



HARPOON HARRY'S CRAB HOUSE EVENT & CATERING MENU

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225 S FRANKLIN ST. DOWNTOWN TAMPA

HARPOON HARRY'S CRAB HOUSE

BAR MENU

PREMIUM

VODKA
SKYY
RUM
BACARDI
GIN
TANQUERAY
TEQUILA
SAUZA
WHISKEY
JACK DANIELS

DOMESTIC & IMPORT
BEERS

HIGH NOONS

HOUSE WINES
CK CHARDONNAY
CK CABERNET

DRINK TICKETS: \$10.00
PER TICKET

CONSUMPTION BAR:
BEER: \$8.00
WINE: \$9.00
LIQUOR: \$11.00
2 HOUR OPEN BAR:
\$28.00 PP
3 HOUR OPEN BAR:
\$42.00 PP

SUPER PREMIUM

VODKA
TITO'S
RUM
BACARDI & CAPTAIN
GIN
BOMBAY SAPPHIRE
TEQUILA
PATRON SILVER
WHISKEY
JACK DANIELS
BOURBON
JIM BEAM
SCOTCH
DEWAR'S

DOMESTIC & IMPORT
BEERS

HIGH NOONS

2ND TIER WINE
JOSH CHARDONNAY
JOSH CABERNET
MEOMI PINOT NOIR
RUFFINO PINOT GRIGIO
CROSSINGS SAUV BLANC

DRINK TICKETS: \$13.00
PER TICKET

CONSUMPTION BAR:
BEER: \$8.00
WINE: \$12.00
LIQUOR: \$14.00
2 HOUR OPEN BAR:
\$36.00 PP
3 HOUR OPEN BAR:
\$54.00 PP

TOP SHELF

VODKA
GREY GOOSE
RUM
BACARDI & CAPTAIN
GIN
HENDRICK'S
TEQUILA
DON JULIO
WHISKEY
CROWN ROYAL
BOURBON
FOUR ROSES
SCOTCH
JOHNNY WALKER BLACK

DOMESTIC & IMPORT
BEERS

HIGH NOONS &
SUN CRUISERS

3RD TIER WINE
JOSH CABERNET
CHALK HILL CHARDONNAY
RUFFINO PINOT GRIGIO
TERREZAS MALBEC
CROSSINGS SAUV BLANC
UNSHACKLED RED BLEND

DRINK TICKETS: \$16.00
PER TICKET

CONSUMPTION BAR:
BEER: \$8.00
WINE: \$14.00
LIQUOR: \$16.00
2 HOUR OPEN BAR:
\$40.00 PP
3 HOUR OPEN BAR:
\$60.00 PP

HARPOON HARRY'S CRAB HOUSE

APPETIZERS

SHRIMP COCKTAIL \$10
RAW OYSTERS \$15
CHARGRILLED OYSTERS \$16
OYSTERS ROCKEFELLER \$18
FISH SPREAD \$9

CONCH FRITTERS \$7
MINI CRAB CAKES \$8
CRAB STUFFED MUSHROOMS \$9
BACON WRAPPED SHRIMP \$8
BACON WRAPPED SCALLOPS \$8

CAJUN SHRIMP AND ANDOUILLE
SKEWERS \$8
SPICY TUNA WONTONS \$7
CALAMARI \$8
COCONUT SHRIMP \$6

MINI BEEF WELLINGTON \$15
BONE-IN CHICKEN WINGS \$9
BONELESS CHICKEN WINGS \$8
CHICKEN SATAY WITH PINEAPPLE
AGAVE OR PEANUT SAUCE \$8
BEEF SATAY WITH CHIMICHURRI \$9
MOJO PORK SLIDERS WITH
MOJO AIOLI & SLAW \$5
CHEESEBURGER SLIDERS \$8

VEGAN POTSTICKERS \$7
PORK SLIDERS \$4
PHILLY ROLLS \$4
CUBAN EGGROLLS \$8
MUSHROOM DUMPLINGS \$5
MAC AND CHEESE \$6

GOAT CHEESE & MUSHROOM
CROSTINI \$6
PROSCIUTTO, BOURSIN & HEIRLOOM
TOMATO CROSTINI \$8
SPINACH DIP & CHIPS \$6

BRUSHETTA WITH CROSTINIS \$5
CAPRESE SKEWERS \$5
HUMMUS PLATTER \$7
CRUDITE PLATTER \$6
CHARCUTERIE PLATTER \$16

SOUPS & SALADS

HOUSE SALAD \$6
CAESAR SALAD \$6
CAPRESE SALAD \$7
PASTA SALAD \$7

CLAM CHOWDER \$6
CRAB BISQUE \$6
POTATO SALAD \$7

HARPOON HARRY'S CRAB HOUSE

ENTREES

SEAFOOD

SHRIMP AND GRITS \$15
GROUPEL SHRIMP AND GRITS \$18
CITRUS GLAZED SALMON \$17
CRAB STUFFED SHRIMP & CRAB
BECHAMEL \$18
MAHI WITH MANGO SALSA \$13
MAHI WITH LOBSTER CREAM
SAUCE \$19
SNOW CRAB *MP
DUNGENESS CRAB *MP
KING CRAB *MP

