

McMenemy's Restaurant & Pub

Soup

Guinness Beef Stew	Cup	3.99	Bowl	5.99
New England Clam Chowder	Cup	3.99	Bowl	5.99
Cheddar Corn Chowder	Cup	3.50	Bowl	4.50

Appetizers

Seafood Stuffed Portobello	8.99
Pan Seared Mini Crab Cakes	7.99
Mini's Served with Matchstick Fries	
Burgers	5.99
Chicken, Walnut and Cranberry Salad	5.99
BBQ Pulled Pork	5.99
Fried Coconut Shrimp	7.99
Potato Skins	6.99
Basket Dublin Chips or Stick Fries	3.99
Basket of Onion Rings	4.99
Sautéed Mussels	9.99
McMenemy's Pub Platter	
Onion Rings, Potato Skins and Irish Bangers	8.99
Chicken Tenders with Matchstick Fries	
Or Buffalo Tenders with Carrots and Celery	8.99

Salads

McMenemy Salad	
Mixed Lettuce with Dried Cherries, Candied Walnuts, Red Onion and Blue Cheese	
7.99	
Traditional Salad	
Mixed Greens with Seasonal Vegetables	4.99
Chicken Salad	
Chicken Salad with Cranberries and Walnuts over Mixed Lettuce	8.99
Caesar or Emerald Salad	
Romaine Tossed with Caesar or Green Goddess Dressing and Parmesan Cheese	6.99
Lobster Salad Plate	
Maine Lobster Meat over Greens with Vegetables	12.99
To Any Salad Add	Marinated Chicken 3.00 or Shrimp 5.00

Sandwiches

Served with a Choice of Dublin Chips, Matchstick Fries, Onion Rings or Cole Slaw

The O'Malley

Maine Lobster Salad served on a Croissant 12.99

The Irish Fisherman

Deep Fried Haddock on a Bulkie Roll with Tartar Sauce 8.99

The Murphy

Chicken Salad with Cranberries and Walnuts on a Croissant with Lettuce 8.99

The O'Reilly

Thin Sliced Roast Beef served on a Slightly Crusty Roll with au jus 8.99

Claire's Club

A Single Layer Club with Turkey, Cherry Smoked Bacon, Lettuce and Tomato 7.99

The Claddagh

A Turkey Wrap with Stuffing and an Orange and Cranberry Relish 7.99

The Barry

Meatloaf Sandwich with Caramelized Onions 7.99

The O'Rourke

Plain and Simple.... Cherry Smoked Bacon, Lettuce and Tomato 6.99

The O'Leary

Marinated Chicken and Classic Caesar Wrap 8.99

The McDowell

Marinated Grilled Chicken with BBQ Sauce, Cherry Smoked Bacon and Melted Cheese 8.99

The Reuben

Corned Beef, Sauerkraut, Russian Dressing and Swiss Cheese Pressed on Swirl Bread 7.99

The Blarney

Grilled Bangers with Sautéed Onions, Mushrooms and Peppers 8.99

The Quinn

BBQ Pulled Pork on a Bulky Roll 8.99

The Limerick

Grilled Portobello Topped with Sautéed Pesto Vegetables on a Bulkie Roll 7.99

Certified Black Angus Burgers

Begin with an 8 ounce Certified Black Angus Burger 8.25

Complement with your favorite toppings .75 each

Sautéed Onions, Sautéed Peppers, Sautéed Mushrooms, Cherry Smoked Bacon, Swiss Cheese, Cheddar Cheese, American Cheese or BBQ Sauce

Irish Boiled Dinner

Corned Beef, Cabbage, Potatoes and Carrots 13.99

Shepherd's Pie

Black Angus Ground Beef with Yukon Gold Mashed Potato, Corn and Gravy
Complemented with a Side Mixed Green Salad 12.99

Fish & Chips

Battered and Fried Haddock with Dublin Fries 15.99

Bangers and Mash

Irish Bangers with Yukon Gold Mashed Potato and Hunter Gravy 12.99

Additions

Rice Pilaf 1.99

Cole Slaw 1.99

Chef's Vegetable Selection 1.99

Mashed Potato 1.99

Entrées

Available after 5:00 pm

Boiled Maine Lobster (While They Last) Market Priced
Available Weekends Through June and Nightly July through August
Add Sautéed Mussels 9.99

Maine Lobster Mac & Cheese

Three Cheese Mac & Cheese with Maine Lobster Meat 19.99

Grilled Salmon

With a Sour Cream, Cucumber and Dill Sauce 16.99

Grilled Salmon Salad

Grilled Salmon Served Over Mixed Lettuce Tossed with a Green Goddess Dressing
16.99

Baked Stuffed Shrimp

Five Shrimp with a Seafood Stuffing with a Sherry Sauce 19.99

Shrimp Scampi

Spinach Linguini Tossed with Sautéed Shrimp in a White Wine, Tomato and Garlic
Sauce 19.99

Baked Stuffed Haddock

Atlantic Haddock with a Scallop and Shrimp Stuffing and a Lobster Cream Sauce
16.99

McMenemy's Meatloaf

Prepared with Certified Black Angus Beef, Topped with a Hunter Gravy and
Served Over Yukon Gold Mashed Potatoes 13.99

Killarney Chicken

Sautéed Chicken with White Wine, Garlic, Basil and Tomatoes Over Spinach
Linguini 15.99

Vegetarian Pesto

Ravioli du Jour Tossed with Seasonal Vegetables in a Tomato Pesto Sauce 12.99

Certified Choice Black Angus Sirloin

Fire Grilled and Topped with a Tarragon and Garlic Butter 20.99

Surf & Turf

Fire Grilled Black Angus Sirloin Accompanied By Seafood Stuffed Shrimp 26.99