



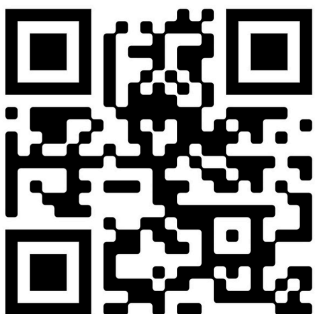
SNACKS

MANCHESTER PRETZEL v	8
Soft-Baked Pretzel, IPA Beer Cheese, Mustard	
SEASONAL SNACK BOARD	14
Seasonal Changing Local Farm Charcuterie Selections	
CHIPS & DIP v	8
Classic Onion Dip, House BBQ Chips.	
FRIED PICKLES v	11
Battered Dill Pickle Chips, Chipotle Ranch	
BACON BRUSSELS SPROUTS	13
Fried Brussels, Bacon, Hot Honey GF, DF, V-no bacon	

BAR PIES

WEEKLY BAR PIE SPECIAL	MKT
Ask Your Server About Our Weekly Bar Pie Special	
CLASSIC	12
House Tomato Sauce, Mozzarella, Cheddar Cheese	
CUPPING PEPPERONI	14
Cupping Pepperoni, Mozzarella, House Tomato Sauce, Oregano	
VEGGIES ARE FOR LOVERS	13
Green Peppers, Green Onions, Spanish Olives, King Trumpet Mushrooms	
BUFFALO CHICKEN	15
Buffalo Mornay Sauce, Buffalo Chicken, Mozzarella, Red Onion, Ranch, Celery Leaf	

Make It A Gluten Free Crust! Cauliflower Crust +4



SCAN
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on social media!

SHAREABLES

HARPOON POUTINE	13
Duck Fat Fries, White Cheddar Curds, Porter Gravy, Green Onion.	
<u>ADD:</u> Short Rib +8 8oz Flat Iron Steak +8 Grilled or Crispy Chicken (Make It Buffalo!) +8	
CHICKEN WINGS	14/18
6 or 12 Count - Buffalo, Sriracha Maple, Dry Rub, Spicy Citrus Kung Pao, Cocoa Espresso BBQ, or Roasted Garlic Sicilian Chili Parm	
<u>NEW - Make Them Tempura Cauliflower Wings!</u>	
REC LEAGUE ROASTED CLAMS	17
Local Littlenecks, Roasted Garlic, Rec League IPA, Naval Orange, Herbs, Housemade Garlic Naan	
SHEET NACHOS	15
Corn Chips, IPA Beer Cheese, Shredded Monterey, Pico De Gallo, Jalapeno, Scallion, Creama	
<u>ADD:</u> Short Rib +8 8oz Flat Iron Steak +8 Grilled or Crispy Chicken (Make It Buffalo!) +8	
QUESO STEAK DIP	16
IPA Beer Cheese, Corn Tortillas	
GENERAL TSO'S MUSHROOMS	14
Asian Battered Mushroom Fritters, Spicy Soy Reduction *Vegan*	

HARPOON SPECIALTY

TENDER TOWN TOWER	25
Tier 1: Buttermilk Chicken Tenders	
Tier 2: French Fries	
Tier 3: Chipotle Ranch, Buffalo, House BBQ Sauce	

LEAFY BITES

HOUSE CAESAR	14
Baby Gem Lettuce, Breadcrumbs, Hard Boiled Egg, Parmesan	
LOCAL NH GARDEN	14
Mixed Greens, Tomato, Cucumber, Carrot, Onion, House Vinaigrette	
MARKET SALAD	15
Mixed Greens, Granny Smith Apple, Red Onion, Tomato, Pepitas, Goat Cheese, House Vinaigrette	
<u>ADD:</u> Short Rib +8 8oz Flat Iron Steak +8 Seared Salmon +8 Grilled or Crispy Chicken (Make It Buffalo!) +8	



HANDHELDS

Sub Duck Fat Fries+ 5 or Sweet Potato Fries +3 | Gluten Free Buns +2

SMASH BURGERS

Make it a Double +4 | Add Bacon +2 | Make it an Impossible Burger

THE O.G. SMASH 16
Special Sauce, Bacon, Cheddar, Lettuce, Tomato,
Onion, Pickles

MOUNTAIN STOUT SMASH 17
Irish Stout Gravy, Roasted Forest Mushrooms, Aged
Gruyere, Crispy Shallots, Leaf Lettuce, Roasted Garlic Aioli

KILLER B SMASH 17
Applewood Smoked Bacon, Blueberry Ale Compote,
Buffalo Cheese Sauce, Leaf Lettuce, Housemade Herb Mayo

BUTTERMILK CHICKEN 16
Fresh Herbed Fried Chicken, Lettuce, Pickles,
Slaw, Honey Sriracha Aioli

BUFFALO CHICKEN 16
Fresh Herbed Fried Chicken, Lettuce, Pickles,
Smothered in Blue Cheese or Ranch

FISH SANDWICH 18
Harpoon Battered Haddock, Tartar, Slaw

YAHKEE WAY 14
Fenway Glizzy, Harpoon Southie Lager & Citrus
Infused Sauerkraut, Seeded Ale Mustard, Crispy Onions

SIDES

DUCK FAT FRIES GF 9
Roasted Garlic Mayo

**HERB ROASTED YUKON GOLD
POTATOES** 6

HOT HONEY CARROTS GF, DF, V 4

BACON BRUSSELS SPROUTS 5
GF, DF, V - NO BACON

MAC N' CHEESE 9

SIMPLE SALAD GF, DF, V 6
With Our House Vinaigrette

SWEET POTATO FRIES 9

V - Vegetarian GF - Gluten Free DF - Dairy Free

Maximum Check Split: 4 Ways | Parties Over 10 People: 20% automatic gratuity will be added

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

ENTREES

MAC N' ALE CHEESE V 16
Ale Mornay, Parmesan Breadcrumbs

ADD:
Short Rib +8 | 8oz Flat Iron Steak +8
Grilled or Crispy Chicken (Make It Buffalo!) +8

STEAK FRITES 27
8oz Stout Marinated Sirloin, Duck Fat Fries,
Maitre d' Hotel Butter

SHORT RIB 26
Mushrooms, Porter Gravy, Bacon Fried
Brussels Sprouts, Herb Roasted Potatoes

FALAFEL PLATE V 17
Tzatziki, Cucumber Salad, Pickled Garden
Veggies, Pita

C&E BBQ CHICKEN 19
Cocoa & Espresso BBQ Glazed Chicken Thighs,
Roasted Garlic & Caramelized Onion Risotto,
Harpoon IPA Smoked & Pickled Anaheim Chiles

FISH N' CHIPS 23
Harpoon Battered Haddock, Fries, Tartar, Slaw

DESSERT

ROOT BEER OR BEER FLOAT 8

WARM COOKIE SKILLET 9

