**LUNCH MENU**

**APPETIZERS**

- **Blue Crab Quesadilla**
  Diced Green Chiles, Caramelized Spanish Onion, Roma Tomatoes, Quee Chihuahua, Tortilla, Chipotle Aioli & Pickled Lemon Salsa 18

- **Chapter 11 Crab Cake**
  Gulf Blue Crab Cake, House Blend of Herbs & Seasonings, Topped With Smashed Gulf Blue Crab, Sherry Garlic Aioli, Pickled Lemon Salsa 18

- **Tampa Fish Spread**
  Smoked Mahi & Amberjack, House Hot Sauce, Capers, Spanish Onions, Diced Tomato, Satlines, Jalapenos, Fresh Lemons 12

- **Chicken Kesadilla**
  All-Natural Chicken Breast, Roasted Corn & Black Bean Salsa, Sundried Tomatoes, Cheddar Jack, Queso Fresco, Tomato Flour Tortilla, Jalapeno Lime Sour Cream, Salsa Verde 15

**GULF OYSTERS**

- **Gulf Oysters on the Half Shell**
  Bloody Mary Cocktail Sauce, Mignonette, Lemon, Satlines 1/2 Dozen/17 1/2 Dozen/33

- **Panko Fried Oyster on the Half Shell**
  Seafood Remoulade 1/2 Dozen/18

**CAPTAIN'S SALADS**

**SIDE SALADS**

- **Watermelon & Feta**
  Thick Cut Watermelon With Baby Arugula, Toasted Almond, Feta, Red Onion, Balsamic Apricot Syrup 11

- **Kale & Salmon Seared**
  Salmon, Russian Kale, Poached Arjun Pearl, Wisconsin Aged Bleu Cheese, Candied Pecan, Asparagus, Heirloom Tomatoes, Raspberry Chardonnay Vinaigrette 17

- **Raspberry Chardonnay Vinaigrette**
  Bleu Cheese, Candied Pecan, Asparagus, Heirloom Tomatoes, Salmon, Russian Kale, Roasted Gulf Oysters 17

**STEAK SALADS**

- **Steak Salad**
  USDA Prime Filet Mignon, Baby Spinach, Roma Tomato, Fresh Mozzarella, Salty, Red Onion, Sherry Shallot Vinaigrette 19

- **Harpoon Shrimp Salad**
  Jumbo White Shrimp, Mixed Greens, Pimentos, Spanish Onion, Strawberries, Queso Fresco, Peppitas, Mango, Champagne Reduction 17

- **Raspberry Chardonnay Vinaigrette**
  17

- **Bleu Cheese, Candied Pecan, Asparagus, Heirloom Tomatoes, Salmon, Russian Kale, Roasted Gulf Oysters 17

**ENTREES**

- **Fried Jumbo White Shrimp**
  6 Cresty Fried Shrimp, Old Bay Fries, Cajun Mayo, Vegetable 16

- **Fish and Chips**
  Beer Battered Alaskan Pollack, Old Bay Fries, Corn on the Cob, Vegetable 14

- **Gulf Grouper**
  Seared, White Wine Lemon Shallot Butter, Quinoa Blend, Vegetables 18

- **Salmon Crepease**
  Grilled Salmon, Fresh Mozzarella, Roma Tomato, Balsamic Drizzle, Basil Pesto, Quinoa Rice Pilaf, Vegetables 18

- **Tampa Keto Cuban Salad**
  Romaine Tossed in a Mustard Dressing, Giana Salami, Baby Swiss, Black Forrest Ham, Red Onion, Diced Tomato, Pepperoncini, Hot Cuban Pork, Pickle Spear 16

- **Grilled Steak**

- **Franklin Street Steak Sandwich**
  Shaved Prime Rib, Shiitake Mushrooms, Caramalized Spanish Onion, Horseradish Worcestershire Aioli, Smoked Provocade, Toasted Amorosa Roll 15

- **BBQ Pulled Pork Sandwich**
  Braised Pork, Carolina Style BBQ Sauce, Onion Straws, Butter Bun, Sweet Potato Fries 12

- **Gulf Grouper Sandwich**
  Seared Gulf Grouper, Tartar Sauce, Lettuce, Vine Ripe Tomato, Red Onion, Garlic Dill Pickles, Butter Bun 18

