



**THE  
FLYING**

**HARPOON 2**

**A PO' BOY PUB  
FROM THE BAYOU**

*Food Flys Til 1 A.M.*

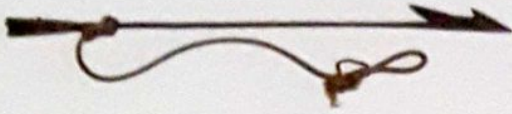
**FRESH OYSTER BAR**

**251-981-8100**

**CARRY OUT AVAILABLE**

**OPEN SEVEN DAYS A WEEK  
11:00 AM - 1:00 AM**

**23479 Perdido Beach Blvd.  
Orange Beach, AL 36561**



## Appetizers, Sides & Salads

**Hot Wings** – Savory wings tossed in our own Harpoon Hot Sauce. Served with celery and your choice of ranch or blue cheese. **1 lb. \$9.75**

**Crab and Crawfish Cakes** – We cut our own switch on this one. Served with Creole Remoulade. **\$9.75**

**Oyster Fritters** – Another Harpoon Original. Our joint effort has made this one a real pearl! Served with Creole Remoulade. **\$8.75**

**Creole Seafood Stuffed Tater** – Jumbo, twiced baked with blue crab, gulf shrimp and crawfish. Topped with cheese and served with House Sour Cream Remoulade. **\$10.50**

**Buffalo Shrimp** – Take the best fried shrimp you've ever eaten and toss 'em in our Harpoon Buffalo Sauce! Served with your choice of ranch or blue cheese. **\$9.50**

**The Poon Slider** – Open face beef debris topped with jalapenos, provolone cheese and Mr. Ed's special sauce. **\$8.50**

**Hayden's Poon Pizza** – Open face french bread, Hayden's secret pizza sauce, Conecuh sausage and cheese. **\$6.00 / Ask for Extras: 75¢ each**

**Pot of the Day** – Chef's choice made in house daily! **\$5.00**

**Hand Cut Potato Chips** – Freshly sliced and fried to perfection! Ask for dipping sauce. **\$3.50**

**House Caesar Salad** **Small \$4.00 / Large \$7.00**

**House Salad** **Small \$3.50 / Large \$6.00**

House vinaigrette, ranch, blue cheese or honey mustard.

**Add GULF SHRIMP to any salad**  
lemon garlic, fried, blackened **6 / \$5.50 — 12 / \$10.00**

**Add EXTRA SELECT OYSTERS to any salad additional** **Small \$5.50 / Large \$10.00**

**Cole Slaw** – Creamy, blended with caraway. **\$3.00**

## Bayou Seafood Baskets

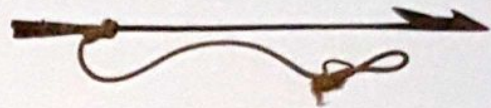
*Custom blended spices from NOLA. All Baskets piled high with homemade chips and cole slaw.*  
**Substitute Salad – \$1.50**

**Shrimp Basket – \$17.50 – Make It Buffalo! \$1.00**

**Oyster Basket – \$22.00**

**Half and Half Basket – \$18.50**

**Crab and Crawfish Cake Basket – \$17.75**



## Po' Boys

*All Po' Boys served on New Orleans Leidenheimer French bread. Dressed with lettuce, tomato and fresh homemade sauces on the side.*

**Roast Beef Debris Po' Boy** – The authentic New Orleans debris po' boy made with Certified Angus beef, slow cooked in a brown cajun gravy with mayo.

**6 inch \$8.75 / 9 inch \$10.75 / 15 inch King \$16.75**  
**Add Provolone Cheese – \$1.00 / \$1.50 / \$2.00**

**Conecuh Smoked Sausage** – Alabama's own Conecuh sausage served with peppers and onions, dressed with spicy Creole mustard.

**6 inch \$7.75 / 9 inch \$9.75**

**Oysters** – EXTRA SELECT large oysters fresh shucked from Bon Secour with our special blend of Creole seasonings. **6 inch \$12.00 / 9 inch \$18.25**

**Shrimp** – Large, local GULF SHRIMP freshly peeled and deveined. Dusted in our custom blended corn flour breading to order and perfectly fried.

**6 inch \$9.75 / 9 inch \$13.50**

**Make It Buffalo! \$1.00**

**Half and Half** – Shrimp and oyster combo. Best of both worlds! **9 inch \$16.25**

**Crab and Crawfish Cake** – Same goodness as the appetizer, only stuffed in a Po' Boy. **6 inch \$11.25 / 9 inch \$16.25**

*All seafood served with choice of house cocktail, tartar or creole remoulade.*

# UNDA DA POON OYSTER BAR

**\*FRESH OYSTERS  
ON DA HALF SHELL**

**1/2 - \$8.00 / 1 Dozen - \$12.00**

## STEAMED SEAFOOD

**FRESH OYSTERS**

**1/2 - \$11.00 / 1 Dozen - \$15.00**

**Cajun BBQ Baked - \$17.00 - 1 Doz.**

**GULF SHRIMP**

**1/2 Lb. - \$11.00**

**1 Lb. - \$19.00 (with corn & taters)**

**ALASKAN SNOW CRAB**

**1/2 Lb. - \$12.00**

**1 Lb. - \$20.00 (with corn & taters)**

**1<sup>1</sup>/<sub>2</sub> Lb. - \$28.00 (with corn & taters)**

**CHOOSE ANY TWO - \$22**

**CHOOSE ALL THREE - \$32**

**Go Cajun for an additional \$2.00**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

## Drink Menu

### BEER

**DOMESTICS** – Budweiser, Bud Light, Michelob Ultra, Miller Lite, Miller High Life, Coors Light, Coors Banquet, Pabst Blue Ribbon, Yuengling

**SPECIALTY** – Harpoon UFO White, Harpoon Leviathan IPA, Abita Amber, Fat Tire, Fairhope Amber, Fairhope 51 Pale Ale

**IMPORTS** – Red Stripe, Imperial, Stella Artois, Heineken, Newcastle, Guinness, Dos Equis, Corona

**DRAFT BEER AVAILABLE UPSTAIRS**

### SPECIALTY DRINKS

**Rugaru Bayou Bloody Mary** – Flying Harpoon's Original Recipe!

**The Poon Tang** – A spinoff of the 1960's NASA Space Drink and guaranteed to put you in orbit.

**Sky Pilot** – A savvy mixture of flavored vodkas and Blue Curacao. Sure to change your altitude.

**Snake in the Grass** – A refreshing concoction of select rums and melon liqueur. It will sneak up on you!

**Rum Rummer** – Gulf Shores favorite 'one and done' libation.

**New Orleans Original Hurricane** – The name says it all.

**Zombie** – Get your 'Walker' on Flying Harpoon Style.

**Bushwhacker** – A high octane milkshake. A favorite with the island locals.

## KIDS MENU

**Shrimp or Chicken Basket - \$6.50**

*Choice of Corn on the Cob or Homemade Chips*

**Cheese Toast - \$4.00**

**Poon Pizza - \$6.00**

Two Full Bars

Outside Seating

# HAPPY HOUR

11:00am - 7:00pm

Monday - Friday

*The Only New Orleans  
Po' Boy on the Island!*



**"More falls off of our sandwiches  
than they put on theirs!"**