

STARTERS

Potato and Leek

A traditional Irish soup made with an old Killkenny recipe with potatoes and leeks 3.99 / 4.99

Guinness Onion

A delicious soup made with onions, homemade croutons and melted Porter cheese 5.99

Irish Whiskey and Tomato

Made with Mike's mothers recipe and sporting a spicy kick, it's the locals favorite 3.99/4.99

Wexford Potato Cake

Cashel blue cheese mashed potatoes, onions, peppers, and cheese, coated in bread crumbs, shallow fried – served with a garlic sour cream 7.99

Killarney Cabbage Wraps

Fresh cabbage leaves stuffed with a corned beef and potato mix, steamed and topped with our homemade "Lakeshore" Irish Mustard sauce 7.99

Corned Beef Poppers

Tasty bites of our tender Corned Beef dipped in beer batter and flash-fried, served with a tangy bistro sauce 9.99

Calamari Mattapoisett

Calamari rings lightly dusted in our seasoned bread crumbs, served with our chunky marinara sauce 10.99

Guinness Fried Oysters

Plump, juicy oysters marinated in Guinness Stout, floured, breaded and specially seasoned, shallow fried and served with our signature coleslaw 10.99

Blackened Chicken Dip

Tender breasts of chicken, blackened and baked then diced and mixed with cream cheese, mixed cheese, spices and a drop of Caesar dressing. Served heaping in a baked bread boulé 10.99

Annapolis Crab Dip

Baby spinach and lump crabmeat bound together with cream cheese and seasonings, served in a homemade bread boulé 10.99

Miss Peggy's Mini Crab Cakes

From Miss Peggy's specially seasoned recipe, using fresh Jumbo Lump crab meat, Two mini cakes served with our signature coleslaw 11.99

It is our policy to ask for identification for anyone who appears to be under the age of 30. If you are 30 years or under and have not been asked for identification before the service of an alcoholic beverage you will be entitled to a free dessert from our menu

SALADS

Brian Boru Salad

Mix of seasonal greens, romaine lettuce, and fresh herbs with grape tomatoes, sliced onion and cucumber served with our Balsamic vinaigrette dressing 4.99/7.99

Irish Caesar Salad

Romaine lettuce, grated parmesan and Asiago cheeses, whole grain croutons all tossed in an Irish Whiskey Mustard Caesar dressing 7.99

Chieftain Salad

Romaine lettuce hearts, crumbled Cashel Blue Cheese, roasted walnuts, dried raisins and homemade croutons served with our Raspberry honey dressing 7.99

Baby Spinach Salad

Fresh baby spinach leaves and crumbled feta cheese topped with sliced cucumber, chopped red and green peppers and Bermuda onion, with a mustard vinaigrette 7.99

*Add any of the following items to your choice of the above salads
Chicken, Salmon, Calamari, Fried Oysters, Shrimp, Scallops, Prime Rib, Crab Cake.*

Grilled Chicken Salad

A tender breast of chicken, lightly seasoned, charbroiled, sliced and served over our Brian Boru house salad 11.99

Corned Beef Caesar

Our classic Irish Caesar tossed with our first cut of Corned Beef slow cooked for ten hours, dressed and ready to eat 11.99

Prime Rib Salad

Strips of prime rib charbroiled and served over our own Chieftain Salad with our balsamic-mustard vinaigrette 13.99

Brian Boru Salmon Salad

A fresh filet of Salmon lightly dusted with secret spices, pan-blackened, sliced and served cold over our Baby Spinach salad 12.99

Crab Cake Salad

A 5oz Jumbo Lump Crab cake bound with special seasonings, broiled and served over our Chieftain salad of romaine lettuce, crumbled Cashel Blue cheese, walnuts and raisins – served with our special lemon ginger dressing 15.99

