



# From The Banks Of The Emerald Isle To The Shores Of The Chesapeake

## WEXFORD POTATO BITES

Potato cakes with Cashel blue, asiago, and sharp cheddar cheeses, ranch dressing. 7

## FRIED CALAMARI

Calamari rings flash fried, served with homemade marinara. 12

## CRAB DIP

Blue crab and cream cheese baked and served with fresh warm baguette. 13

## OLD BAY STEAMED SHRIMP

1/2 pound or a pound steamed to order with Old Bay, onions, potato, and lemon. 12/22

## GOAT CHEESE POPPERS

Beer battered and flash fried, served with a balsamic reduction. 7

## KILLARNEY CABBAGE WRAP

Corned beef and mashed potatoes wrapped in a cabbage leaf, with wholegrain Irish mustard sauce. 7

## SHIPWRECKED SHRIMP

Crispy fried shrimp in spicy zesty sauce. 11

## CRAB BALLS

Made with jumbo lump crab.(4) 12

## CHICKEN TENDERS

Hand dredge to order, served with honey-mustard. 6

## SEARED AHI TUNA

Blackened, seared medium-rare served with seaweed salad and pickled ginger. 10

## IRISH SPRING ROLLS

Corned beef, Yukon gold potato and sauerkraut, flash fried in a won ton. 9

## CORNED BEEF POPPERS

Tender corned beef flash fried in beer batter, with a mustard sauce. 13

## SMOKED BLUE FISH

Onion salad, horseradish sauce, served with bread. 13



## FRIED OYSTERS

Dusted, dipped, and deep-fried served with our cocktail sauce. 13

## OYSTERS ON THE HALF SHELL

1/2 dozen 9

## GRILLED OYSTERS

1/2 dozen oysters grilled open-faced and finished with Chef Prestons seasoned butter. 13



## IRISH FAVORITES

### MEDIEVAL BEEF STEW

Braised beef, stewed with celery, carrots, onions, and mashed potato. 14

### SHEPHERD'S PIE

Ground beef sirloin with onions, peas, carrots, and rich gravy, topped with champ mashed potatoes. 13

### THE IRISH VEGETARIAN BOXTY

A potato pancake, filled with portabella mushrooms, onions, spinach, peppers, Dubliner cheddar and tomato sauce. 13

### FISH AND CHIPS

Filets of cod, fried in homemade beer batter, with tartar sauce. 14

### MURPHY'S POT ROAST

A home-style pot roast with mushroom gravy, champ potato, Irish fresh vegetable medley. 17

### LIVER AND ONIONS

Griddled calves liver, mushroom gravy, bacon, sautéed onion, champ potatoes, and Irish fresh vegetable medley. 16

### LAMB STEW

Braised lamb, celery, carrots, onions, and champ mashed potato. 14

### CORNED BEEF AND CABBAGE

First cut of corned beef, champ potato, cabbage, and carrot-parsnip mash. 19

### ALL DAY IRISH BREAKFAST

Irish rashers, sausages, black and white pudding, 2 eggs, Irish chips, and grilled tomato. 15

### HOMEMADE CHICKEN POT PIE

Roasted chicken, carrots, celery, onion, peas in gravy, topped with puff pastry. 14

## SALADS

### GRILLED CHICKEN 13

### SALMON 17

### CORNED BEEF 17

### GRILLED SHRIMP 17

### GRILLED AHI TUNA 17

### STEAK 18

### CRAB CAKE 19

SERVED ON YOUR CHOICE OF ONE OF OUR SPECIALTY SALADS LISTED BELOW.

### HOUSE

Seasonal greens, romaine, grape tomatoes, shredded carrots, and cucumber. 7/9

### CHIEFTAIN

Romaine lettuce, crumbled blue cheese, roasted walnuts, dried raisins with. 10

### IRISH CAESAR

Romaine lettuce, grated parmesan, croutons, our signature Caesar dressing. 8/10

### CHEF'S SEASONAL

Chef's selection of mixed greens, with seasonal produce, nuts, and berries. 10

### ICEBERG WEDGE

Tomatos, chopped red onion, pecan smoked bacon, and blue cheese dressing. 8

House-made Dressings  
Golden Balsamic, Ranch, Honey Mustard, Caesar, Blue Cheese, Raspberry Vinaigrette, and Greek.

## SOUPS

Potato Leek Soup 4/6

Whiskey and Tomato 4/6

Soup of the Day 4/6

= Gluten friendly options available



# DRINKS

## HOUSE WINE

COPPER RIDGE:  
CHARDONNAY  
PINOT GRIGIO  
WHITE ZINFANDEL  
CABERNET SAUVIGNON  
MERLOT  
PINOT NOIR

## OTHER WINES BY THE GLASS

SAUVIGNON BLANC  
MOSCATO  
RIESLING  
SPARKLING WINE  
CHAMPAGNE/MAI BFC  
ZINFANDEL  
PETITE SIRAH  
PLEASE ASK YOUR SERVER  
FOR OUR COMPLETE WINE LIST

## BEER

### DRAFT

YEUNGLING  
GUINNESS STOUT  
HARP LAGER  
SMITHWICK'S ALE  
MILLER LITE  
STELLA CIDRE  
\*ASK FOR OUR CHANGING  
CRAFT BEER SELECTION

