

st. patrick's day

SPECIALS

starters

JUMBO SHRIMP COCKTAIL

\$4.25 ea

FRESH SHUCKED OYSTERS

1/2 dozen \$17.99- dozen \$34.99

FRESH SHUCKED LITTLE NECKS

1/2 dozen \$10.99 - dozen \$19.99

entrées

HADDOCK VONGOLE

Pan seared haddock, set over a stew of little necks with prosciutto, garlic and a thyme sweet butter, served over fresh linguini \$24.99

GUINNESS BEEF STEW

A savory mix of aromatics, Guinness stout, angus beef and root vegetables served in a bread bowl \$16.99

CORNED BEEF AND CABBAGE

Delicious red and grey corned beef, braised with special seasonings, served with boiled cabbage, carrots, turnips and potatoes Petite \$16.99 - Entree \$25.99

CORNED BEEF REUBEN

Fresh corned beef, stacked on marble rye with sauerkraut, swiss cheese, and thousand island dressing \$15.99

SURF AND TURF

Char grilled 12 oz club cut ribeye, with twin colossal shrimp, baked with an herb butter and served with chef's sides \$42.99

BEER BATTERED FISH & CHIPS

Guinness beer battered haddock, served with french fries and coleslaw \$20.99

ROSEMARY-DIJON LAMB RACK

Oven roasted domestic rack of lamb, crusted with rosemary-dijon crumbs, served with roasted potatoes and pan jus \$33.99