



Point Pleasant Beach, NJ

Sparkling Wines

Korbel Brut Champagne (<i>California</i>)	25
Moet & Chandon White Star (<i>France</i>)	70

House Wines - \$5.50

Blush Wines

White Zinfandel

White Wines

Pinot Grigio • Sauvignon Blanc • Chardonnay

Red Wines

Merlot • Cabernet Sauvignon

White Wines

	<u>Glass</u>	<u>Bottle</u>
Ca' Bolani Pinot Grigio (<i>Friuli IT.</i>)	6	24
Santa Margherita Pinot Grigio (<i>Alto Adige IT.</i>)		39
Luna di Luna Pinot Grigio (<i>Veneto IT.</i>)	6	24
Kendall Jackson Chardonnay (<i>California</i>)	7	28
Geyser Peak Chardonnay (<i>Sonoma CA.</i>)	6	24
Simi Chardonnay (<i>Sonoma CA.</i>)	8	32
Sonoma-Cutrer Chardonnay Russian River Ranches (<i>Sonoma Coast CA.</i>)		36
Benziger Sauvignon Blanc (<i>Sonoma CA.</i>)	6	24
Markham Sauvignon Blanc (<i>Napa CA.</i>)		28

Red Wines

Yellowtail Shiraz (<i>Australia</i>)	6	24
Jacobs Creek Reserve Shiraz/Cabernet (<i>Australia</i>)	5.5	22
Smoking Loon Cabernet Sauvignon (<i>California</i>)	7	28
Charles Krug Cabernet Sauvignon (<i>Napa CA.</i>)	10	40
Heitz Cabernet Sauvignon (<i>Napa CA.</i>)		75
Forest Glen Merlot (<i>California</i>)	6	24
Murphy Goode Merlot (<i>Alexander Valley CA.</i>)	8	32
Sterling Vintners Collection Pinot Noir (<i>California</i>)		34
Ravenswood Vintners Blend Zinfandel (<i>California</i>)	7	28
Ruffino Chianti Classico Riserva Ducale Tan Label (<i>Tuscany IT.</i>)		40
Castello Banfi Chianti Classico (<i>Tuscany IT.</i>)	7	28

Appetizers

A Pint of Guinness A perfect start to any occasion

Steak Bites <i>tender chunks of beef served with a horseradish dipping sauce</i>	9.99
Bacon Wrapped Scallops <i>fresh sea scallops wrapped in hickory smoked bacon</i>	8.99
Rings and Wings <i>combination of our beer battered onion rings, buffalo wings and chicken tenders</i>	10.99
Lamb Lollipops <i>tender new Zealand lamb chops served with dipping sauce</i>	9.99
Boneless Barbeque Wings <i>smothered with our homemade Jameson's Irish Whiskey sauce served with carrots and celery</i>	8.99
Personal Pizza <i>with mozzarella cheese and our famous red sauce add your favorite topping for just 1.00</i>	4.99
Crispy Calamari <i>rings of fresh calamari served with Chef's red sauce Add buffalo sauce and bleu cheese for \$1.00</i>	
Shrimp Cocktail <i>colossal shrimp with traditional cocktail sauce</i>	7.99
Cajun Tuna Bites <i>fresh chunks of yellow fin tuna dusted in Cajun seasonings and pan seared, served with a wasabi vinaigrette</i>	9.99
Irish Nachos <i>Idaho and sweet potato strings covered with onions, jalapeños, diced tomatoes, black olives, and cheddar-jack cheese</i>	7.49
Grilled Clams <i>a baker's dozen of tender middle neck clams, cooked over a smoky fire</i>	9.99
Buffalo Wings <i>served hot, mild or teriyaki with bleu cheese dressing and vegetable sticks</i>	7.99
Crab Cake Appetizer <i>jumbo lump crabmeat patty served over a bed of greens and a tangy honey mustard dipping sauce</i>	9.99
Nachos Grande <i>tortilla chips smothered with diced tomatoes, chopped onions, black olives, jalapeño peppers, chili and cheddar jack cheese</i>	8.99
Potato Skins <i>potato boats filled with bacon, scallions and cheddar-jack cheese</i>	6.99
Spinach Dip <i>with fresh spinach in a warm cheese fondue with fresh artichokes and tomatoes</i>	8.99



Soups & Salads

Famous Irish Potato <i>topped with shredded cheddar and chopped bacon</i>	
Classic French Onion <i>with seasoned crotons and melted Swiss cheese</i>	
Beef Vegetable <i>fresh chopped onions, carrots, tomato and celery are gently simmered with choice ground beef</i>	
Soup of the Day <i>please ask your server for today's selection</i>	
Asian Chicken Salad <i>fresh greens tossed with sliced almonds, julienne carrots, mandarin oranges and topped with soy ginger marinated chicken breast with soy ginger vinaigrette</i>	9.99
Cobb Salad <i>fresh greens topped with diced onions, bacon, avocado, grilled chicken and crumbled bleu cheese dressing</i>	8.99
Steak and Spinach Salad <i>baby salad spinach and shitake mushrooms topped with juicy steak and a warm bacon vinaigrette</i>	10.99
Classic Caesar Salad <i>with romaine lettuce croutons and tossed in our homemade dressing and topped with parmesan cheese and a hard boiled egg</i>	7.99
Entrée Salad <i>with mixed greens, cucumbers, chopped onions, tomatoes black olives and a hard boiled egg</i>	6.99

Steaks & Chops

All our U.S.D.A. choice hand cut steaks are cooked to your desired temperature over our smoky grill

