

SOUPS AND STARTERS

Potato and Leek

A traditional Irish soup made with potatoes and leeks 3.99 / 4.99

Soup of the day

Changes daily please ask your server (market)

Irish Whiskey and Tomato

Made with a spicy kick it's the locals favorite 3.99/4.99

Wexford Potato Cakes

Cashel blue cheese mashed potatoes, onions, peppers, and cheese, coated in bread crumbs, shallow fried – served with a garlic sour cream 7.99

Celtic Mushrooms

Breaded mushrooms, deep fried to a golden brown and served with a cusabi dip 7.99

Corned Beef Poppers

Tasty bites of our tender Corned Beef dipped in beer batter and flash-fried, served with a tangy bistro sauce 9.99

Guinness Fried Oysters

Plump, juicy oysters marinated in Guinness Stout, floured, breaded and specially seasoned, shallow fried and served with our signature coleslaw 10.99

Annapolis Crab Dip

Carrigeen Moss and lump crabmeat bound together with cream cheese and seasonings, served in a homemade bread bowl 10.99

Killarney Cabbage Wraps

Fresh cabbage leaves stuffed with a corned beef and potato mix, steamed and topped with our homemade "Lakeshore" Irish Mustard sauce 7.99

Calamari Mattapoisett

Calamari rings lightly dusted in our seasoned bread crumbs, served with our chunky marinara sauce 10.99

Miss Peggy's Mini Crab Cakes

From Miss Peggy's specially seasoned recipe, using fresh Jumbo Lump crab meat, served with our signature coleslaw 11.99

Molly's Mussels

A generous portion of fresh Mussels steamed with diced shallots, garlic lemon and white wine and finished with a chunky tomato, basil cream sauce and a hint of Jameson Irish Whiskey 9.99

Smoked Salmon Rolls

Thinly sliced rolls of Irish Smoked Salmon filled with our crab dip and served with slices of homemade brown bread, capers, and chopped Bermuda onion 12.99

SALADS

Galway Bay Field Green Salad

Mix of seasonal greens, romaine lettuce, and spinach leaves with tomatoes, sliced onion, cucumber and mushroom, served with our own special house dressing 4.99/7.99

Chieftain Salad

Romaine lettuce, crumbled Cashel Blue Cheese, walnuts, and raisins served with our Raspberry Honey vinaigrette. 7.99

Baby Spinach Salad

Fresh baby spinach leaves and crumbled goat cheese topped with sliced cucumber, chopped red and green peppers and Bermuda onion 7.99

Irish Caesar Salad

Romaine lettuce, grated parmesan and Asiago cheese, and whole grain croutons tossed in an Irish Whiskey Mustard Caesar dressing 7.99

Add any of the following items to your choice of the above salads
Chicken 4.00, Salmon 5.00, Calamari 5.00, Fried Oysters 5.00,
Duck 5.00, Scallops 6.00 Prime Rib 6.00, Crab Cake 8.00.

Grilled Chicken Salad

A tender breast of chicken, lightly seasoned, charbroiled, sliced and served over our Galway Bay house salad 11.99

Salmon Salad

A fresh filet of salmon seared with a lemon, basil and thyme seasoning, oven baked and served cold over a baby spinach salad 12.99

Corned Beef Caesar

Our classic Irish Caesar tossed with first cut of Corned Beef slow cooked for ten hours, dressed and ready to eat 11.99

Roasted Duck Salad

Our House salad served with a pan roasted breast of duck, carved and served with sliced strawberries 12.99

Prime Rib Salad

Strips of prime rib charbroiled and served over our own Chieftain Salad with our balsamic mustard vinaigrette dressing 13.99

Inistogue Scallop Caesar

Large juicy sea scallops dusted with secret spices and pan-blackened, served over our tasty Caesar salad 13.99

Crab Cake Salad

A 5oz Jumbo Lump Crab cake bound with special seasonings, broiled and served over our Chieftain salad of romaine lettuce, crumbled Cashel Blue cheese, Walnuts and raisins – served with our special lemon citrus dressing 15.99