### DOMESTIC BOTTLES

COORS LIGHT  
BUDWEISER  
BUD LIGHT  
BUD LIGHT LIME  
MICHELOB ULTRA  
MILLER LIGHT  
NATLY BOH  
ANGRY ORCHARD  
BLUE MOON  
CALVERT BREWING PALE ALE  
TROGGS PERPETUAL IPA  
O'DOULS (NON-ALCOHOLIC)  
KALIBER (NON-ALCOHOLIC)

### IRISH BOTTLES

WEXI ORD CREAM ALE  
MURPHY'S IRISH STOUT  
MURPHY'S RED ALE  
MAGNER'S CIDER

### IMPORTED BOTTLES

CORONA /CORONA LITE  
HEINEKEN  
STELLA ARTOIS LAGER  
FRANZISKANER HEFEWEISSEN  
HOEGAARDEN BIÈRE BLANCHE  
BODDINGTONS PUB ALE  
STRONGBOW CIDER

# DESSERTS

BREAD PUDDING  
W. BIRD'S CUSTARD 6

APPLE PIE WITH  
VANILLA ICE CREAM 6

(GF) FLOURLESS  
CHOCOLATE TORTE 6

BAILEY'S ESPRESSO  
CHOCOLATE MOUSSE 6

CHOCOLATE DANGER  
RICH CHOCOLATE CAKE WITH  
CHOCOLATE GANACHE FROSTING  
GREAT FOR SHARING 11

# ENTREES

## CRAB CAKE

5 oz. Jumbo lump crab cake, broiled,  
served with tartar sauce, baked potato and  
fresh vegetables. 16 *Add. Crab Cake 8*

## CATCH OF THE DAY

Ask your server for our fresh seafood  
special of the day. *market price*

## FRIED SHRIMP AND OYSTERS

Your choice of fried shrimp, fried oysters  
or half and half. Dipped and fried to order  
with coleslaw and Irish chips. 22

## CHICKEN MAC 'N' CHEESE

Creamy macaroni and cheese with  
chicken, and fresh market vegetables. 13

## BLAZIN' CAJUN CHICKEN

Fresh papardelle pasta, Cajun spiced  
chicken, spinach and tomatoes in a  
Cajun cream sauce. 15

## 8 OZ SIRLOIN GF

USDA Choice Angus beef, with pan au jus,  
baked potato and fresh vegetables. 19

## HOME-MADE COUNTRY MEATLOAF

Seasoned ground and corned beef,  
mushroom gravy, champ mashed  
potato, and Irish vegetable medley. 14

## SHRIMP AND GRITS GF

Creamy grits and seared shrimp with  
simmer sauce, tomato, and chives. 13

## GRILLED VEGETABLES WITH GRITS GF

Roasted portobello mushroom, Bermuda  
onion, bell peppers, squash, and eggplant  
on homemade grits, with marinara. 12

## BLACKENED SEARED SCALLOPS GF

Large dry scallops seasoned and seared,  
with rice pilaf and fresh vegetables. 24

## SALMON KILKEE GF

Atlantic salmon, blackened and finished  
with wholegrain mustard butter, rice and  
fresh Irish vegetable medley. 18

## NEW YORK STRIP STEAK 12 OZ GF

USDA Choice Angus beef, with pan au jus,  
baked potato and fresh vegetables. 24

*Additional Sides: Fresh Irish vegetable medley, baked potato, baked sweet potato,  
grits, rice pilaf, champ mashed potatoes (with green onion).*

# SANDWICHES

*All sandwiches served with Irish chips or fresh fruit. Gluten-friendly rolls available, \$2.*

## CHICKEN & IRISH BACON

All natural chicken breast, Irish bacon,  
Cheddar cheese on a toasted brioche roll. 12

## GRILLED AHI TUNA

Drizzled with sesame dressing and wasabi  
aoli, with pickled ginger and seaweed salad, 14

## THE DUBLIN DIP

Thinly sliced beef on a fresh baked  
roll with sautéed onions, and melted  
Provolone cheese, au jus. 12

## THE PUB FISH SANDWICH

Beer-battered filet of fish topped with  
lettuce and tomato on a roll. 12

## THE IRISH REUBEN

Our first cut of corned beef with sauerkraut,  
Swiss cheese and Irish mustard dressing,  
on grilled rye bread. 13

## THE IRISH RACHEL

Sliced turkey breast, with coleslaw,  
Swiss cheese and Irish mustard  
dressing, on grilled rye bread. 13

## PECAN SMOKED B.L.T.

Thick cut pecan-smoked bacon, lettuce,  
tomato, mayo, on white toast. 10

## CLASSIC ANGUS BURGER

Angus beef, lettuce, and  
tomato on a potato roll. 10  
*Add cheese, no charge.*

## SEVERN RIVER SANDWICH

Fresh mozzarella, roasted pepper, tomatoes,  
baby spinach, basil pesto aoli, balsamic  
reduction on a toasted ciabatta bread. 11

## CRAB CAKE SANDWICH

Fresh jumbo lump crab,  
served on a potato roll  
with Irish chips and  
tartar sauce. 16

Please advise your server as soon as possible if you are gluten intolerant or have any food allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.