

IRISH EYES

PUB & RESTAURANT



Appetizers

HOT CRAB DIP

Served in a toasted bread boule with tortilla chips and Old Bay 16.25

FRIED PICKLES 🍀

Breaded pickle spears served with sriracha aioli 9

TUNA WONTONS

Pan seared rare ahi tuna, diced over fried wontons with seaweed salad, teriyaki glaze, cusabi, wasabi toasted sesame seeds, and ginger 14

CLAMS CASINO

½ dozen baked clams with peppers, onions, bacon, parmesan cheese and butter 10.50

PRETZEL STICKS 🍀

2 baked soft pretzel sticks served with queso 9

CRAB PRETZELS

2 baked soft pretzel sticks topped with crab dip and mixed cheeses 14.25

REUBEN EGG ROLLS

Hand rolled egg rolls stuffed with corned beef, sauerkraut, and swiss cheese served with 1000 island 12

CUCUMBER BRUSCHETTA 🍀

Diced cucumbers tossed with feta, dill Havarti cheese, and shallot oil served with toast points and balsamic glaze 10.50

FRIED ZUCCHINI 🍀

Served with horseradish mayo dipping sauce 9.25

CLAM STRIPS

Fried and served with tartar sauce 10.25

QUESADILLA 🍀

Tomatoes, jalapeños, cheddar and mozzarella cheese with sour cream, salsa, and guacamole 10.75

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 11

PORTABELLA FRIES 🍀

Hand breaded and served with sriracha aioli 9.25

IRISH FRIES

French fries topped with bacon crumbles, mixed cheese, and scallions; served with ranch dressing 10.25

CHICKEN BASKET

Hand breaded tenders served with French fries and your choice of sauce 12.25

CHEESY NACHOS 🍀

Tortilla chips, tomatoes, jalapeños, queso, salsa, sour cream, and guacamole 10.75

add pulled chicken or pulled pork 4 | add crab meat 6

ONION RINGS

Beer battered fried onion rings served with sriracha aioli 9.50

SOUP

FRENCH ONION crock 7.5

TOMATO BISQUE 🍀 cup 5 | bowl 8 | bread bowl 10

CREAM O' CRAB cup 7.25 | bowl 10.25 | bread bowl 12.25

BEEF N' GUINNESS STEW cup 6.5 | bowl 9.5

🍀 **VEGETARIAN SELECTIONS** 🍷 **GLUTEN FREE OPTION**

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Raw Bar

OYSTERS ON THE HALF SHELL *

A ½ dozen raw oysters served with cocktail sauce 12.75

PREMIUM OYSTERS*

A ½ dozen of premium raw oysters served with cocktail sauce market price

OYSTER SHOOTERS*

MUST BE 21! A fresh shucked oyster with cocktail sauce, bloody mary mix, and either rail vodka 5 or PBR 4

STEAMERS

STEAMED SHRIMP 🍷

½ lb. peel and eat shrimp with Old Bay and cocktail sauce 13.25

STEAMED CLAMS 🍷

1 dozen middle neck clams served with drawn butter 12.25

STEAMED MUSSELS 🍷

1 lb. of mussels served with drawn butter 12.25

MUSSELS MARINARA

1 lb. of mussels topped with marinara sauce and served with toast points 14

SALADS

Dressings: Balsamic Vinaigrette, Caesar, Ranch, Bleu Cheese, 1000 Island, Apple Cider Vinaigrette, Raspberry Vinaigrette, Sesame Ginger, Golden Italian

CALIFORNIA COBB SALAD

Grilled shrimp, feta cheese, hard boiled egg, cherry tomatoes, cucumbers, red onions, and avocado over mixed greens 19

BLACK & BLEU SALAD

Blackened petite filet mignon over mixed greens with cherry tomatoes, cucumbers, red onions, carrots, herb croutons, and bleu cheese crumbles 19.75

