SOUPS

FRONT ONION TOMATO BISQUE CREAM 'O CRAB BEEF & GUINNESS

crock 7.5 cup 7.25 | bowl 10.25 cup 6.5 | bowl 9.5
bread bowl 9.75 bread bowl 12

Raw Bar

OYSTERS ON THE HALF SHELL*
1/2 dozen 13.25 | 1 dozen 26

PREMIUM OYSTERS ON THE HALF SHELL*
market price

CLAMS ON THE HALF SHELL*
1/2 dozen 8.75 | 1 dozen 15

OYSTER SHOOTERS*
MOST BE 2/1 Fresh shucked oyster, cocktail sauce and lemon with either: Vodka 5 or Pabst Blue Ribbon 4

Upgrade your vodka for 2
Here are some of our favorites: Old Bay Vodka, Tri's, Effin Cucumber, Smirnoff, Stoli, Absolut

STEAMERS

STEAMED SHRIMP (3)
1 lb. large shrimp, Chesapeake Bay or Kew West styled, served with cocktail sauce 13.75

STEAMED CLAMS (5)
1 dozen middle neck clams, steamed and served with drawn butter 14

STEAMED MUSSELS (5)
1 lb. black mussels, served with drawn butter 13

SALADS

Dressings: Balsamic Vinaigrette, Caesar, Ranch, Bleu Cheese, Apple Cider Vinaigrette, Thousand Island, Italian, Honey Mustard, Oil & Vinegar

CALIFORNIA COBB SALAD
Feta cheese, cherry tomatoes, grilled shrimp, hard boiled egg, cucumbers, avocado and pickled red onion over mixed greens 19

BLACK & BLEU SALAD*
Blackened petite 6 ounce filet mignon, served over mixed greens with tomatoes, cucumbers, red onion, carrots, herb croutons and bleu cheese crumbles 21

COBB SALAD
Blue cheese crumbles, bacon, cherry tomatoes, grilled chicken, hard boiled egg, cucumbers and avocado over mixed greens 17.75

SHRIMP SALAD
Homemade shrimp salad, served over mixed greens with tomatoes, cucumbers, carrots, red onions and herb croutons 18

CHEF SALAD
Ham, turkey, roast beef, shredded cheese, tomatoes, cucumbers, onions, carrots, hard boiled egg, herb croutons 17.75

TOP IT OFF
Add your choice of:
Grilled Chicken, Grilled Portobella, Chicken Salad, Avocado 5
Crab Cake, Grilled Shrimp, Grilled Scallops, Petite Filet Mignon*, Shrimp Salad, Mahi Mahi*, Ahi Tuna* 10

5 to any of the following salads:

WEDGE BLT
Wedge of iceberg lettuce, bleu cheese crumbles, cherry tomatoes, cucumber, bacon, pickled red onion, herb croutons and ranch dressing 14

SPINACH SALAD
Baby spinach, almonds, diced cranberries, bacon, red onion, hard-boiled egg, balsamic vinaigrette 14

WALNUT BLEU CHEESE
Fresh greens, walnuts, bleu cheese crumbles, dried cranberries, apple cider vinaigrette 14

HOME SALAD
Fresh greens, tomatoes, cucumbers, carrots, red onions and homemade herb croutons 10

GREEK SALAD
Fresh greens, cherry tomatoes, pickled red onion, cucumber, black olives, feta cheese, peppercorn, Italian vinaigrette 14

CAESAR WEDGE
Wedge of romaine lettuce, shaved parmesan cheese, herb croutons and Caesar dressing 12

Sides

FRENCH FRIES 6 TATER TOTS 6 POTATO SALAD 4 COLESLAW 4

SQUASH & ZUCCHINI 5 HOMEMADE CHIPS 5 GREEN BEANS 5 APPLESAUCE 3

BEVERAGES

UNSWEETENED ICED TEA, STEWART'S ROOT BEER, STEWART'S ORANGE CREAM SODA
PEPSI, DIET PEPSI, MIST TWIST, MT. DEW, GINGER ALE, DR. PEPPER, RASPBERRY TEA,
YELLOW LEMONADE, CLUB SODA, TONIC WATER
Sandwiches

All sandwiches and burgers are served with a pickle and your choice of French fries, homestyle chips, potato salad or cole slaw (sides expire otherwise noted)
Substitute a Side Garden Salad or Side Caesar Salad for $1

KELLY’S KETCH
Breaded or fried crab cake, lettuce, tomato, lemon caper aioli on a pub roll 12.75

MURPHY'S MELT
Roasted turkey, coleslaw, Thousand Island dressing and Swiss cheese, open faced on panini bread 14.75

REUBEN
Corned beef, sauerkraut, Thousand Island dressing, Swiss cheese, grilled on marbled rye 14.75

TUSCAN CHICKEN PANINI
Grilled chicken breast, marinated grilled squash and zucchini, roasted red peppers and Provolone cheese, on ciabatta bread 15

VEGETABLE PANINI
Marinated and grilled squash, zucchini and portobellas, roasted red peppers with Provolone cheese on ciabatta bread 13.75

PULLED PORK
Slow cooked pork with our house made BBQ sauce, topped with cole slaw, served on a pub roll 14.25

BLACKENED MAHI MAHI
Cajun flavored Mahi Mahi fillet, lettuce, tomato and wasabi mayo on a pub roll 18

SHRIMP SALAD WRAP
Homemade shrimp salad in a flour tortilla wrap with lettuce and tomato 16

GROWN UP GRILLED CHEESE
Cheddar, American and pepper jack cheese on grilled American Heritage bread, with a cup of tomato bisque (no additional side) 13.25 with Bacon or Ham 15

