**Appetizers**

**HOT CRAB DIP**
Served in a toasted bread bowl, with tortilla chips and Old Bay 15.25

**FRIED PICKLES**
Breaded pickles served with sriracha aioli 8.50

**PAN SEARED TUNA***
Ahi tuna, pan seared rare, with wasabi, seaweed salad and teriyaki drizzle 13.75

**PORTABELLA STACK***
2 grilled portabella caps topped with sliced tomato, fresh mozzarella, basil pesto & balsamic glaze 12.75

**PRETZEL STICKS**
2 soft baked pretzel sticks served with queso 8.50

**CRAB PRETZELS**
2 soft baked pretzel, topped with crab dip and mixed cheeses 13.75

**REUBEN EGG ROLLS**
Hand rolled egg rolls, stuffed with corned beef, Swiss cheese, and sauerkraut; served with a side of Thousand Island dressing 11.50

**CUCUMBER BRUSCHETTA**
Diced cucumbers tossed with feta, dill havarti cheese, and shiitake oil, served with toast points and balsamic glaze 10

**CLAM STRIPS**
Fried and served with tartar sauce 10.25

**QUESA DILLA**
Tortilla chips, tomatoes, jalapeños, queso, salsa, sour cream, and guacamole 10.25

**BUFFALO WINGS**
8 wings with bleu cheese and celery tossed in your choice of sauce: Hot, BBQ, Old Bay, Sweet Chili, Agave Sriracha, blue cheese crumbles, garlic, jalapeño, cheddar cheese, lemon, red pepper, and cilantro; served with toast points 14.

**PORTABELLA FRIES**
Hand breaded, served with sriracha mayo 8.25

**IRISH FRIES**
French fries topped with bacon crumbles, mixed cheese and scallions; served with a side of ranch dressing 10.

**CHICKEN BASKET**
Hand breaded tenders served with french fries and your choice of sauce 11.50

**FRIED ZUCCHINI**
Homemade mogo dipping sauce 8.25

**CHEESY NACHOS***
Tortilla chips, tomatoes, jalapenos, queso, salsa, sour cream, and guacamole 10.75

**Hand breaded, served with queso and cilantro; served with toast points 14.**

**Salads**

**CAESAR SALAD**
Romaine lettuce with shaved parmesan cheese, hard boiled egg, and balsamic vinaigrette 12.75

**MIXED GREENS**
Mixed greens with cherry tomatoes, cucumbers, carrots, red onions, and herb croutons 13.

**GREEK SALAD**
A romaine wedge with bleu cheese crumbles, cherry tomatoes, cucumbers, bacon, and herb croutons drizzled with ranch 12.75

**Spinach & Feta Salad**
Romaine lettuce with feta cheese, black olives, cherry tomatoes, cucumbers, carrots, red onions, and balsamic vinaigrette 13

**Calamari Salad**
Grilled chicken, bleu cheese crumbles, bacon, hard boiled egg, and sliced avocado over mixed greens 15.25

**Chicken Salad & Fried Oysters**
Chicken salad and fried oysters over mixed greens with cherry tomatoes, cucumbers, carrots, red onions, and herb croutons 18.

**Shrimp Salad**
Homemade shrimp salad over mixed greens with cherry tomatoes, cucumbers, carrots, red onions, and herb croutons 17.

**Soup**

**FRENCH ONION**
crock 7.75

**TOMATO BISQUE**
cup 5 / bowl 8. bread boulle 10.

**CREAM O CRAB**
cup 7 / bowl 10. bread boulle 11.75

**BEEF & GUINNESS**
cup 6.5 / bowl 9.5

**Seafood Starters**

**STEAMED SHRIMP**
1/2 lb. peel & eat shrimp, with Old Bay & cocktail sauce 12.75

**CLAMS CASINO**
1 dozen baked clams with peppers, onions, bacon, parmesan cheese, and butter 10.25

**STEAMED CLAMS**
1 dozen middle neck clams, steamed and served with drawn butter 11.25

**DRUNKEN CLAMS**
1 dozen middle neck clams in a broth of white wine, garlic, clam juice, cheddareg pepper, and cilantro; served with toast points 14.

**OYSTERS ON THE HALF SHELL***
3 dozen oysters served with cocktail sauce 11.75

**PREMIUM OYSTERS ON THE HALF SHELL***
3 dozen premium oysters served with cocktail sauce *Market Price

**OYSTER SHOOTERS***
**MUST BE 21!** A fresh shucked oyster with cocktail sauce, Bloody Mary mix, lemon and vodka 4.

**Entrees**

**FRIED ZUCCHINI**
Breaded pickles served with sriracha aioli 8.50

**French Fries**
Diced potatoes served with tater tots and Old Bay 3 / 12.75

**Coleslaw**
Homemade coleslaw served with a side of thousand island dressing 10.

**Garden Salad**
Mixed greens with cherry tomatoes, cucumbers, carrots, red onions, and balsamic vinaigrette 10.75

**Mashed Potatoes**
Hand rolled balls served with a side of butter and gravy 5.75

**Ranch**
1/2 lb. peel & eat shrimp, with Old Bay & cocktail sauce 12.75

**Bleu Cheese**
1/2 dozen baked clams with peppers, onions, bacon, parmesan cheese, and butter 10.25

**STEAMED MUSSELS**
1/2 lb. in a broth of white wine, garlic, clam juice, lemon, crushed red pepper, and cilantro; served with toast points 14.