COBB SALAD

Grilled chicken, bleu cheese crumbles, hard boiled egg, bacon, cherry tomatoes, cucumbers, and avocado over mixed greens 17

SHRIMP SALAD

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

CHEF SALAD

Ham, turkey, roast beef, hard boiled egg, mixed cheese, cherry tomatoes, cucumbers, carrots, red onions, herb croutons 17

TOP IT OFF

Add your choice of:

Grilled or Blackened Chicken, Grilled Portabella, Avocado, Chicken Salad 5

Crab Cake, Grilled Shrimp, Grilled Scallops, Petite Filet*, Shrimp Salad, Fresh Catch*, Ahi Tuna* 10

to any of the following salads:

🍷 Salads available without croutons

WEDGE BLT

A romaine wedge with bleu cheese crumbles, cherry tomatoes, cucumbers, bacon, and herb croutons drizzled with ranch 13.5

SPINACH SALAD

Spinach with almonds, dried cranberries, bacon, red onions, hard boiled egg, and balsamic vinaigrette 13.5

HOME SALAD 🍀

Mixed greens with cucumbers, cherry tomatoes, carrots, red onions, and herb croutons 9.5

WALNUT BLEU CHEESE 🍀

Mixed greens with walnuts, bleu cheese crumbles, dried cranberries, and raspberry vinaigrette 13.5

CAESAR SALAD 🍀

Romaine lettuce with shaved parmesan cheese, herb croutons, and Caesar dressing 11

Sides

FRENCH FRIES 5.75

POTATO SALAD 4

FRESH VEGETABLE 4

APPLESAUCE 3

CAESAR SALAD 5

COLE SLAW 4

HOMEMADE CHIPS 5

GARDEN SALAD 5

MACARONI & CHEESE 6.5

TATER TOTS 5.75

BEVERAGES

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

Sandwiches

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

KELLY'S KETCH

A broiled or fried crab cake, lettuce, tomato, Chesapeake aioli, pub roll 17

MURPHY'S MELT

Roasted turkey, cole slaw, 1000 island dressing, and Swiss cheese, open faced on pumpernickel 14.25

MRS. O'LEARY'S COW

Roast beef, turkey, ham, bacon, Swiss and cheddar cheese, mayonnaise, lettuce, tomato, onion, and cucumber on pumpernickel 16.25

SHRIMP SALAD WRAP

Homemade shrimp salad, lettuce and tomato in a wrap 16

REUBEN

Corned beef brisket, sauerkraut, 1000 island, and Swiss on marble rye 14.5

TURKEY BLT

Roasted turkey, bacon, lettuce, tomato, mayonnaise, and avocado on a pretzel roll 15.25

CHICKEN SALAD BLT

Homemade chicken salad, bacon, lettuce, and tomato on a pretzel roll 14.5

FRESH CATCH SANDWICH

Grilled, blackened, or broiled with lettuce and tomato on a pub roll 18

FRENCH DIP

Roast beef and provolone cheese on a sub roll with a side of au jus 13.75

TUSCAN CHICKEN PANINI

Grilled chicken, marinated grilled squash and zucchini, and pepper jack cheese on ciabatta bread 15

CHEESE STEAK

Chopped steak with sautéed onions and American cheese on a sub roll 14.25

GROWN UP GRILLED CHEESE

Cheddar, American, and provolone cheese on grilled American harvest bread served with a cup of tomato bisque (no additional side) 13.25 **Add Bacon or Ham** 15

VEGETABLE PANINI

Marinated grilled squash, zucchini, portabellas, roasted red peppers, and provolone cheese on ciabatta bread 13.75

PULLED PORK

Slow cooked pulled pork with BBQ sauce, topped with cole slaw, on a pub roll 14

HAWAIIAN HAMMER

Black Forest ham, pineapple, spinach, red onions, and pepper jack cheese on a pretzel roll 15

CRABBY GRILLED CHEESE

A fried crab cake and cheddar cheese on grilled American harvest bread served with a cup of tomato bisque (no additional side) 17

