

# Social Beginnings

*We encourage you to try a few and share with friends.*

## **PLOUGHMAN'S CHEESE BOARD**

Irish and Local Artisan Cheeses, Wood Roasted Almonds,  
Fig Jam, Truffle Honey, Rustic Bread 18

## **CHILLED MAINE LOBSTER AND JUMBO PRAWN COCKTAIL**

Watercress, Preserved Lemon, Micro Celery,  
Chilled Bloody Mary Sauce 16

## **BLUE HILL BAY MUSSELS**

Irish Ale, Braised Leeks, Crumbled Goat Cheese,  
Grainy Mustard Broth 12

## **ST. JAMES CRAB & LOBSTER DIP**

Maine Crab, Local Lobster, Warm Cheese Fondue,  
Crispy Grilled Flat Breads 12

## **IRISH WHISKY WINGS "SPICY AND SWEET"**

Wood Grilled, House-Made Pepper Sauce,  
Cool Ranch Dip, Celery Leaves 10

## **BELFAST LUMP CRAB CAKE**

Roasted Corn, Chipotle Tartar,  
Smoked Chili Oil 14

## **PADDY'S IRISH NACHOS**

Seasoned Hand-cut Potato Chips,  
Melted Farm House Cheddar, Green Onions,  
Tomatoes, Olives, Ripe Avocado, Jalapeño,  
Berkshire Ham, Ranch Dipping Sauce 12

# From the Kettle

## **"OUR HARBOR" LOBSTER BISQUE**

Garlic Toast, Little Lobster Salad 8

## **ONION AND IRISH ALE SOUP**

Grilled Sour Dough Bread, Melted Cheese Fondue 7

## **SMOKED SEAFOOD CHOWDER**

Clams, Maine Shrimp, Haddock, Sweet Corn,  
Smoked Bacon, Potatoes, Stewed Cream,  
Common Crackers 8

# The Carvery

*Enjoy juicy hand-carved meats from our rotisserie piled high  
on artisan bread. Served with fire "n" ice pickle chips  
and choice of hand-cut fries or creamy coleslaw.*

## **GUINNESS BARBEQUE PORK STACK**

Slow Cooked Shaved Local Pork, House-made  
Guinness Barbeque Glaze, Two-year Aged Cheddar,  
Cabbage Slaw, Brioche Bun 12

## **DUBLIN PUB DIP**

Shaved Slow Roasted All-Natural Ribeye,  
Irish Cheddar, Horseradish Cream, Caramelized Onions,  
Porter Beef Jus, Hearth Baked Roll 13

## **SLOW COOKED CHICKEN "BLT"**

Pulled Rôtisserie Chicken, Smoked Rasher of Bacon,  
Tomato Jam, Lettuce, Avocado,  
Black Pepper Mayonnaise, Grilled Rustic Bread 11

# Out of the Fields

## IRISH FARM HOUSE CHICKEN SALAD

Local Greens, Aged Cheddar, Granny Smith Apples, Dried Blueberries,  
Toasted Walnuts, Crisp Rasher of Bacon, Apple Cider Vinaigrette 13

## HILLS ICEBERG & BLUE

Cashel Blue Cheese, Scotch Egg, Roasted Tomatoes, Bacon, Walnuts,  
Creamy Irish Blue Cheese Dressing 10

## IRISH STOUT STEAK SALAD

Marinated Wood Fired Pub Steak, Crumbled Blue Cheese, Red Peppers, Roasted Tomatoes,  
English Cucumber, Ripe Avocado, Crispy Onions, White Balsamic Vinaigrette 17

## CELTIC CAESAR

Crisp Romaine, Asiago, Creamy Caper Dressing, Pretzel Croutons 10

\*Add Wood Fired Chicken 4

or Maine Lobster 7

## LOCAL FARMERS SALAD

Cashel Irish Bleu, Cherry Tomatoes, Sun-Dried Blueberries, Crisp Local Greens,  
Honey Balsamic Vinaigrette 8

## COASTAL MAINE LOBSTER SALAD

Hardwood Smoked Bacon, Spring Dug Potatoes, Avocado, Backyard Tomatoes,  
Grilled Vidalia Onions, Goat Cheese, Field Greens, Sherry Mustard Vinaigrette 17

