

Strawberry, Peach, Mango, Blackberry, Raspberry, Blue Raspberry

PINA COLADA

Pina Colada Oak barrel aged spiced Caribbean rum, & a creamy rich sweetness of coconut milk, pineapple juice & a few secrets.

KEY LIME PIE COLADA

Cake vodka, irish cream liqueur, pina colada mix, lime juice & graham cracker topping.

DAIQUIRIS

Daiquiris Made with our aged rum imported from St. Croix, fresh squeezed lime juice, & any one of our righteous flavors:

Mango, Peach, Strawberry, Raspberry, Banana or the Famous Miami Vice (strawberry and Pina)

Beers

ON TAP

(Draft options change frequently)

Coors Light • Blue Moon
Bud Light • Miller Light • Shipyard Sunfish
Fiddlehead IPA • Northway Sunrise Session
Sam Adams Porch Rocker
Sam Seasonals • Fat Tire
Long Trall VT IPA • Stella Artois
Three Heads The Kind • Seadog
Ellicottville Trlphammer
21st Amendment

BOTTLES & CANS

Miller Lite • Coors Light • Corona
Corona Light • Corona Refresca
Corona Premiere • Labatt • Labatt Light
Amstel Light • Budweiser • Bud • Bud Light
Bud Light Lime • Mich Ultra
Mich Ultra Prickly Pear
Heineken • Heineken Light • Fat Tire
Sam Adams • Yeungling • Smirnoff
Smirnoff Raspberry • Guinness • Twisted Tea
Stella • Angry Orchard
Imperial • Citizen Dirty Mayor
Modelo Especial • Switchback Ale
Heavy Seas Loose Cannon IPA
Sierra Nevada Pale Ale • Molson Canadian
Founders All Day IPA • Sam's 76
Saranac Legacy IPA • Blue Moon Light Sky
St. Archer Gold • Sullivan's Irish Red
Twisted Tea • Twisted Tea Half & Half

LOCAL BREWS

Good Nature-Blonde Draft or Annie
Saranac Tropical Storm IPA
Utica Club • Genny Cream Ale
Southern Tier Swipe Light
Harpoon UFO Georgia Peach
Sloop Juice Bomb IPA
Cooperstown Bambino
Buried Acorn Hot Whip

LESS IS MORE LO-CAL

White Claw Flavors
Truly Flavors
Bud Light Selzter Flavors
Arnold Palmer Spiked
Canadian 67
Sam Adams Light

Bourbon & Whiskey

American Honey

Booker's

Basil Hayden's

Bulleit

Gentlemen Jack

Jack Daniel's

Jack Daniel's Honey

Jack Daniel's Fire

Jim Beam

Jim Beam Devil's Cut

Jim Beam Honey

Knob Creek

Maker's Mark

Old Grand-Dad

Southern Comfort

Wild Turkey

Yukon Jack

Black Velvet

Canadian Club Reserve

Crown Royal

Crown Apple

Jameson

Seagrams 7

Seagrams VO

Wines

Albertoni- House Brand

Merlot, Cabernet, Chardonnay, Pinot

Grigio, or White Zinfandel

Moscato

Riesling

Rosé

Prosecco

*Harpoon-Mosa Available (orange or cranberry)

PREMIUM

Josh Cabernet Sauvignon

Chateau Ste. Michelle Riesling

Kim Crawford Chardonnay

Kim Crawford Sauvignon Blanc

Cashmere Red Blend

Tequila

Avion

Patron

Roca Patron

Gran Patron

Cabo Wabo

1800

Jose Cuervo Gold

Don Julio

Espolon

Maestro Dobel

901

Herradura

Casamigos

Cruz

Gin & Rum

Beefeater

Bombay

Tanqueray

Sipsmith

Hendrick's

Bacardi

Captain Morgan

Captain Morgan Black

Cruzan

Mount Gay

Myers

Malibu

Pusser's

Trader Vic's

Appleton Estate Reserve

Pyrat

Shooters

RumChata

Jagermeister

Rumple Minze

Wisniowka

Goldschlager

Dr. McGillicuddy's

Romana Sambuca

Fireball

Black Haus

Jack Daniels Fire

Scewball Whiskey

Floater's

Why go Topless?

Grand Marnier, Goslings Dark Rum, Trader Vic Aged Rum, Cruzan 151, Bacardi 151, Captain Morgan Black, Patron Citronge, Chambord.

Vodka

PREMIUMS

Tito's

Grey Goose*

Ketel One*

Absolut*

Three Olives*

Stoli*

44 North Huckleberry

TM 46 Peaks

Belvedere

Chopin

Ciroc*

Double Cross

Firefly Sweet Tea

UV Blue & Red

*Multiple Flavors Available

*Ask about our infused vodka's

Scotch & Brandy

Chivas Regal

Dewar's

J & B

Johnnie Walker Black, Red,

Platinum, or Blue

Drambuie

Christian Brothers Brandy

Blackberry Brandy

The Glenlivet 12, 18 y/o

Non-Alcoholic

O'Douls Non-Alcoholic Beer

Heineken 0 N/A

Saranac Rootbeer

Arnold Palmer Iced Tea

Red Bull

Red Bull Sugar Free

Red Bull Silver

Coke Products

The Liquid Kitchen

HARPOONEDDIES.COM



HARPOON EDDIES



HARPOONEDDIES1