**COLD STONE CRABS**

- **Served with Mustard Sauce & Melted Butter**
  1/2lb 35 1lb 65 2lb 120

**HOT STONE CRABS**

- **Served with Andouille Sausage, Corn on the Cob & Red Potato, Crab Fumé**
  1/2lb 40 1lb 70 2lb 125

**SOUPS**

- **New England Clam Chowder**
  Cup/5 Bowl/7

- **Soup of the Day**
  Cup/5 Bowl/7

- **Gumbo with Chicken**
  Cup/5 Bowl/7

**SANDWICHES**

- **Shrimp Roll & Grills**
  Grilled Jumbo White Shrimp, Grilled Andouille Sausage, Cheddar Grill Cake, Vegetables, Spicy Tomato Reduction 16

- **Pesto Alfredo**
  Basil Pesto Cream Sauce, Sundried Tomatoes, Asparagus Bites, Portobello Mushrooms, Fire Roasted Yellow Pepper, Fettucine, Parmesan 16

- **Filet Chop Steak**
  7 oz. USDA Prime Filet Chop Steak, Onions & Shitake Mushrooms, Cabernet Demi-Glace, Garlic Red Bliss Mash, Vegetables 16

**APPETIZERS**

- **Spiced Dip**
  Garlic Parmesan Creamed Spinach, Grilled Naan 9

- **Coconut Shrimp**
  Flash Fried, Jumbo Shrimp, Pineapple Red Chile Agave 12

**GULF OYSTERS**

- **Gulf Oysters on the Half Shell**
  Bloody Mary Cocktail Sauce, Mignonette, Lemon, Satlines 1/2 Dozen/17 1/2 Dozen/33

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- **Traditional Caesar**
  Romaine Ribbons, Shaved Parmesan, Garlic Crouton, Classic Caesar 14

- **Shrimp Po Boy**
  Crispy Fried Jumbo White Shrimp, Shredded Romaine, Cajun Mayo, Tomato Reduction, Diced Tomato and Red Onion, Toasted Amorosa Roll 14

- **Gumbo with Chicken**
  Cup/5 Bowl/7

**COLD STONE CRABS**

- **Served with Mustard Sauce & Melted Butter**
  1/2lb 35 1lb 65 2lb 120

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  1/2lb 40 1lb 70 2lb 125

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- **Salmon Crepease**
  Grilled Salmon, Fresh Mozzarella, Roma Tomato, Balsamic Drizzle, Basil Pesto, Quinoa Rice Pilaf, Vegetables 18

**ENTREES**

- **All are Served with Steamed Red Potatoes, Corn on the Cob, Andouille & Seafood Stock**
  Alaskan King 1lb 39 2lb 72
  Snow 1/2lb 36 2lb 65
  Dungeness 1/2lb 35 2lb 64
  Steam Pot Snow Crab, P.E.I. Musseal, Cedar Key Clams, Crawfish 34

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or ... illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

'This is a menu associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or certain medical conditions, you may be at greater risk of acquiring illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

'Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.'
**DESSERTS**

**Key West Key Lime Pie**
Nellie & Joe’s Key West Key Lime Juice, Loorna Doone Cookie Crust, Brûléed Marshmallow Whip

**Warm Apple Crisp**
Granny Smith Apples, Apple Pie Moonshine Cinnamon Caramel, Streusel Topping, Scoop of Vanilla Ice Cream

**Chocolate Chip Bourbon Pecan Pie**
Bourbon Glazed Mini Pecan Pie, Callebaut Dark Chocolate Chips, Bourbon Creme Anglaise

**Chocolate Espresso Creme Brûlée**
Thaïtian Vanilla Bean & Espresso Custard, Chocolate Ganache, Brûléed Sugar, Whip Cream

**Ghirardelli Chocolate Molten Fritters**
Chocolate Cake Batter with Dark Chocolate Chips Deep Fried, Molten Chocolate Center, Powdered Sugar Dusted

**ON TAP**

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<td>Miller Lite</td>
<td>Seasonal Selections</td>
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<tr>
<td>Bud Light</td>
<td>(Ask Your Server)</td>
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**PAstry CHEF SKYLER HARROD’S**

