



Irish Eyes Pub & Restaurant

105 Union Street • Milton, DE 19968

Ph. 302-684-8889

Appetizers

HOT CRAB DIP

Served in a toasted bread boule, with tortilla chips and Old Bay 15.25

FRIED PICKLES

Breaded pickle spears 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 pretzels, 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 shallot oil, served with toast points and balsamic glaze 10

CLAM STRIPS

Fried and served with tartar sauce 10.25

QUESADILLA

Tomatoes, jalapeños, mixed cheese, salsa, sour cream, and guacamole 10.25
add chicken or pulled pork 4. add crab meat 6.

BUFFALO WINGS

8 wings with bleu cheese and celery tossed in your choice of sauce: Hot, BBQ, Old Bay, Sweet Chili, Agave Sriracha, Suicide, Honey Teriyaki, Milton Style 10.75

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

Horseradish mayo dipping sauce 8.25

CHEESY NACHOS

Tortilla chips, tomatoes, jalapeños, queso, salsa, sour cream, and guacamole 10.75
add chicken or pulled pork 4.
add crab meat 6.

Sides

French Fries 5.5	Fresh Vegetable 5
Tater Tots 5.5	Applesauce 3
Homemade Chips 5.5	Coleslaw 4
Potato Salad 4	Garden Salad 5
Caesar Salad 5	Mashed Potatoes 4

Soups

FRENCH ONION

crock 7.75

TOMATO BISQUE

cup 5. / bowl 8.
bread boule 10.

CREAM 'O CRAB

cup 7. / bowl 10.
bread boule 11.75

BEEF & GUINNESS

cup 6.5 / bowl 9.5

Seafood Starters

STEAMED SHRIMP

½ lb. peel & eat shrimp, with Old Bay & cocktail sauce 12.75

CLAMS CASINO

½ 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, chopped clams, lemon, crushed red pepper, and cilantro; served with toast points 14.

STEAMED MUSSELS

1 lb. served with drawn butter 10.25

DRUNKEN MUSSELS

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

OYSTERS ON THE HALF SHELL*

½ dozen oysters served with cocktail sauce 11.75

PREMIUM OYSTERS ON THE HALF SHELL*

½ 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.

Salads

Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Apple Cider Vinaigrette, Sesame Ginger Vinaigrette, Golden Italian, Caesar, Ranch, Bleu Cheese, Thousand Island

CALIFORNIA COBB SALAD

Grilled shrimp, feta cheese, hard boiled egg, cherry tomatoes, cucumbers, red onions, and sliced avocado over mixed greens 18.50

BLACK & BLEU SALAD*

Blackened petite 5 ounce filet mignon, over mixed greens with bleu cheese crumbles, cherry tomatoes, cucumbers, red onions, carrots, and herb croutons 18.50

COBB SALAD

Grilled chicken, bleu cheese crumbles, bacon, hard boiled egg, cucumbers 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.

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 Scallops, 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.

WEDGE BLT

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

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, walnuts, and raspberry vinaigrette 13.

GREEK SALAD

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

Beverages

PEPSI	RASPBERRY TEA	RED BULL	ORANGE JUICE
DIET PEPSI	UNSWEETENED ICED TEA	CRANBERRY JUICE	STEWART'S ROOT BEER
MIST TWIST	PINK LEMONADE	PINEAPPLE JUICE	MILK
MT. DEW	CLUB SODA	GRAPEFRUIT JUICE	CHOCOLATE MILK
GINGER ALE	TONIC WATER	TOMATO JUICE	COFFEE / HOT TEA
DR. PEPPER	BOTTLED WATER	GRAPE JUICE	HOT CHOCOLATE

 Vegetarian Selections

 Gluten Free Option

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

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

Broiled 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'LEARY'S COW

Roast beef, turkey, ham, 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

TURKEY BLT

Roasted turkey, bacon, lettuce, tomato, mayo, avocado, pretzel roll 14.50

ROAST BEEF SPECIAL

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

CHEESESTEAK

Chopped steak, sautéed onions, American cheese, sub roll 14.

THE HAMMER

Black forest ham, mayo, spinach, tomato, red onion, pepper jack cheese, pretzel roll 14.

CHICKEN SALAD

Homemade chicken salad, lettuce, tomato, pretzel roll 13.75

FRESH CATCH SANDWICH

Grilled, blackened, or broiled with lettuce and tomato on a pub roll 17.50

CAPRESE CHICKEN

Grilled chicken breast, fresh mozzarella, tomatoes, balsamic drizzle 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

TUSCAN CHICKEN PANINI

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

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, portabellas, 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

Burgers

Add 1.00 for first topping, \$0.50 for additional American, Swiss, Provolone, Cheddar, Bleu, Pepper Jack

Other toppings: Bacon, Mushrooms, Sautéed Onions, Roasted Red Peppers, Jalapeños, Pickles

BLACK BEAN BURGER

Grilled black bean burger, guacamole, lettuce, tomato, red onion 11.

CLASSIC BURGER*

Your choice of 1/2 lb. ground beef or 1/2 lb. turkey burger, lettuce, tomato, raw onion 11.

CALIFORNIA BURGER*

Your choice of 1/2 lb. ground beef or 1/2 lb. turkey burger, lettuce, tomato, red onion, guacamole, pepper jack 14.

BLACK & BLEU*

1/2 lb. burger, lettuce, tomato, raw onion, Cajun seasoning, bleu cheese 14.

BROADKILL BURGER*

1/2 lb burger, crab dip, tomato and cheddar cheese on a kaiser roll 16.75

HAWAIIAN TURKEY BURGER*

1/2 lb turkey burger, grilled pineapple, red onion, teriyaki glaze, pretzel roll 15.

CAPRESE BURGER*

1/2 lb burger, fresh mozzarella, tomatoes, balsamic glaze 15.

Entrées

KEY WEST SHRIMP & SCALLOPS

Grilled sea scallops and shrimp, dusted with Key West style spices, grilled pineapple salsa, chef's starch and fresh vegetables 25.5

CRAB CAKES

A pair of broiled crab cakes, topped with Chesapeake aioli, chef's starch and fresh vegetables 27.

FRESH CATCH

Grilled, blackened, or broiled, chef's starch, and fresh vegetables 27.

NEW YORK STRIP*

12 oz. grilled NY Strip steak, chef's starch, and fresh vegetables 27.

HAWAIIAN CHICKEN

Grilled chicken breasts topped with pineapple salsa and teriyaki glaze, chef's starch and fresh vegetables 19.

LAND & SEA*

5 oz. petite filet mignon and your choice of "Sea", chef's starch, and fresh vegetables
Crab Cake 28. Grilled Shrimp 27. Grilled Scallops 28.

COCONUT SHRIMP

Coconut battered fried shrimp, sweet chili sauce, chef's starch, and fresh vegetables 24.25

FRIED OYSTERS

Breaded fried oysters, cocktail sauce, chef's starch, 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!

CORNED BEEF & CABBAGE

Slow cooked corned 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

Fresh 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 cheeses 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 16.

PULLED PORK TACOS

Slow cooked pork with BBQ sauce, coleslaw, and avocado served with tortilla chips and salsa 13.

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.

Noodles

BLUE CRAB MAC & CHEESE

Creamy homemade macaroni n' cheese, topped with fresh crab meat and bread crumbs; served with a garden salad 19.

IRISH MAC & CHEESE

Creamy homemade macaroni n' 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 middleneck clams; served with toast points and a garden salad \$23

 Vegetarian Selections

 Gluten Free Option

*Consuming raw or undercooked meats, 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