



Irish Eyes Pub & Restaurant

213 Anglers Road • Lewes, DE 19958

Ph. 302-645-6888

Appetizers

HOT CRAB DIP

Served in a toasted bread bowl, with tortilla chips 16

FRIED PICKLES

Breaded dill pickles, served with sriracha mayo 8.75

PAN SEARED TUNA*

Ahi tuna, pan seared rare with wasabi, seaweed salad and a teriyaki drizzle 13.75

PORTABELLA STACK

Grilled portabella caps, topped with tomatoes, fresh mozzarella, basil, pesto and a balsamic drizzle 12.75

CLAMS CASINO

½ dozen baked clams with peppers, onions, bacon, parmesan cheese and butter 10.

CRAB PRETZELS

Soft baked pretzels, topped with crab dip and mixed cheeses 14.5

REUBEN EGG ROLLS

Hand rolled egg rolls, stuffed with corned beef, Swiss cheese, sauerkraut and a side of 1000 Island dressing 11.5

CUCUMBER BRUSCHETTA

Diced cucumbers, feta and dill havarti cheese, shallot oil with a balsamic drizzle, served with toast points 10.

CRAB BRUSCHETTA

Tomato bruschetta, topped with crab meat and shaved parmesan with a balsamic drizzle, served with toast points 14.75

CLAM STRIPS

Fried and served with cocktail sauce 10.5

QUESADILLA

Tomatoes, jalapeños, cheddar & mozzarella cheese with sour cream, salsa and guacamole 10.75
add chicken or pulled pork 4. add crab meat 6.

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 17

BUFFALO WINGS

1 lb. chicken wings, tossed in your choice of sauce (BBQ, Old School Hot, Chesapeake Bay, Sweet Chili or Key West)
Served with celery and ranch or bleu cheese dressing 10.75

PORTABELLA FRIES

Fresh portabella mushrooms, dipped in a tempura batter and fried, served with sriracha mayo 8.75

LOADED FRIES

French fries topped with bacon, green onion, shredded cheddar and mozzarella cheese with a side of ranch dressing 11.

CHICKEN BASKET

Chicken tenders + french fries with BBQ sauce or Honey Mustard 11.75

CHEESY NACHOS

Tortilla chips, tomatoes, jalapeños and your choice of queso or shredded cheese, with salsa and guacamole 10.75
add pulled chicken or pulled pork 4. add crab meat 6.

Sides

French Fries 6

Tater Tots 6

Potato Salad 4

Coleslaw 4

Homemade Chips 5

Green Beans 5

Squash & Zucchini 5

Applesauce 3

Garden Salad 5

Caesar Salad 5

Soups

FRENCH ONION

crock 7.

TOMATO BISQUE

cup 4.75 / bowl 7.75 /
bread bowl 9.5

CREAM 'O CRAB

cup 7. / bowl 10. /
bread bowl 11.75

BEEF & GUINNESS

cup 6.5 / bowl 9.5

Steamers

STEAMED SHRIMP

½ lb. large shrimp, Chesapeake Bay or Key West style, served with cocktail sauce 12.75

STEAMED CLAMS

1 dozen middle neck clams, steamed and served with drawn butter 12.

DRUNKEN CLAMS

1 dozen 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. black mussels, served with drawn butter 12.

DRUNKEN MUSSELS

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

Raw Bar

OYSTERS ON THE HALF SHELL*

½ dozen 12.25 1 dozen 24.

PREMIUM OYSTERS ON THE HALF SHELL*

market price

CLAMS ON THE HALF SHELL*

½ dozen 8.75 1 dozen 16.

OYSTER SHOOTERS*

MUST BE 21! Fresh shucked oyster, cocktail sauce and lemon with either: Vodka 5 or Pabst Blue Ribbon 4

Upgrade your vodka for 2.

Here are some of our favorites: Old Bay Vodka, Tito's, Stateside, Effen Cucumber, Smirnoff, Stoli

Salads

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

CALIFORNIA COBB SALAD

Feta cheese, cherry tomatoes, grilled shrimp, hard boiled egg, cucumbers, avocado and pickled red onion over mixed greens 19.

