

Lunch

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 & Tomatoes.
Dressed w/Whiskey Black Peppercorn Ranch

Arcadian Green & Apple Salad 11-

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

Caesar Salad 9-

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

Grilled Vegetable Salad 11-

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-

PEI Mussels 12-

Julienne Vegetables, Chardonnay,
Garlic, Fresh Herbs & Grilled Crostinis

Rhode Island Stuffies 7-

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

Buttermilk Calamari 10-

Roasted Garlic, Sweet Hot Pepper
Relish, Balsamic Drizzle & Marinara

House Fried Potato Crisps 10-

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

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

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

Steamed Rhode Island Littlenecks 12-

Tomatoes, White Beans, Grilled Chorizo in a Garlic Herb Broth

*** House Burger 10-**

8oz of Angus Chuck w/Kerry Gold Cheese.
House Made Jameson Irish Whiskey Sauce

*** Sheehan Burger 12-**

8oz of Angus Chuck w/ Swiss Cheese, Ale Mustard,
Bangers, Irish Back Bacon & a Fried Egg

***The “Hibernian” Burger 12-**

Irish Back Bacon, Guinness Fried Onions, Ballymaloe
Relish w/ Sweet & Spicy Mustard

***Black n’ Cashel Blue Burger 12-**

Pan Blackened w/Cajun Spices
Topped w/Cashel Blue Cheese

Salmon Burger 13-

Fresh Atlantic Salmon w/Arugula, Tomato, Black Olive Tapenade, Feta Cheese & Greek Vinaigrette

Turkey Caesar Wrap 9-

Crispy Romaine, Caesar Dressing,
Grana Padano Cheese in a Flour Tortilla

Waffle Monte Cristo 10-

House Made Waffles w/ Turkey, Smoked Ham,
Swiss Cheese & Lingonberry Relish

Ale Battered Fried Cod 9-

Served on a Bulky Roll
House Made Tartar & Hand Cut Fries

Classic Pastrami Reuben 10-

Served on Marble Rye
Swiss, Sauerkraut & Russian Dressing

Pulled Pork Sandwich 10-

Served w/Honey Lime Cole Slaw,
Fried Onion Rings & House Made B.B.Q.

The “GULCH” 10-

Marinated Grilled Chicken on Ciabatta w./Hot Capicola, Provolone, Roasted Peppers & Pesto Mayo

Smoked Chicken Salad 8-

Walnuts, Golden Raisins, Granny Smith Apples.
Tossed w/ Mayonnaise on Wheatberry Bread

Corned Beef Sandwich 10-

Angus Corned Beef & Swiss.
Served on a Pretzel Roll w/Dijon Mustard

Grilled Veggie Wrap 8-

Grilled Zucchini, Mushrooms, Yellow Squash,
Eggplant, Peppers & Tomatoes & Goat Cheese

Caprese Sandwich 9-

House Made Focaccia w/ Tomato, Red Onion, Fresh Mozzarella,
Provolone, Roasted Peppers, Basil Pesto, & Balsamic Reduction

Bangers & Mash 14-

Irish Baked Beans & Onion Gravy

Shepherd’s Pie 14-

Cheddar Mashed Potato Crust

Ale Battered Atlantic Cod 12-

Served w/Cole Slaw & Hand Cut Fries

Lump Crab Cake 12-

Cajun Remoulade w/House Salad

Grilled Atlantic Salmon 14-

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

*** 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.