



Appetizers

MOZZARELLA CAPRESE 
Fresh mozzarella and sliced tomatoes, pickled red onions, drizzled with olive oil, balsamic glaze and pesto 15

HOT CRAB DIP
Served in a toasted bread bowl, with tortilla chips 17.25

FRIED PICKLES 
Breaded dill pickles, served with sriracha mayo 9.25

PAN SEARED TUNA*
Ahi tuna, pan seared rare with wasabi, seaweed salad and a teriyaki drizzle 15

CLAMS CASINO 
1/2 dozen baked clams with peppers, onions, bacon, parmesan cheese and butter 11.5


CRAB PRETZELS
Soft baked pretzels, topped with crab dip and mixed cheeses 16

REUBEN EGG ROLLS
Hand rolled egg rolls, stuffed with corned beef, Swiss cheese, sauerkraut and a side of 1000 Island dressing 13

CUCUMBER BRUSCHETTA 
Diced cucumbers, feta and dill havarti cheese, shallot oil with a balsamic drizzle, served with toast points 11

CRAB BRUSCHETTA
Tomato bruschetta, topped with crab meat and shaved parmesan with a balsamic drizzle, served with toast points 16

CLAM STRIPS
Fried and served with cocktail sauce 10.75

QUESADILLA 
Tomatoes, jalapeños, cheddar & mozzarella cheese with sour cream, salsa and guacamole 11
Add Chicken or Pulled Pork 4.5 **Add Crab Meat** 6.5

LEWES QUESADILLA
Tomatoes, jalapeños, cheddar & mozzarella cheese, with crab meat and shrimp in an Old Bay flour tortilla, topped with pico de gallo, avocado and cilantro 18.25

BUFFALO WINGS
Choose your style and sauce! 1 lb. chicken wings, tossed in your choice of sauce: (BBQ, Old School Hot, Old Bay Hot Sauce, Chesapeake Bay, Sweet Chili, Key West, Lewes Style, Asian) Served with celery and ranch or bleu cheese dressing 12
TRADITIONAL · CRISPY BREADED · BONELESS

PORTABELLA FRIES 
Fresh portabella mushrooms, dipped in a tempura batter and fried, served with sriracha mayo 9.75

LOADED FRIES
French fries topped with bacon, green onion, cheddar and mozzarella cheese with a side of ranch dressing 11.5

CHICKEN BASKET
Chicken tenders + french fries with BBQ sauce or Honey Mustard 13

CHEESY NACHOS 
Tortilla chips, tomatoes, jalapeños and your choice of queso or shredded cheese, with salsa and guacamole 11.25
Add Corned Beef Brisket, Pulled Chicken or Pulled Pork 4.5
Add Crab Meat 6.5

BEVERAGES

UNSWEETENED ICED TEA, SOUTHERN SWEET 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

SOUPS

FRENCH ONION
crock 7.75

TOMATO BISQUE
cup 5 | bowl 8 
bread bowl 9.75

CREAM 'O CRAB
cup 7.75 | bowl 10.5
bread bowl 12.25

BEEF & GUINNESS
cup 6.75 | bowl 9.5

Raw Bar

OYSTERS ON THE HALF SHELL*
1/2 dozen 13.5 | 1 dozen 26.5

PREMIUM OYSTERS ON THE HALF SHELL*
market price


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

OYSTER SHOOTERS*
MUST BE 21! Fresh shucked oyster, cocktail sauce and lemon with either: Vodka 6 or Pabst Blue Ribbon 4

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

STEAMERS

STEAMED SHRIMP 
1/2 lb. large shrimp, Chesapeake Bay or Key West style, served with cocktail sauce 13.75

STEAMED CLAMS 
1 dozen middle neck clams, steamed and served with drawn butter 14.75

STEAMED MUSSELS 
1 lb. black mussels, served with drawn butter 13.5

SALADS

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

BURGER BOWL
1/2 lb hamburger, cherry tomatoes, cucumbers, pickled red onions, pickles and mixed cheese, served over mixed greens with your choice of dressing 16.75 **Add a scoop of Cole Slaw** \$1

CALIFORNIA COBB SALAD
Feta cheese, cherry tomatoes, grilled shrimp, hard boiled egg, cucumbers, avocado and pickled red onion over mixed greens 19.25

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 21.75


COBB SALAD
Bleu cheese crumbles, bacon, cherry tomatoes, grilled chicken, hard boiled egg, cucumbers and avocado over mixed greens 18.5