SMOKEHOUSE CHICKEN

Grilled chicken, BBQ sauce, cheddar cheese, and an onion ring on a pub roll 1

PASTRAMI

Grilled pastrami, cole slaw, 1000 island, sliced dill pickles, Swiss cheese, marble rye 15

Noodles *Served with a garden salad*

BLUE CRAB MAC & CHEESE

Creamy homemade macaroni n' cheese topped with fresh crab meat and bread crumbs 20

IRISH MAC & CHEESE

Creamy homemade macaroni n' cheese topped with Kirby & Holloway's Irish bangers, Swiss cheese, and bread crumbs 18.5

SEAFOOD ALFREDO

Scallops, shrimp, mussels and chopped clams in a creamy alfredo sauce over linguine 26.5

VEGETABLE MARINARA

Fresh vegetables, marinara sauce, and shaved parmesan cheese over linguine 18.75

 **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*

LAND & SEA *Served with chef's starch and vegetable*

KEY WEST SHRIMP & SCALLOPS

Grilled sea scallops and shrimp, dusted with Key West style spices and topped with pineapple salsa 26.25

CRAB CAKES

A pair of broiled or fried crab cakes topped with Chesapeake aioli 28

FRESH CATCH

Grilled, blackened, or broiled catch of the day 27

NEW YORK STRIP

A 12 oz. NY strip, grilled to your liking 28

HAWAIIAN CHICKEN

Grilled chicken topped with pineapple salsa and teriyaki glaze 19.75

COCONUT SHRIMP

Coconut battered fried shrimp served with sweet chili sauce 24.25

LAND & SEA

Petite filet mignon and your choice of "sea"

Grilled Shrimp 28 **Grilled Scallops** 28 **Crab Cake** 29

Irish Favorites



CORNED BEEF & CABBAGE

Slow cooked corned beef brisket, cabbage, and red skin potatoes 17.25

BANGERS & MASH

A pair of Irish bangers with mashed potatoes, cabbage, and peas, topped with our homemade beef & Guinness stew (Irish sausages custom made for Irish Eyes by Kirby & Holloway of Harrington, DE - a local family owned manufacturer of premium sausage since 1947) 18.75

BEEF & GUINNESS STEW

Slow cooked beef, carrots, and Guinness stout served in a toasted bread boule with a side salad 16.75

FISH & CHIPS

Beer battered haddock, french fries, cole slaw, tartar sauce 17.5

SHEPHERD'S PIE

Seasoned ground beef, peas, carrots, and corn, topped with mashed potatoes and melted cheese 16.25

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 sauce topped with mashed potatoes and melted cheese 15.75

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

All Burgers served with your choice of french fries, homemade chips, potato salad, or coleslaw

THE BEYOND BURGER

THE WORLD'S FIRST PLANT BASED BURGER THAT LOOKS, COOKS, AND SATISFIES LIKE BEEF WITHOUT GMOS, SOY OR GLUTEN

Lettuce, tomato, onions, and guacamole on a pub roll 16

CLASSIC BURGER

½ lb. burger, lettuce, tomato, raw onion 12

BROADKILL BURGER

½ lb. burger, crab dip, tomato, melted cheddar cheese 17.25

CALIFORNIA BURGER

½ lb. burger, lettuce, tomato, red onions, pepper jack cheese, guacamole 14.75

TACOS

All tacos served with tortilla chips and salsa

FRIED HADDOCK TACOS

Beer battered fried haddock, Asian slaw, and sriracha aioli 14.25

PULLED PORK TACOS

Slow cooked pulled pork with BBQ sauce, cole slaw, and avocado 14

BLACKENED FISH TACOS

Blackened fresh catch, Asian slaw, and sriracha aioli 18

SHRIMP TACOS

Grilled shrimp, pineapple salsa, and sriracha aioli 16

CHICKEN TACOS

Grilled chicken, slaw, agave sriracha 14