New York Style Cheesecake
Chef Inspired Toppings

**HOMESTYLE JARS 6**
Take Jars To Go with You

**Banana Pudding**
Fresh Banana, Vanilla Banana - Pudding, Vanilla Wafers, Caramelized Banana, Whip Cream

**Campfire Smores**
Layers of Graham Cracker, Melted Chocolate, Marshmallow Whip

**ICE CREAM 5**

**Vanilla Bean**
Bold Vanilla Bean Flavor

**Deep Dark Chocolate**
Rich Chocolate Ice Cream, Infused with 65% Double Dark Dutch Cocoa

**Special Flavor of the Day**

**Sorbet**
Please Ask About Our Signature Flavor

**ON TAP**

**BEVERAGES**

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<tr>
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<td>Pepsi Products</td>
<td>Voss Sparkling Flavors 3</td>
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<td>Fiji Liter</td>
<td>Gourmet Coffee &amp; Hot Tea 3</td>
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<tr>
<td>Voss Sparkling 3</td>
<td>Sweet or Unsweetened Tea 3</td>
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</tbody>
</table>

We specialize in private parties and large events | See host for details

For reservations call or visit us at: (813) 321-4040 | www.harpoonharrystampa.com

Eric Lackey: Executive Chef & Managing Director

**THE LEGEND OF HARPOON HARRY**

The legend was born in a bygone era of lust, treachery and deceit — the days of the Buccaneers. These bandits of the seas plied the warm water off the west coast of Florida in a ruthless quest for treasure. This is the saga of one such pirate, the most feared man ever to sail the Gulf - Harpoon Harry! Harry was a rogue of unparalleled cruelty to his enemies. The long harpoon he kept at his side found its mark on many an unsuspecting foe.

At a young age, the magic of the sea called to Harry like a sensuous siren. By age twenty he had attained the rank of Captain on the whaling ship, La Porta. The wild fury of a mighty hurricane soon brought Harry’s dream of pursuing great white whales to an abrupt end. The La Porta went down like so many before. Luckily for us, Harry survived! A passing pirate ship – The Cassiopia - came upon Harry, alone on the seas, clinging to his harpoon and a bottle of old Spanish rum.

The Captain of the Cassiopia was a heartless man, and one day drew his sword on a very young cabin boy. Harry spied the skirmish and from the quarter deck took aim. The harpoon slashed through the air and found its mark, straight through the Captain’s heart. The crew of the Cassiopia howled with joy and rewarded Harry with command of the ship.

Harry and his rakish crew enjoyed unequalled success terrorizing the seven seas and relieving many merchant ships of their valuable cargo. Harpoon Harry became a legend, his fierce reputation along with a generous nature to his friends and crew, preceded him from port to port. Harry and his crew plundered a small Spanish galleon, the La Estrella, while on route to Spain. It was laden with coffee, linens, and gold doubloons newly minted in Mexico City - treasure worth a king’s ransom. Aboard the ship was the willful and outspoken daughter of a Spanish aristocrat, the beautiful, dark eyed Bonita. Captivated by Bonita’s innocent beauty, Harry vowed true love. He wooed her with gold and jewels, only to watch her toss these treasures into the sea. He pledged his devotion and love. She vowed hatred. Bonita was doomed.

One night as the ship sailed off the Southwest Florida Coast, Bonita lowered a small dinghy over the side, climbed aboard, and cast off, undetected, into the darkness. Harry went into a passionate frenzy. For years, the Captain searched the entire Gulf coast to find the long-lost Bonita - to no avail. Pirating was ignored, no ships were seized, no treasures gotten. Finally, unable to take no more of this inattention to duty, the crew rose up and mutinied. Keeping his prized harpoon, they cast Harry adrift in another small boat in almost the same location where the lovely Bonita had escaped.

The story we like to believe has Harpoon Harry landing of the shores of Charlotte Harbor, where he discovered a fountain of youth of sorts in the love nectar from the local native girls. This potion forever mended Harpoon Harry’s broken heart and inspired him to renounce his old ways of piracy and cruelty. The young women of Charlotte Harbor soon discovered the warm tender and loving man beneath Harpoon Harry’s rough exterior.