BLACK & BLEU SALAD*

Blackened petite 5 ounce filet mignon, served over greens with tomatoes, cucumbers, red onion, carrots, herb croutons and bleu cheese crumbles 19.

COBB SALAD

Bleu cheese crumbles, bacon, cherry tomatoes, grilled chicken, hard boiled egg, cucumbers and avocado over mixed greens 17.5

CRAB CAPRESE SALAD

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

SHRIMP SALAD

Homemade shrimp salad, served over mixed greens with tomatoes, cucumbers, carrots, red onions and herb croutons 17.

CHICKEN SALAD & FRIED OYSTERS

Fresh greens, cherry tomatoes, cucumbers, carrots, red onions, herb croutons, chicken salad and hand-breaded fried oysters 18.

 Salads available without croutons

Top It Off

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* 10.

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 13.

SPINACH SALAD

Baby spinach, almonds, dried cranberries, bacon, red onion, hard-boiled egg, balsamic vinaigrette 13.

WALNUT BLEU CHEESE

Fresh greens, walnuts, bleu cheese crumbles, dried cranberries, apple cider vinaigrette 13.

HOME SALAD

Fresh greens, tomatoes, cucumbers, carrots, red onions and homemade herb croutons 9.

GREEK SALAD

Fresh greens, cherry tomatoes, pickled red onion, cucumbers, black olives, Feta cheese, pepperoncini, balsamic vinaigrette 13.

CAESAR WEDGE

Wedge of romaine lettuce, shaved parmesan cheese, herb croutons and Caesar dressing 10.

Beverages

PEPSI

DIET PEPSI

MIST TWIST

MT. DEW

GINGER ALE

DR. PEPPER

RASPBERRY TEA

ORANGE CRUSH

YELLOW LEMONADE

CLUB SODA

TONIC WATER

BOTTLED WATER

UNSWEETENED ICED TEA

STEWART'S ROOT BEER

STEWART'S ORANGE CREAM SODA



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, lemon caper aioli on a pub roll 17.25

MURPHY'S MELT

Roasted turkey, coleslaw, Thousand Island dressing and swiss cheese, open faced on pumpernickel 14.25

REUBEN

Corned beef, sauerkraut, Thousand Island dressing, Swiss cheese, grilled on marble rye 14.25

TUSCAN CHICKEN PANINI

Grilled chicken breast, marinated grilled squash and zucchini and a Boursin herb cheese spread on ciabatta bread 14.

VEGETABLE PANINI

Marinated and grilled squash, zucchini, portabellas and spinach, with Boursin herb cheese spread on ciabatta bread 13.25

PULLED PORK

Slow cooked pork with our house made BBQ sauce, topped with coleslaw, served on a pub roll 13.75

BLACKENED MAHI MAHI

Cajun dusted Mahi Mahi, lettuce, tomato and wasabi mayo on a pub roll 17.75

SHRIMP SALAD WRAP

Homemade shrimp salad in n Old Bay flour tortilla wrap with lettuce and tomato 15.

CAPRESE CHICKEN

Grilled chicken breast, fresh mozzarella cheese, tomatoes, basil and a balsamic drizzle on a pub roll 14.75

GROWN UP GRILLED CHEESE

Cheddar, American and pepper jack cheese on grilled American Harvest bread, with a cup of tomato bisque (no additional side) 12.75 With Bacon or Ham 14.50

FRENCH DIP

Slow cooked roast beef and provolone cheese on a hoagie roll, with a side of au jus 15

Tacos

HADDOCK TACOS

Beer battered haddock, vegetable slaw and wasabi mayo in a flour tortilla with tortilla chips and margarita salsa 13.75

PULLED PORK TACOS

Slow cooked pulled pork, cole slaw, avocado and bbq sauce in a flour tortilla with tortilla chips and margarita salsa 13.75

MAHI MAHI TACOS

Grilled Mahi Mahi, vegetable slaw and wasabi mayo in a flour tortilla with tortilla chips and margarita salsa 17.75

SHRIMP TACOS

Grilled shrimp, cilantro sour cream, grilled pineapple salsa in a flour tortilla, with tortilla chips and margarita salsa 15.

