

Dinner

Classic New England Clam Chowder 5- Guinness French Onion Soup 5- Soup du Jour P/A

Traditional House Salad 6-

Mixed Greens, Tomatoes, Cucumber
& Red Onion. Choice of Dressing

Spinach Salad 10-

Smoked Bacon, Grilled Mushrooms, Crispy Onions &
Grape Tomatoes. Dressed w/ Whiskey Black Peppercorn Ranch

Caesar Salad 9-

Hearts of Baby Romaine Topped w/Roasted Garlic Caesar
Dressing, House Made Croutons & Shaved Grana Padano

Arcadian Green & Apple Salad 11-

Sun Dried Cranberries, Julienned Vegetables, Spiced
Pecans, Gorgonzola w/ Maple Balsamic Vinaigrette

Grilled Vegetable Salad 11-

Grilled Zucchini, Yellow Squash, Mushrooms, Eggplant, Sweet Onions & Peppers over Field Greens.
Tossed in a Charred Tomato Basil Vinaigrette w/ a Goat Cheese Fritter

Add: Grilled Chicken 6- • Shrimp 9- • Steak 9- • Salmon 10-

Rhode Island Stuffies 7-

Two Quahogs w/Chorizo, Sweet Peppers,
Onions & Moist Bread Crumb Stuffing

House Fried Potato Crisps 10-

Topped w/ Roasted Garlic Cream, Scallions
& Cashel Blue Cheese

PEI Mussels 12-

1. Julienned Vegetables, Chardonnay, Garlic Fresh Herbs
2. Spicy Red Curry Coconut Broth
3. Guinness Stout, Shallot-Basil Emulsion

Steamed Rhode Island Littlenecks 12-

Sweet Littlenecks Served w/ Tomato, White Beans,
Grilled Chorizo in a Garlic Herb Broth

Crispy Fried Chicken Wings 10/11- • 20/18

Choose: Buffalo, Hoisin or House B.B.Q.

Lump Crab Cakes w/ Cajun Remoulade 12-

Buttermilk Calamari 10-

Garlic, Sweet Hot Pepper Relish,
Balsamic Drizzle & House Made Marinara

Asian Style Calamari 11-

Ginger Chili Dusted Calamari w/Scallions, Edamame & Wonton
Crisps. Finished w/Sweet Sesame Soy Glaze & Wasabi Aioli

Irish Bangers & Mash 14-

Served w/ Irish Baked Beans & Onion Gravy

Shepherd's Pie 14-

Topped w/ Mashed Cheddar Potato Crust

Ale Battered Fish & Chips 14-

Served w/ House Made Cole Slaw & Fries

Grilled Chicken Pasta 18-

Roasted Garlic, Shiitake Mushrooms, Spinach & Leeks in Gorgonzola Cream

10 oz. *Irish Whiskey Flat Iron Steak 21-

Molasses & Garlic Marinated Flat Iron Steak w/ Whiskey Green Peppercorn Demi Glace & Mashed Potatoes

12 oz. *Guinness New York Sirloin 25-

New York Sirloin w/ Colcannon & Balsamic Glazed Cipolline Onions & Red Wine Demi Glace

The Brazen Hen 18-

A Whole Hen Braised w/Smokey Bacon, New Potatoes, Shiitake Mushrooms , Carrots & Natural Au Jus

Macadamia Nut Crusted Chicken 17-

Served w/ Jasmine Rice, Coconut Curry Cream & Pineapple Mango Salsa

B.B.Q. Pulled Pork 17-

Sweet Potato Fries, Sautéed Spinach, Irish Baked Beans, Fried Plantains. Served w/Honey Slaw

14oz. Glazed Pork Flat Iron 18-

Served w/ Pomegranate Malt Glaze, Peach Chutney & Sweet Potato Gnocchi

Maple Sugar Plank Salmon 21-

Served w/ Butternut Squash Risotto, Grilled Asparagus. Finished w/ Whole Grain Mustard & Apple Cider Reduction

*** Lump Crab Cakes 21-**

Served w/ Garlic Mashed Potatoes, Roasted Red Pepper Cream & Cilantro Lime Drizzle

*** Shrimp Mediterranean 24-**

Sautéed White Shrimp, Roasted Peppers, Plum Tomatoes, Artichoke Hearts, Kalamata Olives,
Capers, XVOO & Fresh Oregano. Finished w/Feta Cheese over Spinach Fettuccini

Gluten Free Penne Pasta 16-

Served w/ Grilled Vegetables, Fresh Plum Tomatoes, Light Marinara, Fresh Mozzarella, & Basil Pesto

*** Consuming raw or partially cooked food can increase your risk of food borne illness.**

Customers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.