



Irish Eyes Pub & Restaurant

213 Anglers Road • Lewes, DE 19958

Ph. 302-645-6888

Appetizers

SESAME SEARED TUNA*

Black & white sesame seeds, pan seared rare, seaweed salad, teriyaki glaze, wasabi 14.

CHICKEN STRIPS

Served with Sweet Baby Rays BBQ sauce 8.

HOT CRAB DIP

Served in a toasted bread bowl, with tortilla chips 13.5

FRIED PICKLES

Served with sriracha mayo 7.

CRAB PRETZELS

Soft baked pretzels, topped with crab dip and mixed cheeses 11.

SEAFOOD & GRITS

Your choice of shrimp or scallops, topped with butter, bacon and sautéed mushrooms, served over cheesy jalapeño grits 12.

CUCUMBER BRUSCHETTA

Diced cucumbers, feta and dill havarti cheese, shallot oil, balsamic drizzle and toast points 8.5

GRILLED VEGETABLE BRUSCHETTA

Marinated squash and zucchini, grilled and served over toasted bread points, topped with shaved parmesan cheese and a balsamic drizzle 10.

 Vegetarian Selections

**FAMOUS
BUFFALO
WINGS**
Beer BBQ
Old School Hot
Chesapeake Bay
3rd Times the Charm
Honey Teriyaki
Sweet Chili
10/9. • 20/17.5

QUESADILLA

Tomatoes, jalapeños, cheddar & mozzarella cheese, sour cream, salsa and guacamole 9. add chicken 3. add Maryland crab meat 5.

CLAM STRIPS

Served with cocktail sauce 9.

CHILI CHEESE FRIES

French fries topped with homemade chili, green onion and sour cream 10.

LOADED FRIES

Cheddar and mozzarella cheese, bacon, green onion, side of ranch dressing 9.

ONION PETALS

Beer battered onion petals, served with a sweet chili dipping sauce 8.

CHEESY NACHOS

Layers of tortilla chips with tomatoes, jalapeños, cheddar & mozzarella cheese, sour cream, salsa and guacamole 9.
Add grilled chicken 3. Add crab meat 5.

PULLED PORK NACHOS

Layers of tortilla chips with our beer bbq pulled pork, jalapeños, cheddar & mozzarella cheese, sour cream, salsa and guacamole 12.

CHILI NACHOS

Layers of tortilla chips with homemade chili, cheddar & mozzarella cheese, sour cream 11.

Steamers

STEAMED SHRIMP

Chesapeake Bay or Key West style 1/2 lb. 11.25

PEI MUSSELS With choice of sauce - 1 lb. 9.75

STEAMED CLAMS With choice of sauce - 1 dozen 9.

Sauce choices: White Wine & Garlic, Marinara,
Bacon & Bleu Cheese, Tomato, Green Onion & Fennel

Raw Bar

OYSTERS ON THE HALF SHELL*

1/2 dozen 8. 1 dozen 15.5

OYSTER SHOOTERS

Fresh shucked oyster, tequila or vodka, cocktail sauce and lemon -
MUST BE 21! 4.75

RAW CLAMS ON THE HALF SHELL*

1/2 dozen 7. 1 dozen 13.5

*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

Sandwiches & Burgers are served with your choice of french fries, homemade chips, potato salad or cole slaw (unless otherwise noted)

KELLY'S KETCH

Broiled crab cake, lettuce, tomato, Chesapeake aioli on brioche roll 14.

FIGHTING IRISH

Crab imperial, tomato, cheddar cheese, English muffin 13.5

MURPHY'S MELT

Roasted turkey, cole slaw, 1000 island dressing, melted Swiss, open faced on pumpnickel 9.5

REUBEN

Corned beef, sauerkraut, 1000 island dressing, swiss cheese, grilled on marble rye 9.

GROWN UP GRILLED CHEESE

Cheddar, American, pepper jack cheese, grilled sourdough bread, cup of tomato bisque (no additional side) 9.