CHICKEN TACOS

Pulled chicken, cilantro sour cream, pickled red onion and mixed cheese, in a flour tortilla, with tortilla chips and margarita salsa 14.

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

VEGGIE

Lettuce, tomato, onion, guacamole on a kaiser roll 10.75

CLASSIC BURGER*

Your choice of ½ lb. Ground Beef or ½ lb. Turkey burger, lettuce, tomato, onion 11.75

CALIFORNIA BURGER*

½ lb. burger, lettuce, tomato, red onion, guacamole, pepper jack on a kaiser roll 14.75

BLACK & BLEU*

½ lb. burger, lettuce, tomato, onion, Cajun seasoning, bleu cheese, Cajun aioli 14.75

LEWES BURGER*

½ lb burger, crab dip, tomato and melted cheddar cheese on a kaiser roll 16.75

HAWAIIAN TURKEY BURGER*

½ lb turkey burger, grilled pineapple, red onion, teriyaki glaze, on a pretzel bun 15.

CAPRESE BURGER*

½ lb burger, fresh mozzarella, tomatoes, basil, balsamic drizzle 15

Land & Sea

SIDES: Baked Potato • Mashed Potatoes • French Fries • Coleslaw • Green Beans Garden Salad • Caesar Salad • Applesauce • Squash and 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 25.5

CRAB CAKES

A pair of broiled crab cakes, topped with a lemon caper aioli, served with two sides 29.5

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 25.5

BLACKENED MAHI MAHI

Cajun dusted Mahi Mahi with a wasabi cremé, served with two sides 28.25

NEW YORK STRIP*

12 ounces of grilled NY Strip steak, topped with an herb compound butter, served with a baked potato and one additional side 29.75

HAWAIIAN CHICKEN

Grilled chicken breasts, topped with grilled pineapple salsa and teriyaki drizzle, served over coconut rice with one additional side 20.

STEAK & CAKE*

5 ounce petite filet mignon with a compound herb butter and a broiled crab cake, topped with a lemon caper aioli, served with a baked potato and one additional side 32.

WHOLE LOBSTER

1¼ - 1½ 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 26.25

FRIED SHRIMP

Large shrimp, hand breaded and served with french fries and coleslaw 22.75

LAND & SEA*

5 ounce petite filet mignon and your choice of "SEA," served with baked potato and one additional side Grilled Shrimp 29. • Grilled Scallops 29.

FRIED OYSTERS

Hand breaded oysters, served with french fries and coleslaw 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 corned beef, cabbage, 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 - 18.75

BEEF & GUINNESS STEW

Slow cooked beef, carrots and Guinness Stout served in a toasted bread bowl with side salad 17.

FISH & CHIPS

Beer battered haddock, french fries, cole slaw, tartar sauce 17.25

SHEPHERD'S PIE

Seasoned ground beef, peas, carrots, corn, topped with mashed potatoes and melted cheese 16.5

SEAFOOD SHEPHERD'S PIE

Fresh vegetables, scallops, shrimp and crab in a creamy alfredo sauce, topped with mashed potatoes and melted cheese 23.

VEGETARIAN SHEPHERD'S PIE

Fresh vegetables and creamy alfredo sauce, topped with mashed potatoes and melted cheeses 16.25

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 19.

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 18.

SHRIMP PICCATA

Sautéed shrimp, lemon, capers, diced tomatoes and white wine, served over linguine 26.

MEDITERRANEAN PASTA

Fresh spinach, red onion, tomatoes, black olives, mushrooms and feta cheese, tossed in a garlic and olive oil sauce over linguine 18.

SEAFOOD PASTA

Scallops, shrimp, mussels and chopped clams in a creamy Alfredo sauce, served over linguine 26.

CLAM & LINGUINE

Clam meat tossed with your choice of white or red sauce, garnished with middleneck clams, served over linguine 24.

 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