



Pub

“OL, CEOL, CAINT AGUS CRAIC”

f CHIEFTAINPUB.COM



STARTERS

SWEET CHILI CAULIFLOWER

Breaded fried cauliflower, thai chili sauce, scallions & sesame seeds 12

PUB PRETZELS

Salted pretzels served with Guinness pub cheese 14

CHIEFTAIN CALAMARI

Fried calamari served with house made marinara sauce & jalapeno peppers 14

PRÁTAÍ SKINS

Homemade potato skins topped with bacon, cheese & sour cream 13 GF*

SHRIMP COCKTAIL

5 perfectly cooked shrimp served with our house made cocktail sauce & lemon 14 GF*

CLAM CAKES & CHOWDER

4 homemade clam cakes served with New England Clam Chowder 15

NEW ENGLAND CLAM CHOWDER

A local favorite- homemade with clams, potatoes, onions, cream & spices 6

CHICKEN WINGS

1 & ½ lbs. wings tossed in buffalo, coconut teriyaki, honey mustard, BBQ or teriyaki sauce 17 GF*

SPICY CHIEFTAIN CHIPS

A basket of thick cut ridged spicy chips with our famous Boom-Boom sauce! 10

ARDMORE MUSSELS

PEI mussels steam-cooked in wine, garlic & onions 17 | Add pasta 3 GF*

WATERFORD RINGS

A heaping basket of thinly sliced homemade onion rings 10
Try them Cajun style!

SPICY STUFFIES & CHOWDER

Two Rhode Island Style stuffed quahogs served with New England Clam Chowder 16

GARDEN SALAD

Field greens, tomatoes, sliced egg, onions, cucumbers, peppers & croutons 8 GF*

CHICKEN FINGERS & FRIES

Chicken fingers served with honey mustard sauce 14
Try them Buffalo style with bleu cheese & carrots or coconut teriyaki Add 1

PUB FAVORITES

POT ROAST DINNER

Pot roast slow-cooked to perfection, served with mashed potatoes, gravy & vegetables 19

BANGERS & MASH

Imported Irish pork sausages served with mashed potatoes, gravy & Batchelor's baked beans from Ireland! 18

LISMORE SHEPHERD'S PIE

Lean ground beef slowly simmered with carrots & onions topped with homemade mashed potatoes 17 GF*

FISH & CHIPS

Lightly battered haddock served with French fries, homemade tartar sauce & coleslaw 20

SCALLOP & SPINACH PIE

Sea scallops, carrots, spinach, fresh dill, onion, cream & sherry wine topped with mashed potatoes 27

MEXICAN CHICKEN

Chicken medallions cooked in salsa with peppers & onions with mozzarella cheese over rice 19

GUINNESS STEW

Slow-cooked beef in Guinness with carrots, celery, onions, parsley & mashed potatoes 20

CAPPOQUIN CHICKEN

Fried boneless chicken over stuffing, served with mashed potatoes, vegetables, cranberry sauce and stuffing 19

LIVER & ONIONS

Sautéed liver, topped with grilled onions & bacon served with mashed potatoes, gravy & vegetable of the day 19

CHICKEN CURRY

Tender chicken with peppers & onions cooked in curry sauce over basmati rice & French fries 20

SANDWICHES

All sandwiches served with French fries. May substitute potato chips or vegetables.
Substitute Spicy Chieftain Chips add 3

COWBOY BURGER

½ lb. sirloin beef served with cheddar cheese, Sweet Baby Rays BBQ sauce, bacon, pickles & red onion 18

CHIEFTAIN SPECIAL BURGER

Our signature ½ lb. sirloin beef burger served with lettuce, tomatoes, onions, mayo & American cheese 16

IRISH TOASTIE

Irish rashers (bacon), tomato, red onion & cheddar cheese on white bread pressed on panini machine, served with fries 15

TUNA WRAP & CHOWDER

House made tuna salad served in a white wrap with lettuce & tomato & chowder 16

TURKEY CLUB

A triple decker sandwich with home cooked turkey, bacon, lettuce, tomatoes & mayo, served on choice of white or wheat toast 16