IRISH SEAFOOD

All entrees below are served with a side salad and fresh market vegetables

Catch of the Day

A delicious daily seafood choice cooked to your liking and served topped with a freshly prepared sauce accompanied by garden rice and fresh market vegetables 12.99

Inistogue Scallop Casserole

Fresh 10\20 count Scallops pan seared then baked in a casserole, topped with Asiago cheese and roasted garlic butter - served with rice 16.99

Salmon Galway Bay

A fresh filet of Salmon stuffed with seasoned lump crabmeat, oven baked and served with a fresh herb cream sauce, accompanied by garden rice 18.99

Doolin's Seafood Pasta

Gulf Shrimp, Dry Scallops and count Oysters flamed in a hot skillet with roasted garlic, shallots and Irish Whiskey, then finished with a spicy tomato cream sauce and tossed with fresh pasta 18.99

Chesapeake Oyster and Irish Bacon

Plump fresh Oysters baked in butter and Oyster stock with strips of Irish Bacon served in a casserole dish with rice 16.99

Salmon Kilkee

A delicious fresh filet of Atlantic salmon lightly dusted with secret spices then pan-blackened and served with a wholegrain mustard sauce accompanied by garden rice and fresh vegetables 13.99

Jerpoint Oatmeal Trout

Rainbow trout dipped in a whole meal coating, pan fried and finished with a spinach cream sauce - served with garlic mashed potatoes 14.99

Irish Shrimp Scampi

Large Gulf Shrimp seared in a hot skillet with fresh spinach, garlic and lemon juice, finished with butter and white wine and served with a long grain risotto 17.99

Miss Peggy's Crab Cakes

Jumbo lump crabmeat seasoned with Miss Peggy's special recipe and formed into two 5 oz crab cakes. Baked in the oven and served with garden rice accompanied by our homemade tartar sauce 23.99

Killybegs Seafood Platter

A generous platter of shrimp, scallops, oysters, and salmon cooked to perfection and served with garlic mashed potato 18.99

TASTE OF THE GLENS

All entrees below are served with a side salad
and fresh market vegetables

Murphy's Pot Roast

A home-style pot roast slow cooked with a little Irish Stout – served over Champ potatoes with mushroom gravy 14.99

Chicken Breast Cashel Blue

A tender chicken breast filled with Cashel Blue Cheese, wrapped with a strip of Irish cured bacon and oven roasted – served with traditional Irish Colcannon 15.99

"Fowl Play"

A combination of breast of chicken and breast of duck flamed in Tyr Connell Irish Whiskey and finished with a leek cream sauce, sliced and served over garlic mashed potato 15.99

Wicklow Style Lamb Chops

Center cut loin lamb chops marinated in garlic, rosemary and olive oil, flame grilled and oven roasted – served with traditional Irish Champ carrots and parsnips 2pcs OR 3pcs 16.99/21.99

Limerick Chicken Pasta

Tender chicken breast grilled with Irish bacon and sliced finished in a garlic cream sauce and tossed with fresh pasta 13.99

Pork Barbecue

Pork shoulder slow cooked for hours then pulled from the bone and served in a spicy and piquant barbecue sauce with champ mashed potatoes and market vegetables 13.99

The Irish Mixed Grill

An old Irish specialty, a hearty plateful of imported Irish rashers, sausages, black and white pudding – served with a lamb chop, two eggs any style, Irish Chips and grilled sliced tomato 16.99

Steak Jameson

A choice New York strip, flamed in Jameson Irish Whiskey, charbroiled and topped with roasted garlic butter – served with a Cashel Blue Cheese double baked potato, and carrots and parsnips 9oz or 14oz 17.99/23.99

FAVORITE SIDE ORDERS 3.99 with entree

Carrots and Parsnips, Garden Rice, Cabbage, Small Salad, Fresh Vegetables,
Irish Champ, Colcannon, Garlic Mashed Potato, Irish Chips,
Baked Blue Cheese Potato, Blue Cheese Mashed Potato