SHRIMP SALAD
Homemade shrimp salad, served over mixed greens with tomatoes, cucumbers, carrots, red onions and herb croutons 18.5

CHICKEN SALAD & FRIED OYSTERS
Chicken Salad and hand breaded oysters, over fresh greens, with tomatoes, cucumbers, carrots, red onions and herb croutons 20

ITALIAN CHEF'S SALAD
Genoa Salami, capicola, peppered ham, provolone cheese, over fresh greens, with tomatoes, cucumbers, onions, carrots, herb croutons and sliced pickles 17

TOP IT OFF

 Salads available without croutons


Add your choice of:
Grilled Chicken, Grilled Portabella, Chicken Salad, Avocado 5
Crab Cake, Grilled Shrimp, Grilled Scallops, Petite Filet Mignon*,
Shrimp Salad, Mahi Mahi*, Ahi Tuna* 14
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 14.25

SPINACH SALAD
Baby spinach, almonds, dried cranberries, bacon, red onion, hard-boiled egg, balsamic vinaigrette 14.25

WALNUT BLEU CHEESE 
Fresh greens, walnuts, bleu cheese crumbles, dried cranberries, apple cider vinaigrette 14.25

HOME SALAD 
Fresh greens, tomatoes, cucumbers, carrots, red onions and homemade herb croutons 10.25

GREEK SALAD 
Fresh greens, cherry tomatoes, pickled red onion, cucumbers, kalamata olives, Feta cheese, pepperoncini, balsamic vinaigrette 14.75

CAESAR WEDGE 
Wedge of romaine lettuce, shaved parmesan cheese, herb croutons and Caesar dressing 10.25

Sides

FRENCH FRIES 6.5
TATER TOTS 6.5
POTATO SALAD 4
COLESLAW 4

SQUASH & ZUCCHINI 5
HOMEMADE CHIPS 5
GREEN BEANS 5
APPLESAUCE 3.5

GARDEN SALAD 5.75
CAESAR SALAD 5.75

Sandwiches

All sandwiches and burgers are served with a pickle and your choice of french fries, homemade chips, potato salad or cole slaw (unless otherwise noted)

Substitute Tater Tots, Side Garden Salad or Side Caesar Salad for 2.5

KELLY’S KETCH

Broiled or fried crab cake, lettuce, tomato, lemon caper aioli on a pub roll 18.5

MURPHY’S MELT

Roasted turkey, coleslaw, Thousand Island dressing and Swiss cheese, open faced on pumpernickel 15.25

MRS. O’LEARY’S COW

Roast beef, turkey, peppered ham, Swiss and cheddar cheese, bacon, mayonnaise, lettuce, tomato, cucumber and onion on pumpernickel bread 17.5

SHRIMP SALAD WRAP

Homemade shrimp salad in an Old Bay tortilla wrap with lettuce and tomato 17.5

REUBEN

Corned beef, sauerkraut, Thousand Island dressing, Swiss cheese, grilled on marble rye 15.25

TURKEY BLT

Roasted turkey breast, bacon, lettuce, tomato, mayonnaise and avocado on a pretzel roll 15.75

CHICKEN SALAD BLT

Homemade chicken salad, lettuce, tomato and bacon on a pretzel roll 15.75

BLACKENED MAHI MAHI

Cajun dusted Mahi Mahi, wasabi mayo, lettuce and tomato on a pub roll 18.5

FRENCH DIP

Slow cooked roast beef and provolone cheese on a hoagie roll, with a side of au jus 15.75

TUSCAN CHICKEN PANINI

Grilled chicken breast, marinated grilled squash and zucchini, roasted red peppers and provolone cheese, on ciabatta bread 16

GROWN UP GRILLED CHEESE

Cheddar, American and pepper jack cheese on grilled American Harvest bread, with a cup of tomato bisque (no additional side) 14 **Add Bacon or Peppered Ham** 15.75

VEGETABLE PANINI

Marinated and grilled squash, zucchini and portabellas, roasted red peppers, spinach with provolone cheese on ciabatta bread 14.25

PULLED PORK

Slow cooked pork with our house made BBQ sauce, topped with coleslaw, served on a pub roll 15.5

CRABBY GRILLED CHEESE

Crab cake, cheddar cheese, Old Bay butter, American Harvest bread with a cup of tomato bisque (no additional side) 18.5

CHESAPEAKE CHICKEN

Grilled chicken breast, topped with our creamy crab dip, sliced tomato and cheddar cheese on a pub roll 17.5

