



TONY HARPER'S PIZZA & CLAM SHACK

OLD FORGE 315-316-2100
INLET 315-316-1500
LOWVILLE 315-275-7676
RAQUETTE 315-354-4222

cc denotes price with 3% credit card fee. July 2025 menu items/prices subject to change without notice

STARTERS

STEAMED CLAMS

Fresh little neck clams gently steamed. Served with melted butter or spicy buffalo butter. By the dozen or clam pot (3 doz) Doz 14.00 cc 14.42 Pot 38.00 cc 39.14

Get seasoned clams with garlic butter wine sauce +1 per doz

SHRIMP POT

Steamed peel & eat shrimp, choice of plain, garlic or spicy. Served with melted butter or cocktail sauce. 1/2 lb 13.00 cc 13.39 1 lb 22.00 cc 22.66

FIRECRACKER

SHRIMP NEW

Crispy fried shrimp tossed in a bold sweet- and-spicy chili aioli, finished with a sprinkle of fresh scallions for a pop of flavor and color. A perfect balance of heat, crunch, and crave-worthy zing. 16.00 cc 16.48

STEAMED MUSSELS

Tender Prince Edward Island mussels steamed in your choice a savory broth of white wine and garlic or house-made marinara 15.00 cc 15.45

HAND CUT CHICKEN TENDERS

Fresh, all-natural chicken breast, hand-cut, breaded in-house, and fried to golden perfection. Served with your choice of dipping sauce 14.00 cc 14.42

SQ CHIPS

Fresh cooked potato chips topped with a house-made bleu cheese fondue, chopped bacon, red onion and scallions. Drizzled with balsamic glaze 14.00 cc 14.42

OUR WINGS

Slow-cooked for tenderness, hand-breaded for crunch, flash fried to perfection. Choose mild, med, hot, garlic butter, hot garlic, spicy ranch, Daytona, red white & bleu, orange teriyaki, or our signature whiskey sauce. Add honey +1.50 cc 1.55

CHOOSE BONE-IN OR BONELESS

Our boneless wings are all white meat, hand cut and breaded (10) 14.00 cc 14.42

SUMMIT SIPS

CITRUS BERRY FIZZ

Strawberry syrup with orange and lemon juice. Lightly sweetened with simple syrup and topped with sparkling water. 6.00 cc 6.18

STRAWBERRY BREEZE

Fresh squeezed lemonade, swirled with ripe strawberry puree, muddled with mint and a splash of sparkle 6.00 cc 6.18

WATERMELON WAVE

Ride the wave of refreshment with this cool blend of fresh watermelon juice, a splash of lime and a touch of mint. Lightly carbonated for a fizzy finish. 6.00 cc 6.18

HIYO SOCIAL TONICS

Social tonics are crafted with organic adaptogens, natural nootropics, and functional botanicals. Blackberry lemon, Passionfruit tangerine, peach mango, strawberry guava, watermelon lime 6.00 cc 6.18

Scan the QR
code for our
wine and
cocktail
menu



BUNS AND BOWLS

Sandwiches served with chips and a pickle, sub a side for an upcharge

LOBSTER ROLL NEW

Chilled house-made Maine lobster salad nestled in a toasted, buttery New England-style bun. Simple, fresh and straight from-the dock delicious. 20.00 cc 20.60

RAQUETTE CHEESE STEAK

Premium beef sliced thin, covered with mushrooms, onions, peppers and melted provolone cheese. 16.00 cc 16.48

NAKED RAQUETTE

Our version of the French dip. Sliced beef and provolone cheese on a grilled roll with au jus for dipping 16.00 cc 16.48

SPICY SHRIMP PO BOY

Crispy fried shrimp piled high on a toasted roll, dressed with shredded lettuce and our zesty chili garlic sauce. A New Orleans classic with a kick! 16.00 cc 16.48

FRESH HADDOCK SANDWICH

Hand-breaded Atlantic Haddock, flash-fried to a golden brown. Served with shredded lettuce and tartar sauce on a toasted bun. 15.00 cc 15.45

MOUNTAIN MANIAC

A house favorite is back! Grilled chicken, premium bacon, ham, cheddar cheese. Served on a toasted bun with honey mustard. 16.00 cc 16.48

HAWG WILD PULLED PORK

Slow-smoked in house for a deep rich flavor, our tender pork is pulled and piled high on a toasted bun, topped with BBQ sauce and house-made slaw. A smoky, saucy, southern classic done right. 15.00 cc 15.45

CEDAR BEACH BURGER

Premium ground beef cooked to order with your choice of cheese. Served with lettuce, tomato and onion on a toasted roll. Add Bacon +2.00 cc +2.06 14.00 cc 14.42

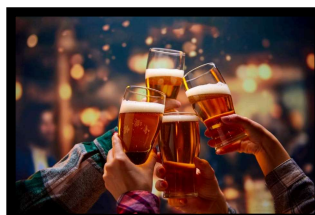
Substitute beef with a Beyond Burger for a plant-based option

BISON BURGER

Lean, flavorful and grilled to perfection. Bison is a delicious and healthy choice. Served on a toasted roll with LTO Add Cheese +2 Bacon +2 15.00 cc 15.45

CHIMICHURRI STEAK BOWL NEW

Tender grilled steak served over rice or bed of mixed greens, topped with roasted red peppers, red onions and a house made chimichurri sauce. Finished with parmesan and a splash of lime. 20.00 cc 20.60



**HAPPY
HOUR**

MON - FRI
3PM-6PM

\$2 OFF DRAFTS
\$2 OFF WINE GL
\$1 OFF WELLS

We use various high quality oils in our fryers including lard and or beef tallow.

.Consuming undercooked meat, poultry or seafood may increase risk of food borne illnesses. Please advise us if you have a food allergy