BEEF

PRIME RIB (8 OZ) \$29
RIBEYE (14 OZ) \$36
FILET BEEF TIPS \$17
NEW YORK STRIP (14 OZ) \$33
FILET MEDALLIONS WITH DEMI
GLACE (4OZ) \$18

CHICKEN

CHICKEN MARSALA \$12
CHICKEN PICCATA \$12
CHICKEN PARMESAN \$15
CHICKEN ALFREDO \$15
HERB ROASTED BONE-IN CHICKEN \$13
CHICKEN CORDON BLEU \$18
CHICKEN SCALLOPINI, ASPARAGUS,
TOMATO LEMON SAUCE \$15

PORK

BARBEQUE PULLED PORK SLIDER \$8
MOJO PULLED PORK SLIDER \$8
PORK CHOPS \$18
SLOW ROASTED PORK LOIN \$18
SLOW ROASTED PORK POT ROAST \$18

SIDES

RICE PILAF \$4
SPANISH RICE \$4
PASTA SALAD \$4
POTATO SALAD \$4
MASHED POTATOES \$4
TRUFFLE MASHED POTATOES \$6
ROASTED RED POTATOES \$4
MACARONI AND CHEESE \$5

GREEN BEANS \$4
MIXED VEGETABLES \$4
ASPARAGUS \$5
BROCCOLI \$5
COLESLAW \$3
CORN ON THE COB \$4
BRUSSELS SPROUTS W/ BACON \$6
RAINBOW BABY CARROTS \$6

HARPOON HARRY'S CRAB HOUSE

DESSERTS

- CHOCOLATE CAKE \$10
KEY LIME PIE \$10
SALTED CARAMEL CHEESECAKE \$10
TRADITIONAL CHEESECAKE \$10
PEANUT BUTTER PIE \$10
BOURBON INFUSED BREAD PUDDING \$15
- ASSORTED DESSERTS \$9
ASSORTED CANNOLIS \$10
ASSORTED MACAROONS \$10
ASSORTED COOKIES \$6
BROWNIES \$6



WE OFFER CUSTOM MENUS AND CAN
CREATE A MENU TO YOUR TASTE



HARPOON HARRY'S CRAB HOUSE

PLATED LUNCH MENU

\$35.00 PER PERSON

CHOICE OF ONE:

HOUSE SALAD | CAESAR SALAD
CUP OF CLAM CHOWDER | CUP OF CRAB BISQUE

CHOICE OF THREE:

CHANNELSIDE CHEESEBURGER
FRIED GROUPER SANDWICH
SHRIMP & GRITS
BISTRO CHICKEN SANDWICH
FRIED JUMBO SHRIMP
CHICKEN ALFREDO
FISH & CHIPS
CHICKEN QUESADILLA

DESSERT:

CHEF'S CHOICE CHEESECAKE



HARPOON HARRY'S CRAB HOUSE

PLATED DINNER MENU [A]

\$50.00 PER PERSON

CHOICE OF ONE:

HOUSE SALAD | CAESAR SALAD
CUP OF CLAM CHOWDER | CUP OF CRAB BISQUE

CHOICE OF THREE:

SHRIMP & GRITS
CITRUS GLAZED SALMON
CHICKEN ALFREDO
SHRIMP ALFREDO
SHORT RIB W/MUSHROOM RISOTTO
HERB ROASTED PORK LOIN
PASTA PRIMAVERA (V)

DESSERT:

CHEF'S CHOICE CHEESECAKE



HARPOON HARRY'S CRAB HOUSE

PLATED DINNER MENU [B]

\$65.00 PER PERSON

CHOICE OF ONE (FAMILY STYLE):

CUBAN EGG ROLLS, CALAMARI, SHRIMP COCKTAIL,
FRIED CRAB RAVIOLI

CHOICE OF ONE:

HOUSE SALAD | CAESAR SALAD
CUP OF CLAM CHOWDER | CUP OF CRAB BISQUE

CHOICE OF THREE:

SEAFOOD RISOTTO
SURF & TURF (6OZ FILET/SHRIMP)
FILET MIGNON | WAGYU SIRLOIN
MEDITERRANEAN SHRIMP PASTA
BLUE CRAB STUFFED SHRIMP | PASTA PRIMAVERA (V)

DESSERT:

CHEF'S CHOICE CHEESECAKE



HARPOON HARRY'S CRAB HOUSE

PLATED DINNER MENU [C]

\$85.00 PER PERSON

CHOICE OF ONE (FAMILY STYLE):

CUBAN EGG ROLLS, CALAMARI, SHRIMP COCKTAIL,
FRIED CRAB RAVIOLI, COCONUT SHRIMP, CRAB CAKES,
OYSTERS (RAW/ROASTED/ROCKEFELLER)

CHOICE OF ONE:

HOUSE SALAD | CAESAR SALAD
CUP OF CLAM CHOWDER | CUP OF CRAB BISQUE

CHOICE OF THREE:

RIBEYE | GROUPER OSCAR
BLACKENED RED FISH | BONE-IN PORK CHOP
SURF & TURF (8OZ FILET / LOBSTER TAIL)
MEDITERRANEAN SEAFOOD PASTA W/LOBSTER TAIL
PASTA PRIMAVERA (V)

DESSERT CHOICE OF TWO:

KEY LIME PIE | SALTED CARAMEL CHEESECAKE
PEANUT BUTTER PIE | CHOCOLATE CAKE



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