BRIAN BORU SEAFOOD

All entrees below are served with a side salad and fresh market vegetables

Inistioque Scallop Casserole

Fresh large Scallops pan seared then baked in a casserole dish lined with mini potato pancakes, topped with Asiago cheese and roasted garlic butter 17.99

Salmon Galway Bay

A fresh filet of Salmon stuffed with seasoned lump crabmeat, oven baked and served with a fresh herb cream sauce, accompanied by garden rice 18.99

Brian Boru Sea Bass

A fresh filet of Sea Bass lightly seasoned then oven-baked and finished with a roasted garlic and tomato basil sauce accompanied by garden rice and fresh market vegetables (market)

Doolin's Seafood Pasta

Scallops, Shrimp, and lobster flamed in a hot skillet with roasted garlic, shallots and Irish Whiskey, finished with diced fresh tomatoes and scallions served over tossed fettuccini in a parmesan cream sauce with broccoli 21.99

Jerpoint Oatmeal Trout

A large fresh Rainbow trout dipped in a whole meal coating, then flash fried and finished in the oven, topped with a spinach cream sauce and served with garlic mashed potatoes 14.99

Irish Shrimp Scampi

Large Gulf Shrimp seared in a hot skillet with fresh spinach, garlic and lemon juice, finished with butter and white wine and served with a long grain rice. 17.99

Doolin Lawyer

Large chunks of Maine lobster meat flamed in Irish whiskey and served with sautéed baby spinach and shitake mushrooms, finished in a rich cream sauce over puff pastry 24.99

Miss Peggy's Crab Cakes

Jumbo lump crabmeat seasoned with Miss Peggy's special recipe and formed into two 5 oz crab cakes. Baked in the oven and served with garden rice accompanied by our homemade tartar sauce (market)

FAVORITE Side Orders 3.99 with entree

*Carrots and Parsnips, Garden Rice, Cabbage, Small Salad, Fresh Vegetables,
Irish Champ, Colcannon, Garlic Mashed Potato, Irish Chips,
Baked Potato, Blue Cheese Mashed Potato*

TASTE OF THE GLENS

All entrees below are served with a side salad
and fresh market vegetables

Magner's Pork Loin

Loin of Pork lightly seasoned, slow roasted in the oven and served with a Magner's apple cider gravy and accompanied by baby roast potatoes and mashed carrots and parsnips 16.99

Grilled Rib eye Steak

A thick hand cut rib eye rubbed in special seasoning and grilled to temperature, then topped with sautéed mushrooms and garlic butter. Served with Champ and vegetables. 19.99

Beef Tenders Tipperary

Succulent marinated Beef Tender tips charbroiled and finished with a red wine mushroom demi-glace and served with garlic mashed potatoes 15.99

Chicken Breast Cashel Blue

A tender chicken breast filled with Cashel Blue Cheese, wrapped with a strip of Irish cured bacon and oven roasted – served with traditional Irish Colcannon 15.99

Wicklow Style Lamb Chops

Center cut loin lamb chops marinated in garlic, rosemary and olive oil, flame grilled and oven roasted. Served with traditional Irish Champ and carrots and parsnips.
2 Chops 16.99–3 Chops 21.99

Brian Boru Steak Jameson

Choose your size cut of our succulent Black Angus New York strip steak, flamed in Jameson Irish whiskey, finished in the oven, topped with roasted garlic butter and served with a baked potato 9oz. 17.99 14oz. 23.99

BRIAN BORU PRIME RIB

Available Thursday thru Sunday after 4:00 pm

A full Choice Certified Angus Prime Rib seared with a special crisp seasoning and slow roasted to perfection sliced and finished with Au Jus, served Irish Champ mashed potatoes.