CHEESE STEAK

Your choice of chopped chicken or beef, American cheese, on a toasted hoagie roll 15.75

ITALIAN HOAGIE

Genoa Salami, capicola, peppered ham, provolone cheese, oil, lettuce, tomatoes, onions and sliced pickles on a hoagie roll 15.75

TACOS

PULLED PORK TACOS

Slow cooked pulled pork, pickled red onions, cole slaw and bbq sauce, in a flour tortilla with tortilla chips and margarita salsa 15.25

HADDOCK TACOS

Beer battered haddock, vegetable slaw and wasabi mayo in a flour tortilla with tortilla chips and margarita salsa 15

MAHI MAHI TACOS

Grilled Mahi Mahi, vegetable slaw and wasabi mayo in a flour tortilla with tortilla chips and margarita salsa 18.75

SHRIMP TACOS

Grilled shrimp, cilantro sour cream, grilled pineapple salsa, vegetable slaw, in a flour tortilla, with tortilla chips and margarita salsa 17

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 21

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 19.75

SEAFOOD PASTA

Scallops, shrimp, mussels, and chopped clams in a creamy alfredo sauce over linguini with a side salad 27.75

SHRIMP FRA DIAVOLO

Spicy tomato sauce with shrimp, scallops, clams, fresh basil, garlic, olive oil and white wine over linguine, served with a side salad 27

LAND & SEA

Sides: Baked Potato | Mashed Potatoes | French Fries | Coleslaw | Green Beans
Garden Salad | Caesar Salad | Applesauce | Squash & Zucchini | Coconut Rice

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 27.5

CRAB CAKES

A pair of broiled or fried crab cakes, topped with a lemon caper aioli, served with two sides 32

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 27.5

BLACKENED MAHI MAHI

Cajun dusted Mahi Mahi with a wasabi cremé, served with two sides 29.75

NEW YORK STRIP*

12 ounces of grilled NY Strip steak, served with a baked potato and one additional side 32

HAWAIIAN CHICKEN

Grilled chicken breasts, topped with grilled pineapple salsa and teriyaki drizzle, served over coconut rice with one additional side 21.5

STEAK & CAKE*

6 ounce petite filet mignon and a broiled or fried crab cake, topped with a lemon caper aioli, served with a baked potato and one additional side 35

WHOLE LOBSTER

1 1/4 - 1 1/2 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 28.5

GRILLED SALMON

Seasoned salmon topped with a lemon cream sauce and served with two sides 27.5

FRIED SHRIMP

Large shrimp, hand breaded and served with french fries and coleslaw 24.5

LAND & SEA*

6 ounce petite filet mignon and your choice of “SEA,” served with baked potato and one additional side **Grilled Shrimp** 32 | **Grilled Scallops** 32

FRIED OYSTERS

Hand breaded oysters, served with french fries and cole slaw 26

Irish Favorites



CORNED BEEF & CABBAGE

Slow cooked corned beef, cabbage, red skin potatoes 18.25

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 - 20.25

BEEF & GUINNESS STEW

Slow cooked beef, carrots and Guinness Stout served in a toasted bread bowl with side salad 18.25

FISH & CHIPS

Beer battered haddock, french fries, cole slaw, cocktail or tartar sauce 18.5

SHEPHERD’S PIE

Seasoned ground beef, peas, carrots, corn, topped with mashed potatoes and melted cheese 17

SEAFOOD SHEPHERD’S PIE

Fresh vegetables, scallops, shrimp and crab in a creamy alfredo sauce, topped with mashed potatoes and melted cheese 24.5

VEGETARIAN SHEPHERD’S PIE

Fresh vegetables and creamy alfredo sauce, topped with mashed potatoes and melted cheeses 17

BURGERS

Add 1.00 for first topping, \$0.50 for additional

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

THE BEYOND BURGER™

THE WORLD’S FIRST PLANT BASED BURGER THAT LOOKS, COOKS, AND SATISFIES LIKE BEEF WITHOUT GMOS, SOY OR GLUTEN
Lettuce, tomato, onion and guacamole on a kaiser roll 16.5

CLASSIC BURGER*

1/2 lb. burger, lettuce, tomato, onion 13

CALIFORNIA BURGER*

1/2 lb. burger, lettuce, tomato, red onion, guacamole, pepper jack on a kaiser roll 15.75

LEWES BURGER*

1/2 lb burger, crab dip, tomato and melted cheddar cheese on a kaiser roll 18

VEGETARIAN SELECTIONS

GLUTEN FREE OPTION