ROAST BEEF PHILLY

Slow cooked roast beef, baby spinach, tomato, red onion, tarragon cream cheese, warm pretzel bread 9.5

FRENCH DIP

Slow cooked beef, provolone cheese, toasted hoagie roll, au jus 10.5

TUSCAN CHICKEN PANINI

Grilled marinated chicken breast, squash & zucchini, provolone cheese, ciabatta bread 10.

CATCH OF THE DAY

Fresh catch, cooked your way - grilled with Key West seasonings, blackened, broiled with lemon & white wine, served Chesapeake aioli, lettuce, tomato, brioche roll 13.5

FISH TACOS

Beer battered cod, topped with Asian slaw, served with tortilla chips (no additional side) 10.5

PULLED PORK TACOS

Slow cooked pork, beer bbq sauce, topped with Asian slaw and chipotle mayo (no additional side) 9.

Grilled Chicken

RAJIN CAJUN

Blackened chicken, lettuce, tomato, pepper jack cheese, cajun aioli and sauteed onions on brioche roll 10.

BBQ CHICKEN

Grilled chicken breast, lettuce, tomato, cheddar cheese, side Sweet Baby Ray's BBQ Sauce on brioche roll 10.

NAKED CHICKEN

Grilled chicken breast with lettuce, tomato on a brioche roll, choose additional toppings from our burger section 8.5

Soups

FRENCH ONION

crock 6.5

CREAM 'O CRAB

cup 5.5 / bowl 8.5 / bread bowl 9.75

TOMATO BISQUE

cup 4.25 / bowl 7.25 / bread bowl 9.5

HOMEMADE CHILI

crock 7. / bread bowl 9.5

Salads

add to any salad: Grilled Chicken 3. Fresh Catch 7.
Crab Cake 7. Grilled Shrimp 7. Grilled Scallops 7.

IRISH EYES HOME SALAD

Mixed greens, tomatoes, cucumbers, red onion and shredded carrots 8.

WEDGE BLT

Iceberg wedge, bleu cheese crumbles, tomatoes, cucumber, bacon, herb croutons and ranch dressing 9.

CAESAR

Deconstructed romaine hearts, homemade caesar dressing, shaved parmesan and herb croutons 9.

CHICKEN SALAD & FRIED OYSTERS

Chicken salad and hand breaded oysters, served over mixed greens with tomatoes, cucumbers, red onion, carrots and herb croutons 13.5

GREEK SALAD

Chopped romaine, tomatoes, red onion, cucumbers, black olives and feta cheese, balsamic vinaigrette 9.5

WALNUT & BLEU CHEESE

Mixed greens, walnuts, blue cheese crumbles and raspberry vinaigrette 9.5

SPINACH SALAD

Organic spinach, almonds, dried cranberries, bacon, red onion, hard boiled egg, basil balsamic vinaigrette 9.5

BLACK & BLEU SALAD*

Blackened petite 4 ounce filet, served over mixed greens with tomatoes, cucumbers, red onion, carrots, herb croutons and bleu cheese crumbles 15.

Burgers

Add 1.00 for first topping, \$0.50 for additional
American, Swiss, Provolone, Cheddar, Bleu, Pepper Jack
Other toppings: Jalapeños, Pickles, Bacon, Mushrooms, Fried Onions,
Roasted Red Peppers, Guacamole

CLASSIC BURGER*

1/2 lb. burger, lettuce, tomato, onion 9.

CALIFORNIA BURGER*

1/2 lb. burger, lettuce, tomato, red onion, guacamole, pepper jack 10.5

VEGGIE

Lettuce, tomato, onion, guacamole 9.

BLACK & BLEU*

1/2 lb. burger, lettuce, tomato, onion, Cajun seasoning, bleu cheese, Cajun aioli 10.5

CHILI BURGER*

1/2 lb. burger, homemade chili, cheddar & mozzarella cheese, sour cream 10.5

PATTY MELT*

1/2 lb burger, sautéed onions, swiss cheese, marble rye 10.5

LEWES BURGER*

1/2 lb burger, crab imperial, tomato and melted cheddar cheese 13.5

Irish Favorites

Meats are fully cooked, although some meats slow cooked 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, red skin potatoes 14.

