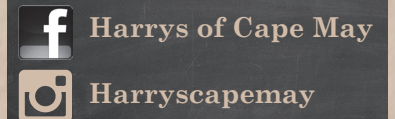




LUNCH & DINNER



APPETIZERS & SNACKS

*5.00 during Happy Hour 4:00pm - 6:00pm. Happy Hour prices not available for take-out.

GF MACHO NACHOS* 11.00 tomatoes, jalapeños, black olives, onions, white cheddar beer sauce, topped with sour cream and salsa fresca <i>add guacamole - 2.00 add pulled pork - 5.00</i>	CHICKEN QUESADILLA* 11.00 grilled chicken, peppers, onions, cheddar jack cheese, salsa fresca, sour cream <i>add guacamole - 2.00</i>	HUMMUS & PITA* 10.00 homemade, grilled pita, fresh vegetables
GF LOADED FRIES* 10.00 applewood smoked bacon crumbles, melted cheese, sour cream or ranch	GOAT CHEESE BRUSCHETTA* 11.00 goat cheese spread, bruschetta, toasted french baguette	GF BACON WRAPPED SCALLOPS 16.00 applewood smoked bacon, horseradish cream dipping sauce
CALAMARI 12.00 lemon aioli, marinara	GF JUMBO WINGS 12.00 HHH • classic buffalo • honey bbq • thai chili (<i>choose one</i>) bleu cheese or ranch, celery	GF PEEL 'NEAT SHRIMP 15.00 one dozen, served cold, lemon, bloody mary cocktail sauce
CRAB MAC & CHEESE 16.00 lump crab meat, cheddar, monterey jack, gruyere, fontina	BAKED BRIE 13.00 creamy brie, puffed pastry, almonds, raspberry & caramel drizzle, toasted french baguette, sliced apple, grapes	GF CLAMS ON THE HALF SHELL 10.00 half dozen middlenecks, lemon, bloody mary cocktail sauce
SMOKED TROUT DIP* 12.00 horseradish cream, toasted french baguette	FISH TACOS 12.00 Cape May IPA battered cod, shredded cabbage, tomato, salsa fresca, thai chili sauce, sour cream <i>add guacamole - 2.00</i>	GF CAPE MAY SALTS 2.50 each lemon, bloody mary cocktail sauce
DRUNKEN STEAMERS 15.00 local littleneck clams <i>(may contain small particles of sand), Blue Moon, toasted french baguette</i>		GF HAWAIIAN POKE 16.00 tuna, soy sauce, sesame oil, ginger, black sesame seeds, avocado, seaweed salad

GF = GLUTEN FREE

SALADS

CLASSIC CAESAR 10.00 crisp romaine lettuce, aged parmigiana reggiano, herb croutons, homemade creamy caesar dressing <i>add chicken - 5.00, add tuna, shrimp, or salmon - 8.00</i>
GF SUMMER IN CAPE MAY 14.00 spring mix, strawberries, blueberries, raspberries, candied pecans, crumbled bleu cheese, raspberry vinaigrette yogurt poppy seed dressing
GF ROCKET SALAD 12.00 arugula, watermelon, toasted almonds, feta cheese, lemon honey vinaigrette
SESAME GINGER CHICKEN 14.00 spring mix, grilled chicken breast, roasted red peppers, shredded cabbage, sesame seeds, crunchy wonton noodles, cucumbers, orange ginger dressing
GF HOUSE SALAD 9.00 spring mix, iceberg lettuce, cucumbers, tomatoes, carrots, red onions, chickpeas, choice of dressing: house balsamic vinaigrette, ranch, bleu cheese or honey mustard, oil & vinegar

SOUP & CHOWDERS

FRENCH ONION 7.00
NEW ENGLAND CLAM CHOWDER 9.00 4-time (2014, 2015, 2016 & 2017) cape may chowder & chili cook-off champion - quarts available TO GO
SOUP DU JOUR 7.00

SANDWICHES

all sandwiches served with kettle chips. add fries for 2.00

LOBSTER BLT 22.00 chunky lobster salad, applewood smoked bacon, lettuce, tomato, toasted white or multi-grain bread
TUNA SPECIAL 11.00 tuna salad, alfalfa sprouts, cucumbers, tomatoes light italian dressing, toasted white or multi-grain bread
TURKEY AVOCADO 13.00 oven roasted turkey, sliced avocado, applewood smoked bacon alfalfa sprouts, tomato, mayo, toasted white or multi-grain bread
CALIFORNIA CHICKEN SANDWICH 12.00 grilled chicken, applewood smoked bacon, lettuce, tomato guacamole, chipotle mayo, brioche bun
4 CHEESE GRILLED CHEESE 10.00 cheddar, monterey jack, swiss, american <i>add bacon 2.00</i>
BBQ PULLED PORK 12.00 slow cooked, bbq sauce, topped with homemade coleslaw

MUSSELS

CLAM CHOWDER - Harry's award winning chowder 17.00	FRA DIAVLO - tomatoes, olive oil, basil, crushed red pepper, garlic 15.00
GARLICKY WHITE - garlic, onion, butter, white wine, lemon 15.00	THAI CURRY - red curry, coconut milk, lemongrass, garlic, ginger, jalapeño 17.00
DANISH BLUE - bleu cheese, bacon, caramelized onions, cream 17.00	

BURGERS

½ lb. of charbroiled black angus beef seasoned with montreal seasoning.
Lettuce, tomato & onion upon request.
served with kettle chips.
add fries for 2.00

HARRY'S BURGER 12.00 applewood smoked bacon, choice of cheese
BEACH AVENUE BURGER ... 18.00 crab cake, chipotle mayo
MONTY BURGER 14.00 avocado, applewood smoked bacon, cheddar cheese
E & P 12.00 fried egg, american cheese, pork roll
MADISON AVE. BURGER ... 12.00 horseradish steak sauce, sautéed onions, crumbled bleu cheese

SLIDERS

add fries for 2.00

BLACK ANGUS 9.00 cheddar cheese, sautéed onions, pickles, russian dressing	CRAB CAKE 20.00 lettuce, tomato, bloody mary cocktail or tartar sauce
AHI TUNA 15.00 topped with bruschetta	BUFFALO CHICKEN 9.00 classic buffalo, bleu cheese cole slaw

ENTRÉES

served from 4pm to closing

GF NY STRIP 28.00 gorgonzola cream sauce, caramelized onions, garlic mash & veg of the day	GF STUFFED SCALLOPS ... 29.00 cape may sea scallops, crab imperial, lemon beurre blanc, garlic mash & veg of the day
FISH AND CHIPS 18.00 <i>(available at lunch)</i> Cape May IPA battered cod, french fries, coleslaw, malt vinegar	
GF STUFFED FLOUNDER ... 28.00 local caught flounder, crab imperial, lemon beurre blanc, garlic mash & veg of the day	
CHICKEN MONTY 24.00 sautéed chicken, crabmeat, shrimp, diced tomato, spinach, white wine garlic lemon sauce, linguini	
SEAFOOD POT PIE 26.00 crab, shrimp, clams, scallops	

GF GRILLED SEAFOOD

SEAFOOD (*choose one*)
tuna (26), salmon (22), scallops & shrimp (28)

SIGNATURE SAUCE (*choose one*)
lemon beurre blanc, strawberry mango salsa, citrus herb or teriyaki

served with garlic mash and vegetable of the day

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.