# The Rôtisserie

*Our glass enclosed display kitchen allows you to experience the true art of rôtisserie cooking first hand. This form of cooking, also referred to as "spit roasting", may be the oldest form of cooking dating back to medieval times. Our open flame rôtisserie uses a slow turning process allowing large joints of meat and poultry to baste and sear in their natural juices, resulting in superior taste and flavor. Available after 5:00pm daily.*

## SLOW COOKED FAMILY FARMS PORK RACK

Braised Bacon, Potato Hash, Granny Smith Apple-Cherry Compote, Cider Bourbon Glaze 26

## "RAILROAD" RÔTISSERIE RIBEYE

Scallion Potatoes, Irish Blue, Watercress, Horseradish Mustard Crème, Stout Soaked Onion Rings 28

## SIMPLY ROASTED SMALL FARMS CHICKEN

Baby Brussels Sprouts, Bacon, Scallion Champ, Lemony Thyme & Mustard Jus, Crispy Parsnips 24

# Burgers & Sandwiches

*Served with five "n" ice pickle chips and choice of hand-cut fries or creamy coleslaw.*

## HOT CORNED BEEF SANDWICH

House Brined Brisket, Pickled Red Cabbage, Melted Gruyère, Horseradish Mustard, Artisan Rye 10

## WOOD FIRED PUB BURGER

A Juicy Half-Pound Burger, Brioche Roll, Aioli, House Pickles, Lettuce, Tomato 12

## MAINE LOBSTER ROLL

Fresh Picked Local Lobster, Maine Sea Salt, Lemon Mayonnaise, Toasted Split Roll Market Price

## WEXFORD FISH SANDWICH

Ale Battered Atlantic Cod, Aged Cheddar, Lemon Tartar, Toasted Brioche Roll 12

## TURKEY BURGER

Field Greens, Rosemary Tomato Jam, White Cheddar, Avocado, Garlic Aioli 10

## STOUT BURGER

Guinness Basted Half-Pound Certified Angus Beef, Stout Battered Onion Rings,  
Irish Cheddar, Toasted Pretzel Bun, Mayonnaise 14

# Local Pub Favorites

## **"IRISH HILLS" STEAK FRITES**

Wood Grilled Skirt Steak,  
Truffle Fries, Grilled Asparagus,  
House-made Steak Sauce 23

## **PUB STYLE FISH AND CHIPS**

Amber Ale Battered Atlantic Cod,  
Hand-Cut Fries, Coleslaw, Lemon Tartar,  
Malted Vinegar 19

## **TRADITIONAL CORNED BEEF AND CABBAGE**

Savory House Brined Corned Beef,  
Braised Cabbage, Boiled New Potatoes,  
Carrots, Mustard Cream 18

## **SHORE EXPERIENCE "MAINE LOBSTER"**

A Kettle Steamed 1 1/4 Pounder,  
Blue Hill Mussels, Fresh Sweet Corn,  
Red Skin Potatoes, Melted Butter, Lemon Mrkt. Pr.

## **Big Plates**

*(Available after 5:00 p.m. daily)*

## **WHISKEY & MAPLE GLAZED**

### **SCOTTISH SALMON**

Boxty Pan Potatoes, House Bacon,  
Braised Seasonal Greens, Cauliflower Puree,  
Glazed Root Vegetables, Whiskey Butter Sauce 26

## **HOOK & LINE CAUGHT BLACK COD**

Fresh Garden Peas, Sweet Corn, Lobster Hash,  
Lobster Butter, Crispy Leeks 24

## **OLD PUB SURF & TURF**

Garlic and Whisky Rubbed Filet of Beef,  
Butter Basted Maine Lobster,  
Scallion Champ, Stout Sauce, Lobster Jus 30

## **RUSTIC IRISH STEW OF COASTAL SHELLFISH**

Native Lobster, Clams, Mussels,  
Shrimp and Black Cod  
Cooked in a Spicy Tomato Broth,  
Grilled Artisan Bread 29

## **JUMBO MAINE LOBSTER "TWO WAYS"**

Wood Grilled and Bamboo Steamed  
Two Pound Maine Lobster,  
Crispy Boxty Potato, Grilled Asparagus,  
Crackling Garlic Butter, Lemon Mrkt. Pr.

## **GAELIC STEAK TASTING**

Wood Grilled Beef Tenderloin Three Ways;  
Braised Wild Mushrooms | Cashel Blue  
| Grilled Corn Fresca,  
Roasted Cherry Tomatoes, Spring Dug Potatoes,  
Whiskey Sauce 29