**STEAK***
2 grilled portabella caps topped with sliced tomatoes, fresh mozzarella, basil pesto, and balsamic glaze 12.75

**Hand breaded, served with queso 8.50.**

**G REEN ON ION**
Blackened petite 5 ounce filet mignon, over mixed greens with bleu cheese crumbles, cherry tomatoes, cucumbers, red onions, and herb croutons 18.

**SH RIMP SALAD**
Grilled chicken, bleu cheese crumbles, bacon, hard boiled egg, and sliced avocado over mixed greens 15.25

**CH ICKEN  SALAD  & FRIED  O YSTERS**
Chicken salad and fried oysters over mixed greens with cherry tomatoes, cucumbers, carrots, red onions, and herb croutons 18.

**CRAB CAPRESE**
Sliced tomatoes, fresh mozzarella, sliced avocado, and lump crab meat over mixed greens with an olive oil and balsamic drizzle 17.

**SHRIMP SALAD**
Homemade shrimp salad over mixed greens with cherry tomatoes, cucumbers, carrots, red onions, and herb croutons 17.

**Salads available without croutons**

**Top It Off**
Add your choice of:
- Grilled Chicken, Grilled Portabella, Chicken Salad, Sliced Avocado 5
- Crab Cake, Grilled Shrimp, Grilled Scallop, Petite Filet Mignon* Shrimp Salad, Ahi Tuna* Fresh Catch 10.

**To any of the following salads:***

**HOME SALAD**
Mixed greens with cherry tomatoes, cucumbers, carrots, red onions, and herb croutons 9.

**CAESAR SALAD**
Romaine lettuce with shaved parmesan cheese, herb croutons and Caesar dressing 10.

**SPINACH SALAD**
Spinach with almonds, dried cranberries, bacon, red onions, hard boiled egg, and balsamic vinaigrette 12.75

**WALNUT BLEU CHEESE**
Mixed greens with dried cranberries, bleu cheese crumbles, walnut, and raspberry vinaigrette 13.

**GREEK SALAD**
Mixed greens with feta cheese, black olives, cherry tomatoes, cucumbers, red onions, and balsamic vinaigrette 13.

**Beverages**

**French Fries 5.5**
Tater Tots 5.5
Homemade Chips 5.5
Potato Salad 5
Caesar Salad 5

**Fresh Vegetable 5**
Applesauce 3
Coleslaw 4
Garden Salad 5
Mashed Potatoes 4

**Vegetarian Selections**

**Gluten Free Option**

**Beverages**

**Pepsi**
**Diet Pepsi**
**Mist Twist**
**Mt. Dew**
**Ginger Ale**
**Dr. Pepper**

**Raspberry Tea**
Unsweetened Iced Tea
Pink Lemonade
Club Soda
Tonic Water
Bottled Water

**Red Bull Cranberry Juice**
**Pineapple Juice**
**Grapefruit Juice**
**Tomato Juice**
**Grape Juice**

**Orange Juice**
Stewart’s Root Beer
Milk
Chocolate Milk
Coffee / Hot Tea
Hot Chocolate

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**Soups**

**FRENCH ONION**
crock 7.75

**TOMATO BISQUE**
cup 5 / bowl 8. bread boulle 10.

**CREAM O CRAB**
cup 7 / bowl 10. bread boulle 11.75

**BEEF & GUINNESS**
cup 6.5 / bowl 9.5

**Irish Eyes Pub & Restaurant**
105 Union Street • Milton, DE 19968
Ph. 302-684-8889
Sandwiches

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

KELLY’S KETCH
Braised crab cake, lettuce, tomato, Chesapeake aioli, pub roll 16.25

MURPHY’S MELT
Roasted turkey, coleslaw, Thousand Island dressing, Swiss cheese, open faced on pumpernickel 13.50

MRS. O’LEY’S COW
Roast beef, turkey, bacon, Swiss and cheddar cheese, mayonnaise, lettuce, tomato, onion, cucumber, pumpernickel 15.75

SHRIMP SALAD WRAP
Homemade shrimp salad, lettuce, tomato in a wrap 15.50

REUBEN
Corned beef, sauerkraut, Thousand Island dressing, Swiss cheese, marble rye 13.50

ROAST BEEF SPECIAL
Sliced roast beef, Thousand Island dressing, and coleslaw served cold on a pub roll 14.