FRENCH DIP
Slow cooked roast beef and provolone cheese on a hoagie roll, with a side of au jus 14.75

CRABY GRILLED CHEESE
Crab cake, cheddar cheese, Old Bay butter on grilled American Heritage bread with a cup of tomato bisque (no additional side) 18

BBQ CHICKEN
Grilled chicken breast, topped with hogsauce, cheddar cheese and sliced dill pickles, on a pub roll 13

Noodles

BLUE CRAB MAC & CHEESE
A generous portion of creamy, homemade macaroni and cheese, topped with fresh crab meat and bread crumbs, served with a garden salad 20

IRISH MAC & CHEESE
A generous portion of creamy, homemade macaroni and cheese, topped with Kirby & Holloway’s Irish Bangers, Kerry Gold Irish Cheddar and bread crumbs, served with a garden salad 19

SEAFOOD PASTA
Scallops, shrimp, mussels, and chopped clams in a creamy Alfredo sauce over linguini with a side salad 27

GARDEN VEGETABLE PRIMAVERA
Fresh vegetables, olive oil, white wine, basil and parmesan cheese over linguine with a side salad 19

TACOS

STEAK TACOS
Grilled Steak, vegetable slaw, pickled onions and chimichurri sauce, in a flour tortilla, with tortilla chips and margarita salsa 17

PULLED PORK TACOS
Slow cooked pulled pork, cole slaw, avocado and hogsauce in a flour tortilla with tortilla chips and margarita salsa 14.25

HADDOCK TACOS
Beer battered haddock, vegetable slaw and wasabi mayo in a flour tortilla with tortilla chips and margarita salsa 14.25

MAHI MAHI TACOS
Grilled Mahi Mahi, vegetable slaw and wasabi mayo in a flour tortilla with tortilla chips and margarita salsa 18

SHRIMP TACOS
Grilled shrimp, cilantro sour cream, grilled pineapple salsa, vegetable slaw, in a flour tortilla, with tortilla chips and margarita salsa 16.5

LAND & SEA

KEY WEST SHRIMP & SCALLOPS
Grilled sea scallops and shrimp, dusted with Key West style spices, topped with a grilled pineapple salsa, served over coconut rice with one additional side 26.5

CRAB CAKES
A pair of breaded or fried crab cakes, topped with a lemon caper aioli, served with two sides 30.5

GRILLED SHRIMP
Large shrimp, grilled and dusted with Key West style spices, topped with a grilled pineapple salsa, served over coconut rice with one additional side 20.5

BLACKENED MAHI MAHI
Cajun dusted Mahi Mahi with a wasabi cream, served with two sides 20

NEW YORK STRIP* 12 ounces of grilled NY Strip steak, side of chimichurri sauce, served with a baked potato and one additional side 30.5

HAWAIIAN CHICKEN
Grilled chicken breast, topped with grilled pineapple salsa and teriyaki drizzle, served over coconut rice with one additional side 21

STEAK & CAKE*
6 ounce petite filet mignon and a breaded or fried crab cake, topped with a lemon caper aioli, served with a baked potato and one additional side 34

WHOLE LOBSTER
11/4 - 11/2 lb. whole lobster, steamed and served with drawn butter and two sides — market price

GRILLED SCALLOPS
Large sea scallops, grilled and dusted with Key West style spices, topped with grilled pineapple salsa, served over coconut rice with one additional side 26.5

FRIED SHRIMP
Large shrimp, breaded and served with French fries and cole slaw 23.75

LAND & SEA*
5 ounce petite filet mignon and your choice of “SEA,” served with baked potato and one additional side
Grilled Shrimp 30 | Grilled Scallops 30

Irish Favorites

CORNED BEEF & CABBAGE
Slow cooked corned beef, cabbage, red skin potatoes 17.75

BANGERS & MASH
A pair of Irish bangers, served with mashed potatoes, cabbage and peas, topped with our homemade Beef & Guinness Stew. Irish sausages custom made for Irish Eyes by Kirby and Holloway of Harrington, DE — a local family owned manufacturer of premium sausage since 1947 - 19.75

BEEF & GUINNESS STEW
Slow cooked beef, carrots and Guinness Stout served in a toasted bread bowl with side salad 17.75

FISH & CHIPS
Beer battered haddock, French fries, coleslaw, cocktail or tartar sauce 18

SHEPHERD’S PIE
Sous vide ground beef, peas, carrots, corn, topped with mashed potatoes and melted cheese 16.75

SEAFOOD SHEPHERD’S PIE
Fresh vegetables, scallops, shrimp and crab in a creamy Alfredo sauce, topped with mashed potatoes and melted cheese 24

VEGETARIAN SHEPHERD’S PIE
Fresh vegetables and creamy Alfredo sause, topped with mashed potatoes and melted cheese 16.75

BURGERS

American, Swiss, Provolone, Cheddar, Bleu, Pepper Jack
Topings: Jalapenos, Pickles, Bacon, Mushrooms, Fried Onions, Roasted Red Peppers, Guacamole

THE BEYOND BURGER™️ 7/8 lb burger, plant-based patties, lettuce, tomato, onion and guacamole on a kaiser roll 16

CLASSIC BURGER
12 lb burger, lettuce, tomato, onion 12.25

LWES BURGER
7/8 lb burger, isop, onion, guacamole, pepperjack on a kaiser roll 15.25

Vegetarian Selections - Gluten Free Option

11/4 - 11/2 lb. whole lobster, steamed and served with drawn butter and two sides — market price

Grilled Shrimp 30 | Grilled Scallops 30

Vegetarian Selections - Gluten Free Option