12 oz. Surf cut ... 16.99 16 oz. Chieftain cut ... 19.99
24 oz. High King cut ... 24.99

IRISH COUNTRY FARE

Shepherds Pie

Ground sirloin, onions, peas, and carrots baked in a rich casserole, topped with mashed potatoes and roasted to a golden brown 11.99

Cottage Pie

Tender breast of chicken cooked in a casserole with mushroom, celery, onion, and carrot, topped with mashed potatoes and roasted to a golden brown 11.99

Medieval Beef Stew

Tender chunks of beef marinated in an Irish Stout, braised and stewed with large chunks of celery, carrots, potato and onions, topped with a scoop of mashed potato 11.99

Irish Seafood Gumbo

Salmon, shrimp, scallops, clams and pollock cooked in a spicy tomato basil cream broth with onions, carrots and celery, topped with a scoop of mashed potatoes 14.99

The Irish Vegetarian Boxty

A traditional potato pancake topped with Portabello mushrooms, onions, spinach, garlic, and peppers all sautéed and topped with melted Provolone and cheddar cheese smothered with a chunky tomato and basil sauce 11.99

Fish and Chips

Filets of Alaskan Pollock this white fish is dipped in our homemade beer batter and deep fried to a golden brown – served with Irish Chips and tartare sauce 12.99

Traditional Lamb Stew

The original recipe using tender cubes of lamb braised with large chunks of celery, onions, potato and carrots topped with a scoop of mashed potato 12.99

Murphy's Pot Roast

A home-style Yankee pot roast slow cooked with mixed vegetables and a little Irish Stout – served over Champ mashed potatoes with mushroom gravy 13.99

Liver and Onions

A fresh calves liver griddle-fried to a golden brown and served heaped with sautéed onions accompanied by mashed carrots and parsnips and Irish Champ potatoes 13.99

Corned Beef and Cabbage

“The best you’ll ever have”
A first cut of corned beef, slow cooked for ten hours with a blend of herbs and spices until it is lean and tender – served with braised cabbage, Colcannon potatoes, and carrots and parsnips 15.99

SANDWICHES

Dublin Puó Sandwich

Breast of chicken or filet of fish dipped in our homemade beer batter, deep fried, topped with American cheese, and served on a sandwich roll with lettuce, tomato and Irish Chips 8.99

The Irish Rueden

Our first cut of corned beef sautéed with braised cabbage, topped with Swiss cheese and an Irish Whiskey Mustard dressing, served on rye bread with Irish Chips 10.50

The Dublin Dip

Tender sliced roast beef piled high on a sub roll with sautéed onions and melted Cahill's Porter Cheese. Served with a side of Irish Chips 9.99

Grilled Portabella Sandwich

Marinated Portabella mushroom charbroiled, topped with sliced tomato and melted Provolone cheese – served on a Sandwich roll with Irish chips 7.99

Knacker Chicken Sandwich

A delicious sandwich of fresh chicken breast dusted with secret spices, pan blackened, and served on a Kaiser roll with lettuce and tomato, topped with a slice of Artisan Dubliner cheddar - served with Irish chips 8.99

Miss Peggy's Crab Cake

Made with Jumbo lump crab meat this 5oz crab cake is seasoned with Miss Peggy's special recipe, pan baked and served on a soft Potato bun with Irish Chips and tartare sauce 12.99

Cork Rueden

Thinly sliced breast of turkey with our signature coleslaw, topped with Swiss cheese and an Irish Whiskey Mustard dressing, served on rye bread with Irish Chips 9.99

Classic Hamburger

An 8oz ground sirloin burger charbroiled, served on a Kaiser roll with Irish Chips 7.99
Try cheese, bacon, mushrooms or onions, add .65¢ each item

Grilled Chicken and Irish Bacon

Breast of chicken charbroiled and topped with a grilled strip of Irish bacon and melted cheddar, served on a toasted Kaiser roll with Irish Chips 9.99

Tenderloin Cheesesteak

Grilled tenderloin tips heaped with sautéed mushrooms, onions and peppers, topped with melted Provolone cheese and served on a toasted sub roll with Irish chips 12.99

*There will be a \$2.50 charge for all split menu items
An 18% gratuity may be added to parties of 8 or more*