BEEF & GUINNESS STEW

Slow cooked beef, carrots and Guinness served in a bread bowl with side salad 14.

VEGETARIAN SHEPHERDS PIE

Fresh chef's vegetables, alfredo sauce, mashers, melted cheeses 12.

SEAFOOD SHEPHERDS PIE

Fresh chef's vegetables, scallops, shrimp, crab, alfredo sauce, mashers, melted cheeses 18.

SHEPHERDS PIE

Seasoned ground beef, peas, carrots, corn, mashers, melted cheeses 14.

FISH & CHIPS

Beer battered cod, french fries, cole slaw, tartar sauce 14.

BANGERS & MASH

Irish sausages custom made for Irish Eyes by Kirby and Holloway of Harrington, DE. A local, family owned manufacturer of premium sausage since 1947. Served with mashers, cabbage and peas 14.5

Noodles

All noodle entrées served with homemade fresh baked bread

MEDITERRANEAN PASTA

Fresh spinach, red onion, tomatoes, black olives, wild mushrooms and feta cheese, tossed in a garlic and olive oil sauce over linguini 17.

CLAM & LINGUINI

Clams tossed with your choice of white or red sauce, garnished with middleneck clams, served over linguini 20.

BLACKENED CHICKEN ALFREDO

Cajun dusted chicken breast, creamy alfredo sauce, served over linguini 17.

SEAFOOD PASTA

Shrimp, scallops and mussels sautéed in garlic, white wine and fresh basil in a lobster cream sauce, served over linguini 22.

CAJUN TUNA PASTA

Blackened ahi tuna, pan seared rare, roasted red peppers, garlic, tomatoes, green onion and white wine, creamy alfredo sauce, served over linguini 20.

CAJUN SHRIMP PASTA

Sautéed shrimp, roasted red peppers, garlic, green onion and white wine in a cajun cream sauce, served over linguini 20.5

MUSSELS MARINARA

1 lb. sautéed PEI Mussels, served over linguini with homemade marinara sauce 19.

Land & Sea

KEY WEST SCALLOPS & SHRIMP

Grilled sea scallops and shrimp, both dusted with Key West style spices over rice with mango salsa and fresh vegetables 20.5

GRILLED RIBEYE*

12 ounces of hand cut prime beef, grilled to your liking, topped with a chipotle demi and onion petals, served with mashed potatoes and Chef's vegetables 22.

LAND & SEA*

4 ounce petite filet mignon and your choice of "Sea," served with mashed potatoes and Chef's vegetables. 4 oz. lobster tail 27, fresh catch 23, grilled scallops or shrimp 23.

SUSSEX COUNTY SURF & TURF

Broiled crab cake and grilled chicken breast, served with rice, mango salsa and fresh vegetables 20.

WHOLE NORTH ATLANTIC LOBSTER

Live, whole 1¼ - 1½ lb. cold water lobster, steamed and served with drawn butter served with mashers and fresh vegetables 25.

FRIED OYSTERS

Hand breaded oysters, served with french fries and cole slaw 19.5

CRAB CAKES

A pair of broiled crab cakes, served with Chesapeake aioli over rice with fresh vegetables 23.

GRILLED SHRIMP

Large shrimp, skewered and grilled, dusted with Key West spices over rice with mango salsa and fresh vegetables 20.5

GRILLED SCALLOPS

Large sea scallops, skewered and grilled, dusted with Key West spices over rice with mango salsa and fresh vegetables 20.5

LOBSTER BAKE

4 ounce lobster tail, PEI mussels, middleneck clams and shrimp, baked in a tomato, green onion and fennel broth, with red skin potatoes and Chef's vegetables 25.

CATCH OF THE DAY

Fresh fish, cooked your way - grilled with Key West seasonings, blackened, broiled with lemon and white wine, served over rice with Chef's vegetables 22.

