

## Appetizers

- A Pint of Guinness **V** 4.50  
It's always a great day for a Guinness!
- Basket of Potato Crisps **V** 5.00  
Choose steak fries, chips or sweet potato fries served with your choice of curry, honey mustard, ketchup, or ranch.
- Opie's Artichoke Cakes **V** 6.00  
Opie's delicious artichoke cakes fried to perfection and served with roasted red pepper aioli.
- Flash Fried Oysters 7.00  
Guinness battered oysters in either our home made **HOT** honey chipotle, Guinness BBQ or medium sauce.
- Finnigan's Hot Wings 6.50  
Fried hot wings covered in your choice of **HOT** honey chipotle, medium or Guinness BBQ sauce.
- Grilled Pesto Shrimp 8.00  
Six large shrimp marinated in our special pesto sauce, grilled and served over mixed greens. (Ask for them spicy).
- Tiger Shrimp Ceviche 7.50  
Chopped Tiger shrimp mixed with lime juice, garlic, cilantro, and tomatoes. Served chilled with basmati rice and greens.
- Fried Irish Anti Pasta Platter **V** 8.00  
Fried pickles, squash, zucchini, and cheese of the day served with our fresh cranberry sauce for dipping.
- Scotch Eggs 5.00  
Two hard boiled eggs covered in Irish sausage then fried and served with Dijon mustard.
- Cheese Toasties **V** small 3.00 large 5.00  
Wheat bread covered in our wholegrain mustard and cheese spread then toasted. A classic Irish treat.  
add Guinness BBQ mushrooms small 2.00 large 3.50

## Sandwiches

The following are served with your choice of steak fries, home fried potato chips, sweet potato fries (add \$1), garlic mashed potatoes, sautéed apples and pears or our vegetable of the day.  
Substitute a cup of soup or side salad for \$1 more.

- Fried Cod Sandwich 8.50  
Guinness battered Cod fried golden brown served with lemon caper aioli, lettuce and tomato on a toasted bun.
- Harold's Blarney Burger **VS** 8.50  
8 oz. of Black Angus ground steak topped with pickles, onions, lettuce, tomato and whole grain mustard.  
add cheese or bacon for .50 each
- Fiona's Special Reuben **VS** 8.50  
Tender thin sliced corned beef layered on sourdough with sauerkraut, Swiss cheese, Thousand Island dressing and whole grain mustard for an extra kick. Ask for the Rachel and we'll substitute turkey. (faux turkey \$1.00 extra)
- Chloe's Rosemary Chicken Sandwich **VS** 7.50  
A chicken breast seasoned with fresh rosemary then topped with provolone, caramelized onions, lettuce and tomato on a toasted bun.
- Crab Cake Sandwich 9.00  
Pan-seared lump crab meat cake with lemon caper aioli, lettuce and tomato on a toasted bun.

## Soups and Salads

Dressings: cucumber feta vinaigrette, blueberry vinaigrette, ranch, bleu cheese, 1000 Island, honey mustard, citrus vinaigrette, balsamic vinaigrette or oil and vinegar  
Add chicken or faux chicken 4.00 / Oysters 5.00

- Celtic Creamy Tomato Soup **V** cup 3.00 bowl 5.00  
Tomatoes, fresh vegetables, and garlic cream
- Soup of the week cup 3.00 bowl 5.00
- Old Fashioned Irish Salad **V** 6.00  
Eggs, pickled beets, cucumber, scallions, radish, tomato and feta cheese over Bibb lettuce.
- Pear and Cashel Cream Salad **V** 6.00  
A poached pear split and filled with a mixture of Cashel Bleu, cream cheese and walnuts. Served on mixed greens with cucumber and Roma tomatoes.
- Oyster Salad 11.00  
Flash fried Guinness battered oysters with cucumbers, tomatoes, caramelized onions and parmesan on mixed greens.
- Rasher Salad **VS** 7.00  
A heaping portion of crumbled Irish bacon with braised apples and pears over Romaine lettuce.
- Smoked Salmon Salad 9.00  
Thin slices of smoked salmon with red onions, capers, egg, and black olives over mixed greens with lemon vinaigrette

## Traditional Entrees

Unless specified, all entrees served with mashed potatoes and vegetable of the day  
Start with a cup of soup or house salad for 2.00

- Fish and Chips 14.50  
Two Guinness battered Cod fillets and plenty of fries with lemon caper aioli.
- Bangers and Mash 14.00  
Three classic Irish sausages topped with our home made Smithwick's gravy.
- Shepherd's Pie 15.00  
Ground Lamb and Angus beef with onions, peas, and carrots in a rich gravy topped with mashed potatoes and cheese.
- Vegetarian Shepherd's Pie **V** 13.00  
Ground faux meat with onions, peas, and carrots in a rich gravy topped with mashed potatoes and mixed cheese.
- Guinness Stew 15.00  
Hearty chunks of beef stewed in a rich Guinness sauce with fresh onions, turnips, carrots and parsnips. Served over our garlic mashed potatoes.
- Pan-seared Crab Cakes 14.00  
Two lump crab cakes pan seared then topped with lemon caper aioli. Served with Basmati rice and vegetable of the day.
- Blackened Flat Iron Steak 15.00  
Thin sliced blackened Flat Iron Steak topped with onion rings and paprika aioli.

**V** vegetarian **VS** vegetarian substitute