CHEDDAR RIBBON
Grilled chicken breast, fresh mozzarella, tomatoes, balsamic drizzle on a pub roll 14.25

TUSCAN CHICKEN PANINI
Grilled chicken breast, marinated grilled squash and zucchini and pepper jack cheese on ciabatta bread 14.

THE HAMMER
Black forest ham, mozzarella, tomato, lettuce, and pepper jack cheese, pretzel roll 14.

CHICKEN SALAD
Homemade chicken salad, lettuce, tomato, pretzel roll 13.75

FRESH CATCH WRAP
Grilled, blackened, or broiled with lettuce and tomato on a pub roll 13.50

CAPRESE CHICKEN
Grilled chicken breast, fresh mozzarella, tomatoes, balsamic glaze on a pub roll 14.25

TURKEY REUBEN
Roasted turkey, sauerkraut, Thousand Island dressing & Swiss cheese on marble rye 13.50

FRENCH DIP
Sliced roast beef and provolone cheese on a sub roll served with a side of au jus 13.75

GROWN UP GRILLED CHEESE
Cheddar, American and provolone cheese on grilled American Harvest bread served, with a cup of tomato bisque (no additional side) 12.50 With bacon or ham 14.

VEGETABLE PANINI
Marinated grilled squash, zucchini, portobellos, spinach, roasted red peppers, and provolone cheese on ciabatta bread 13.25

PULLED PORK
Slow cooked pork with BBQ sauce, topped with coleslaw on a pub roll 13.25

KEY WEST SHRIMP & SCALLOPS
Grilled sea scallops and shrimp, dusted with Key West style spices, grilled pineapple salsa, chef’s starchy and fresh vegetables 25.5

CRAB CAKES
A pair of broiled crab cakes, topped with Chesapeake aioli, chef’s starchy and fresh vegetables 27.

FRESH CATCH
Grilled, blackened, or broiled, chef’s starchy and fresh vegetables 27.

NEW YORK STRIP
12 oz. grilled NY Strip steak, chef’s starchy and fresh vegetables 27.

HAWAIIAN CHICKEN
Grilled chicken breast topped with pineapple salsa and teriyaki glaze, chef’s starchy and fresh vegetables 19.

LAND & SEA* 5 oz. petite filet mignon and your choice of “Sea”, chef’s starchy, and fresh vegetables

COCONUT SHRIMP
Coconut battered fried shrimp, sweet chili sauce, chef’s starchy, and fresh vegetables 24.25

FRIED OYSTERS
Breaded fried oysters, cocktail sauce, chef starchy, fresh vegetables 24.

Irish Favorites

Meats are fully cooked, although slow-cooking some meats at a low temperature may cause them to have a pinkish tint - This is a good thing!

CORNERED BEEF & CABBAGE
Slow cooked centered beef, cabbage, and red skin potatoes 17.25

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 - 18.

BEEF & GUINNESS STEW
Slow cooked beef, carrots and Guinness Stout served in a toasted bread boule with a garden salad 17.

FISH & CHIPS
Beer battered haddock, French fries, coleslaw, tartar sauce 16.50

SHEPHERD’S PIE
Seasoned ground beef, peas, carrots, corn, topped with mashed potatoes and melted cheese 16.

SEAFood SHEPHERD’S PIE
Irish vegetables, scallops, shrimp and crab in a creamy Alfredo sauce, topped with mashed potatoes and melted cheese 22.50

VEGETARIAN SHEPHERD’S PIE
Fresh vegetables and creamy Alfredo sauce, topped with mashed potatoes and melted cheese 15.

Tacos

FRiED FiSH TACOS
Beer battered haddock, Asian slaw, and sriracha aioli served with tortilla chips and salsa 13.

BLACKENED FISH TACOS
Blackened fresh catch, Asian slaw, and sriracha aioli served with tortilla chips and salsa 14.

SHRiMP TACOS
Grilled shrimp, grilled pineapple salsa, and sriracha aioli served with tortilla chips and salsa 15.

CHiCKEN TACOS
Grilled chicken, Asian slaw, and agave sriracha served with tortilla chips and salsa 13.

BLUE CrAb MAC & CHEese
Creamy homemade macaroni & cheese, topped with fresh crab meat and bread crumbs, served with a garden salad 19.

Irish MAC & CHEese
Creamy homemade macaroni & cheese, topped with Kirby & Holloway’s Irish bangers and bread crumbs, served with a garden salad 18.

SEaFOOD ALFREDO
Scallops, shrimp, mussels, and chopped clams, in a creamy Alfredo sauce over linguine, served with a garden salad 26.

ClAm LiNGUINE
Chopped clams in a broth of white wine, garlic, clam juice, lemon, crushed red peppers and cilantro, tossed with linguine, and garnished with medallions clams, served with toast points and a garden salad 23.

Vegetarian Selections

Gluten Free Option

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
**A $3 charge may be added for plate sharing**