BLADEMEAT SANDWICH

Spiced marinated Portuguese style pork served on a white bulkie roll 16





SURF & TURF

IRISH MIXED GRILL

Choice steak tips, bangers, Irish bacon, beans, grilled tomatoes & mashed potatoes 28

SEAFOOD PASTA

Sautéed shrimp, calamari, sea scallops & PEI mussels in a vodka sauce over a bed of penne 27

DUFFER’S DELIGHT TIPS

A generous portion of choice Angus steak tips seasoned & topped with onions. Served with choice of potato & vegetable or salad 22

SURF & TURF

Choice steak tips served with either baked stuffed shrimp or baked sea scallops accompanied with potato & vegetable 27

BAKED STUFFED HADDOCK

Haddock baked with our house seafood stuffing & served with potato & vegetable 26

FRIED CLAMS

Whole-belly Maine clams served with homemade coleslaw, tartar sauce & French fries Market Price

LIGHT SIDE

HONEY BBQ CHICKEN OVER SALAD

Fried chicken pieces served over field greens with tomatoes, onions, cucumbers, peppers, sliced egg, real bacon bits, mozzarella cheese & ranch dressing 20

SPINACH SALAD

Chicken, fresh baby spinach, gorgonzola cheese, glazed walnuts, dried cranberries, apples, red onion & balsamic vinaigrette 19

ORIENTAL CHICKEN SALAD

Lightly breaded chicken over field greens with tomatoes, onions, cucumbers, peppers, sliced egg, almond slices, dried noodles & oriental honey dressing 19

GRILLED CHICKEN SALAD

Grilled chicken served over a bed of field greens, tomatoes, onions, cucumbers, peppers, sliced egg & croutons. Your choice of dressing 18
Sub with Salmon 6 | Sub with Shrimp 6 | Sub with Steak 6

VEGETABLE STIR FRY

Heaping portion of broccoli, carrots, celery, red & green peppers & red onions sauteed in teriyaki sauce & served over rice 17
Add Chicken 4 | Add Blademeat 4
Add Shrimp 6 | Add Steak 6

Salad Dressings: Asian Chili**, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Italian, Oriental Honey, Parmesan & Peppercorn, Thousand Island **Not Gluten Free



BEER LIST

DRAUGHT

GUINNESS | ANGLE TREE SEASONAL
BLUE MOON | BUD LIGHT|
CASTLE ISLAND KEEPER IPA
GOOSE ISLAND IPA | MAGNERS | MILLER LITE
PERONI | SAM ADAMS | SHIPYARD SEASONAL
SMITHWICKS | STELLA | WHALLERS RISE APA

BOTTLES

AMSTEL LIGHT | BE HOPPY IPA
BUD | BUD LIGHT | COORS LIGHT
CORONA | CORONA LIGHT | CORONA PREMIER
HEINEKEN | HIGH NOON | MAGNERS
MICHELOB ULTRA | MILLER LITE
REDBRIDGE GF BEER | SCHOFFERHOFFER GRAPEFRUIT
WHITE CLAW SPIKED SELTZER

NON-ALCOHOLIC

GUINNESS 00 | SAM ADAMS JUST THE HAZE
ATHLETIC GOLDEN ALE

WINE LIST

REDS

MARK WEST, Pinot Noir, California 9/34
JOSH, Cabernet Sauvignon, California 9/35
FRANCIS COPPOLA, Merlot, California 8/32

WHITES

OYSTER BAY, Sauvignon Blanc, New Zealand 9/36
LA MARCA, Presecco, Italy 13
LA TERRE, Chardonnay, California 9
MEZZACORONA, Pinot Grigio, Italy 9
BERINGER, White Zinfandel, California 8/30

SIDES

BASKET OF FRENCH FRIES 7

CURRY SAUCE 5

CHIEFTAIN CHIPS 4

CHOURICE 3

PUB CHEESE 4

BATCHELOR’S BEANS 3

LOADED BAKED POTATO 6

VEGETABLE OF THE DAY 3

BAKED POTATO, COLESLAW, FRENCH FRIES, RICE, MASHED 3

GLUTEN FREE ROLL 2

CURRY CHIPS 11



Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. For parties of 6 or more 20% will be added for gratuities.