IRISH COUNTRY FARE

Shepherds Pie

Ground sirloin, onions, peas, and carrots baked in a rich casserole, topped with mashed potatoes and roasted to a golden brown 11.99

Cottage Pie

Tender breast of chicken cooked in a casserole with mushroom, celery, onion, and carrot, topped with mashed potatoes and roasted to a golden brown 11.99

Saint Brendan's Seafood Casserole

Salmon, shrimp, scallops, cod and clams cooked in a tomato basil sauce with onions, carrots and celery, oven-baked in a casserole and served topped with mashed potatoes 14.99

The Irish Vegetarian Boxty

A traditional potato pancake topped with Portabello mushrooms, onions, spinach, garlic, and peppers all sautéed and topped with melted Provolone and cheddar cheese smothered with a chunky tomato and basil sauce 11.99

Traditional Lamb Stew

The original recipe using tender cubes of lamb braised with large chunks of celery, onions, potato and carrots topped with a scoop of mashed potato 12.99

Medieval Beef Stew

Tender chunks of beef marinated in an Irish Stout, braised and stewed with large chunks of celery, carrots potato and onions, topped with a scoop of mashed potato 11.99

Fish and Chips

Filets of Alaskan Pollock, dipped in our homemade beer batter and deep fried to a golden brown – served with Irish Chips and tartar sauce 12..99

Corned Beef and Cabbage

“The best you’ll ever have”
A first cut of corned beef, slow cooked for ten hours with a blend of herbs and spices until it is lean and tender – served with braised cabbage, Colcannon potatoes, and carrots and parsnips 15.99

It is our policy to ask for identification for any person appearing to be under 30 years of age. If you are 30 years or under and have not been asked to show a valid ID before the service of an alcoholic beverage you are entitled to a free dessert.

SANDWICHES

Dublin Pub Sandwich

Breast of chicken or filet of fish dipped in our homemade beer batter, deep fried, topped with American cheese, and served on a corn-dusted Kaiser roll with lettuce, tomato and Irish Chips 8.99

Grilled Portabello Sandwich

Portabello mushroom charbroiled and topped with sliced tomato and melted Provolone cheese – served on a sandwich roll with Irish Chips 7.99

Lamb French Dip

Herb-rubbed slow-roasted leg of Lamb thinly sliced and served on a French roll with a ramekin of lamb au jus for dipping accompanied by a serving of Irish chips 10.99

“Galway Bay” Club

Fresh grilled chicken, imported Irish ham and Swiss cheese, served with lettuce and tomato on toasted white, wheat, or Rye bread with Irish chips 9.99

The Irish Rueden

Our first cut of corned beef sautéed with braised cabbage, topped with Swiss cheese and an Irish Whiskey Mustard dressing, served on rye bread with Irish Chips 10.99

Miss Peggy’s Crab Cake

Made with Jumbo lump crab meat this 5oz crab cake is seasoned with Miss Peggy’s special recipe, oven baked and served on a soft Potato roll with Irish Chips and homemade tartar sauce 12.99

Cork Rueden

Thinly sliced breast of turkey with our signature coleslaw, topped with Swiss cheese and an Irish Whiskey Mustard dressing, served on rye bread with Irish Chips 9.99

Cashel Blue Cheese Steak

Thinly sliced strip steak sauteed with onions and mushrooms, topped with melted Cashel Blue cheese and served on a sub roll with lettuce, tomato and a side of Irish Chips 10.99

Classic Hamburger

A half pound ground burger charbroiled, served on a Kaiser roll with Irish Chips 7.99
*cheese, bacon, mushrooms or onions, add .65¢ each

Grilled Chicken and Irish Bacon

Breast of chicken charbroiled and topped with a grilled strip of Irish bacon and melted cheddar, served on a toasted Kaiser roll with Irish Chips 9.99

*There will be a \$2.50 charge for all split menu items
An 18% gratuity may be added to parties of 8 or more*