16 oz. New York Sirloin topped with a garlic gorgonzola butter and served with a wedge of iceberg lettuce drizzled with crumbled gorgonzola cheese	23.99
Plain Jane 12 oz. NY Sirloin some things are better left alone, enjoy this classic	20.99
Filet Oscar two beef tornadoes topped with crabmeat, asparagus and topped with hollandaise sauce	22.99
Gaelic Cowboy Rib Eye this bone-in 18oz.cut of beef is hand rubbed with our steak seasonings then topped with Jameson's Irish whiskey sauce	
Double Cut Pork Loin fresh herbs and a touch of honey are used to slow roast this little piggy topped with homemade apple chutney	14.99
Sizzling Flat Iron Steak Platter marinated shoulder cut of beef is served on a hot iron platter with a bed of caramelized Spanish onion and sautéed mushrooms	16.99
Blarney Back Ribs slow roasted in our Irish whiskey barbeque sauce with plenty of napkins,	
	Half Rack 13.99 Full Rack 17.99
20 oz Porterhouse NY Sirloin & Filet Mignon make up this delicious cut of beef (the best of both worlds)	24.99
Beef Kabobs tender chunks of beef accompanied by fresh tomatoes, peppers, onions and mushrooms	14.99
New Zealand Rack of Lamb this 16oz. piece of lamb has been marinated with fresh rosemary and juniper berries	21.99



Chicken, Pasta & Seafood

All entrees come with the fresh vegetable and choice of starch.

All pasta dishes come with oven roasted garlic toast

Chicken and Artichoke Francaise twin boneless breasts of chicken are lightly egg battered, sautéed in 100 % olive oil and finished with our lemon, white wine sauce	17.99
Chef Lenny's Crab Cakes jumbo lump crab meat is used in this Eastern Shore favorite. Pan Sautéed, drizzled with our homemade tangy honey mustard sauce	19.99
Sesame Encrusted Yellow Fin Tuna Sushi grade tuna steak is dusted in black and white sesame seeds, pan fried to your desired temperature and painted with our teriyaki sauce.	17.99
Broiled Trio jumbo shrimp, sea scallops and flounder seasoned with lemon, white wine butter sauce and a touch of Old Bay seasoning, oven baked to perfection	18.99
Lobster Ravioli tender pockets of pasta filled with sweet Maine Lobster meat swimming in a pool of creamy Sherry lobster sauce	16.99
Chicken Marguerite twin chicken breasts topped with fresh mozzarella cheese and fresh basil over a bed of linguini topped with our citrus, white wine sauce	17.99
Broiled Scallops of the Sea jumbo tender sea scallops are lightly seasoned, oven baked, then finished in a lemon and fennel butter sauce	16.99
Crab and Pasta jumbo crab meat, pine nuts and sun dried tomato are gently simmered in a light cream sauce tossed over angel hair pasta	15.99
Chicken and Penne two boneless breasts of chicken are sautéed then topped with ripe plum tomato, fresh mozzarella, and sweet basil and tossed over penne pasta with your choice of sauce- pink vodka or classic red sauce	16.99

Irish Specialties

Irish Bangers and Mash <i>traditional slow roasted sausage served with homemade mashed potatoes, gravy and vegetables</i>	14.99
Shepherd's Pie <i>seasoned ground beef mixed with sweet tomatoes and mixed vegetables, topped with mashed potatoes and baked to perfection</i>	16.99
Guinness Beef Stew <i>tender chunks of beef, vegetables, potatoes and mushrooms in a Guinness infused gravy served over egg noodles</i>	17.99
Chicken Murphy <i>sautéed chicken breast, onions, peppers, sausage and red pepper flakes served over golden fried potato wedges</i>	16.99
Corned Beef Platter <i>served with steamed cabbage and red bliss potatoes with a slice of Irish soda bread</i>	15.99



Lighter Fare

All sandwiches and wraps are served with your choice of French fries, pasta salad, petite garden salad or tortilla chips and a pickle spear.

Connolly Cheese Burger <i>hand packed ground beef cooked to your liking with your choice of cheese and toppings, served on a toasted sesame seed hard roll</i>	8.99
Open Faced Reuben <i>corned beef piled high on rye bread topped with sauerkraut, thousand island dressing and melted Swiss cheese</i>	8.99
Sliced Steak Sandwich <i>served on ciabatta bread with roasted garlic mayonnaise smothered with sautéed onions and Parmesan cheese</i>	10.49
Home Roasted Turkey Club <i>thinly sliced turkey stacked with bacon, lettuce, tomato and mayonnaise between three slices of your choice of white, wheat or rye toast</i>	7.99
Fish Sandwich <i>golden fried flounder topped with avocado, lettuce, tomato and bacon served on multi-grain toast</i>	9.49
Roast Beef Dip <i>roast beef and melted provolone on a toasted hero roll and topped with onion strings and side of au jus</i>	8.99
Chicken Club Wrap <i>golden fried chicken, bacon, mixed greens, tomatoes and mayonnaise served in a flour tortilla</i>	7.99
Veggie Wrap <i>grilled portabella mushrooms, eggplant, red onions, peppers and asparagus tips in balsamic vinaigrette served in a flour tortilla</i>	7.99
Buffalo Chicken Wrap <i>golden fried chicken tossed in our spicy hot sauce with fresh greens, tomatoes and crumbled bleu cheese in a flour tortilla</i>	8.99
Grilled Chicken Sandwich <i>boneless breast of chicken grilled, topped with sautéed onions, bacon and provolone cheese</i>	8.99