



## OL, CEOL, CAINT AGUS CRAIC

### STARTERS

#### SWEET CHILI CAULIFLOWER

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

#### PUB PRETZELS

Salted pretzels served with Guinness pub cheese 14

#### PRÁTAÍ SKINS GF\*

Homemade potato skins topped with bacon, cheese & sour cream 15

#### SHRIMP COCKTAIL GF\*

5 perfectly cooked shrimp served with our house made cocktail sauce & lemon 15

#### 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 GF\*

1.5 lbs. wings tossed in buffalo, coconut teriyaki, honey mustard, BBQ or teriyaki sauce 17

#### SPICY CHIEFTAIN CHIPS

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

#### ARDMORE MUSSELS GF\*

PEI mussels steam-cooked in wine, garlic & onions 17 | Add Pasta 3

#### 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 sauteed chourico & New England Clam Chowder 17

#### GARDEN SALAD GF\*

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

#### CHICKEN FINGERS & FRIES

Chicken fingers served with honey mustard sauce 14

Try them Buffalo style with bleu cheese & carrots or coconut teriyaki +1



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### PUB FAVORITES

#### POT ROAST DINNER

Pot roast slow-cooked to perfection, served with mashed potatoes, gravy & vegetables 20

#### BANGERS & MASH

Imported Irish pork sausages served with mashed potatoes, gravy & Batchelor's baked beans from Ireland! 19

#### LISMORE SHEPHERD'S PIE GF\*

Lean ground beef slowly simmered with carrots & onions topped with homemade mashed potatoes 18

#### FISH & CHIPS

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

#### MEXICAN CHICKEN

Chicken medallions cooked in salsa with peppers & onions with mozzarella cheese over rice 20

#### GUINNESS STEW

Slow-cooked beef in Guinness with carrots, celery, onions, parsley & mashed potatoes 21

#### CAPPOQUIN CHICKEN

Fried boneless chicken over stuffing, served with mashed potatoes, vegetables, cranberry sauce and stuffing 20

#### CHICKEN CURRY

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

#### TERIYAKI ALMOND SALMON

Twelve ounce salmon, glazed with teriyaki sauce & sliced almonds vegetables & potato of your choice 25

### LIGHTER SIDE

#### 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 Salmon 6 | Shrimp 6  
Steak 6

#### HONEY BBQ CHICKEN SALAD

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

#### ASIAN CHICKEN SALAD

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

#### VEGETABLE STIR FRY

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

GF\* = Gluten Friendly Items

#### SALAD DRESSINGS:

Asian Chili\*\* | Balsamic Vinaigrette | Bleu Cheese  
Honey Mustard | Italian | Asian Honey  
Parmesan & Peppercorn | Thousand Island \*\*Not Gluten Free

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.

# SURF & TURF

## IRISH MIXED GRILL

Choice steak tips, bangers, Irish bacon, beans, grilled tomatoes & mashed potatoes 29

## SEAFOOD PASTA

Sautéed shrimp, calamari, sea scallops & PEI mussels in a vodka sauce over a bed of penne 28

## DUFFER'S DELIGHT TIPS

A generous portion of choice Angus steak tips seasoned & topped with onions. Served with choice of potato & vegetable or salad 25

## SURF & TURF

Choice steak tips served with either baked stuffed shrimp or baked sea scallops accompanied with potato & vegetable 28

## 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

## SIDES

French Fries Side 3 / Basket 7

Chieftain Chips 4

Chourice 3

Batchelor's Beans 3

Baked Potato 3 / Loaded 6

Vegetable of the Day 3

Coleslaw 3

Rice 3

Mashed 3

Gluten Free Roll 2

Curry Chips 11

Pub Cheese 4

Curry Sauce 5

## HANDHELDS

All sandwiches served with French fries.  
May substitute potato chips or vegetables.  
Substitute Spicy Chieftain Chips +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 17

### TUNA WRAP & CHOWDER

House made tuna salad served in a white wrap with lettuce & tomato & chowder 17

### TURKEY CLUB

A triple decker sandwich with home cooked turkey, bacon, lettuce, tomatoes & mayo, served on choice of white or wheat toast 17

### BLADEMEAT SANDWICH

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

### REUBEN SANDWICH

Corned beef, sauerkraut, Swiss cheese, thousand Island on marble rye 17

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## BEERS

### DRAUGHT

GUINNESS | ANGLE TREE Seasonal

BLUE MOON | BUD LIGHT | GOOSE ISLAND IPA

CASTLE ISLAND KEEPER IPA | HARP

MAGNERS | MILLER LITE | PERONI

SAM ADAMS Seasonal | SHIPYARD Seasonal

SMITHWICKS | STELLA | WHALLERS RISE APA

### BOTTLED

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 GF\*

SCHOFFERHOFER GRAPEFRUIT

WHITE CLAW SPIKED SELTZER

## NON-ALCOHOLIC

GUINNESS 00 | SAM ADAMS JUST THE HAZE

ATHLETIC GOLDEN ALE | PERONI 0.0

## WINES

### REDS

MARK WEST, Pinot Noir, California 9 / 34

JOSH, Cabernet Sauvignon, California 10 / 36

FRANCIS COPPOLA, Merlot, California 9 / 34

### WHITES

OYSTER BAY, Sauvignon Blanc, New Zealand 10 / 37

LA MARCA, Presecco, Italy 13 / 42

CRANE LAKE, Chardonnay, California 10

MEZZACORONA, Pinot Grigio, Italy 10

BERINGER, White Zinfandel, California 9 / 32

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