



SIGNATURE COCKTAILS

Winter Sangria

house red sangria, rosemary syrup,
brandy, orange
12

Cinnamon Ginger Old Fashioned

ginger whiskey, cinnamon syrup,
angostura & orange bitters
13

Crimson Frost

tequila, pomegranate,
rosemary syrup, lime
12

Fig & Apple Cider

vodka, apple cider,
fig syrup, lemon
12

Frosted Evergreen

vodka, rosemary syrup
lemon, soda water
11

Partridge in a Pear Tree

spiced pear liqueur,
spiced “holiday” syrup, prosecco
12

Coconut Snowball

coconut rum, cream of coconut, lime,
creme de menthe
12

Winter “Butter Beer”

vanilla vodka, butterscotch liqueur,
cream soda, butterscotch “foam”
11

MOCKTAILS

Santa’s “Butter Beer”

vanilla & butterscotch syrup,
cream soda, butterscotch “foam”
7

Yule Mule

pomegranate, lime, ginger beer,
rosemary syrup, spiced “holiday” syrup
7

STARTERS & SMALL PLATES

Charcuterie & Cheese Board

two each curated meats & cheeses,
accoutrements & crackers
21

Charred Spanish Octopus

piperade, 'nduja sausage,
crispy fingerling potatoes,
shaved fennel
19

HW Rhode Island Calamari

cherry peppers, marinara sauce
18

HW V Warm Bavarian Style Pretzel

whole grain mustard,
housemade pimento cheese
15

HW Jumbo Chicken Wings

buffalo or cider bourbon glaze
carrots, celery
12

HW Firecracker Shrimp

crispy shrimp, firecracker sauce,
lime, micro cilantro
18

HW Tuna Poke Bowl

sushi rice, seaweed salad, cucumber,
chili ponzu sauce
29

Lump Crab Rangoon

honey & jalapeño,
sweet chili sauce, lime
15

SOUPS & SALADS

SOUP OF THE DAY 6 | 10

ask your server for
daily selections

Caesar

romaine, shaved parmesan, croutons,
house-made Caesar dressing
12

Wedge

baby ice burg lettuce, pickled red onions,
bacon, cherry tomatoes, house-made blue
cheese dressing
12

V GF Autumn Greens Salad

mix greens, endive, goat cheese,
delicata squash, pomegranate seeds,
apple cider vinaigrette
12

SALAD ADD-ONS

Grilled Chicken	9
Seared Salmon	12
Grilled Shrimp	10
Hanger Steak	15
Avocado	4

RAW BAR

GF Oysters on Half Shell

ask your server for
daily selection of east &
west coast oysters
mignonette, lemon
MP

GF NJ Middle Neck
Clams

cocktail sauce, lemon
2 ea.

GF The Bay Tower

serves 2-4
oysters, clams,
shrimp, poke tuna,
crabmeat cocktail,
chilled lobster
85

GF Roasted Brussels Sprouts

bacon, blue cheese crumbles,
pomegranate seeds, chili sauce
13



BURGERS & SANDWICHES

Main Street - Dry Aged Burger

lettuce, tomato, pickle,
choice of cheese
20

HW R'Ville - Dry Aged Burger

caramelized tomato & onion jam,
applewood smoked bacon,
lettuce, cheddar
21

Firecracker Shrimp Po' Boy

crispy shrimp, semolina roll, firecracker
sauce, lettuce, tomato, red onion
19

Lobster Roll

chilled lobster, tarragon, Old Bay aioli,
celery, split top brioche bun
29

Crispy Chicken Sandwich

semolina roll, red cabbage, pickled
jalapeno, spicy aioli
20

Grilled Chicken Panini

semolina roll, basil pesto, fresh mozzarella,
roasted peppers, balsamic, arugula
20

Fish Tacos

tempura Atlantic cod, spicy remoulade,
red cabbage, cilantro, avocado
22

ENTRÉES

🌱 Spicy Rigatoni

black pepper pasta, spicy vodka sauce,
local burrata, torn basil
26

Shrimp & Clams

spaghetti alla chitarra, Parmesan,
white wine & garlic emulsion,
grilled sourdough
30

🌱 Roasted Pumpkin Ravioli

toasted cashews, pomegranate, Brussels
sprouts, red curry & coconut sauce
27

HW Atlantic Cod Fish & Chips

cabbage & pickled vegetable slaw,
tartar sauce, fries, lemon
27

HW Braised Short Ribs

rutabaga mash, Brussels sprouts,
salsa verde, red wine jus, crispy onions
32

Dayboat Halibut

delicata squash, cauliflower,
hazelnut, romesco sauce
38

HW Jumbo Lump Crab Cakes

savoy cabbage & pickled vegetable slaw,
fingerling potatoes, spicy remoulade
34

Faroe Island Salmon

cavatelli, broccolini, butternut
squash, brown butter beurre blanc
32

🌱 Roasted Chicken Breast

sweet potato purée, roasted Autumn
vegetables, white wine chicken jus
28



FROM THE BUTCHER

Hanger Steak

12oz
36

NY Strip Steak

12oz
49

Dry-Aged Cowboy Ribeye

18oz
68

Add Lobster Tail

15

served with roasted fingerling
potatoes & broccolini

choice of
red wine demi
sauce au poivre
garlic butter

SIDES

🌱 Fingerling Potatoes

8

🌱 French Fries

7

🌱🌱 Broccolini

7

🌱🌱 Cauliflower

7

🌱🌱 Sweet Potato Puree

7

KIDS MENU

Chicken Fingers

French Fries
10

🌱 Pasta

Butter or Marinara
10

🌱 Mini Flatbread Pizza

Cheese & Tomato
10

🌱 Cheese Quesadilla

10

HW Harpoon Willy's signature item | 🌱 gluten-free | 🌱 vegetarian

A 3% charge will be added to all payments made using a credit card. This charge does not apply to cash or debit card usage.
A 20% gratuity will be automatically applied to the bill for parties of eight or more.