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White Wine

SYCAMORE LANE WHITE ZINFANDEL, CALIFORNIA

Delightful berrylike aromas and crisp, delicate fruity flavors 5.

SYCAMORE LANE PINOT GRIGIO, CALIFORNIA

Aromas of citrus, melon and pear highlighting the crisp, clean flavors 5.

NEW HARBOR SAUVIGNON BLANC, NEW ZEALAND

Enticing bouquets of citrus, passion fruit and guava 7.75 / 29.

STELLINA DI NOTTE PINOT GRIGIO, ITALY

Alluring aromas of melon, kiwi and golden apple with lush tropical fruit and citrus flavors 6.5 / 24.

SYCAMORE LANE CHARDONNAY, CALIFORNIA

Displays ripe apple and citrus aromas with a hint of light butter and rich, creamy flavors 5.

KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY, CALIFORNIA

Aromas of green apples, peaches, honey and vanilla, with a hint of spiced nuts and toasted oak 8.5 / 32.

SNAP DRAGON RIESLING, CALIFORNIA

A crisp off-dry wine with apple blossom and apricot aromas, ripe peach and pear flavors 7. / 26.

Champagne

ANDRE BRUT, CALIFORNIA

A blend of varietal whites with a light touch of dryness 5./18.

KORBEL

Light and crisp, with spicy fruit flavors, with a medium dry finish 32. bottle

MUMM NAPA BRUT PRESTIGE, CALIFORNIA

Very refreshing with balanced flavors, it finishes nicely and is pleasantly dry 49. bottle

Beverages

PEPSI, DIET PEPSI, SIERRA MIST, MT. DEW, GINGER ALE, DR. PEPPER, RASPBERRY TEA, ICED TEA, LEMONADE, STEWART'S ROOT BEER, STEWART'S ORANGE & CREAM, CLUB SODA, TONIC WATER, BOTTLED WATER, ENERGY DRINK, ORANGE JUICE, GRAPE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, APPLE JUICE, COFFEE, MILK, CHOCOLATE MILK

Red Wine

A BY ACACIA PINOT NOIR, CALIFORNIA

Strong black cherry flavors and an unexpected hint of velvet and spice 7.50 / 28.

SYCAMORE LANE MERLOT, CALIFORNIA

Classic aromas of ripe red cherry and plum with hints of tobacco, herbs and vanilla oak 5.

DYNAMITE CABERNET SAUVIGNON

Full-bodied flavors of blackberry, plum and cassis spread out, tinged with cedar and hints of chocolate and vanilla. Smooth and inviting, the ripe berry flavor lingers across the finish 8. / 30.

TERRAZAS MALBEC, ARGENTINA

Cherries, plums and raisins, combined with vanilla, coconut and toasted notes 7. / 26.

SYCAMORE LANE CABERNET SAUVIGNON, CALIFORNIA

Boasts cherry and black currant aromas with smooth, rich flavors enhanced by oak aging 5.

Beer

BOTTLES

Miller Lite	Stella Artois
MGD 64	Sam Adams
Miller Chill	Heineken
16 Mile Blues Golden	Hoegarden
Red Stripe Light	Bass
Amstel Light	Corona
Coors Light	Corona Light
Smirnoff Ice	Woodchuck Cider*
Budweiser	Twisted Tea
Bud Light	Bucket o' Rocks
Bud Light Lime	Mike's Hard Cranberry
Michelob	Dogfish Head Shelter Pale Ale
Michelob Ultra	Dogfish Head 60 Min IPA
Killians Red	Dogfish Head Seasonal
Guinness Black Lager	McSorley's Black Lager
Landshark Lager	Boddington's Pub Can
Natural Light	Redbridge*

Pabst Blue Ribbon (16 oz Pounder)

Goslings Ginger Beer

DRAFT

Guinness	Miller Lite
Harp	Coors Light
Smithwicks	Blue Moon
Kilkenny Irish Ale	16 Mile
Abita Purple Haze	Yuengling Lager
Keystone Light	New Castle Brown Ale

NON-ALCOHOLIC

O'Douls	Kaliber	Becks
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*gluten free