

Appetizer and Soup:

Wexford Potato Cakes

Potato cakes mixed with Cashel blue cheese, Asiago, sharp cheddar, onions, peppers, breaded, shallow fried, and served with ranch dressing. 8.99

Corned Beef Poppers

Tasty bites of our tender Corned Beef dipped in beer batter and flash-fried, served with a bistro mustard dip. 11.99

Galway Bay Fried Oysters

Plump and juicy “Chesapeake Pride” oysters dusted with seasoned flour, shallow-fried and served with our signature coleslaw. (market price)

Annapolis Crab Dip

Baby spinach and lump crabmeat bound together with cream cheese and seasonings, served in a bread boule. 11.99

Blackened Scallop Boxty Bites

Fresh Sea Scallops blackened and pan seared, served on mini potato boxty over hydroponic mixed greens, drizzled with a light sesame ginger glaze. 12.99

Miss Peggy’s Mini Crab Cakes

From Miss Peggy’s old Annapolis recipe, two fresh mini crab cakes made with Jumbo Lump crab meat, served with our signature coleslaw. 12.99

Calamari Mattapoisett

Calamari rings lightly dusted in seasoned flour, flash-fried, served with our homemade cocktail sauce. 11.99

Molly Malone’s Mussels

Fresh Prince Edward Island Mussels steamed and served in our home-style tomato garlic and parsley cream sauce with a hint of Jameson Irish Whiskey. 10.99

Killarney Cabbage Wraps

Fresh cabbage leaves stuffed with corned beef and potato, steamed and served with our wholegrain Irish Mustard sauce. 8.99

Lamb Skewers

Lamb skewered with onions and peppers, marinated in olive oil, char-grilled garlic and rosemary, served over hydroponic greens with a sweet pepper sauce. 13.99

Irish Whiskey and Tomato

Our signature spicy recipe using fresh tomatoes and onions with an Irish whiskey finish. - “The locals favorite” 3.99 / 5.99

Potato Leek Soup

A traditional Irish soup made from an old Killkenny recipe with potatoes, leeks and fresh cream.
3.99 / 5.99

Ask about our fresh Homemade Soup of the Day

Basket of Homemade Brown or Soda Bread

We import our flour directly from Ireland for its authenticity and freshness. Breads are baked daily on the premises.

There will be a \$2.50 charge for all split menu items

An 18% gratuity may be added to parties of 8 or more

Traditional Irish Fare and Salads

Traditional Lamb Stew

The original recipe using tender cubes of lamb braised with large chunks of celery, onion and carrot, topped with a scoop of mashed potato. 13.99

Cottage Pie

Tender breast of chicken cooked in a casserole with mushroom, celery, onion, and carrot, topped with mashed potato. 12.99

The Irish Mixed Grill

An old Irish specialty - a hearty plateful of imported Irish rashers, sausages, black and white pudding, two eggs over easy, Irish chips and grilled sliced tomato. 13.99

The Irish Vegetarian Boxty

A traditional potato pancake topped with portabella mushrooms, onions, spinach, garlic and peppers, all sautéed, topped with melted provolone and cheddar cheese and smothered with a chunky tomato and basil sauce. 12.99

Fish and Chips

Filets of Alaskan pollock, dipped in our homemade beer batter, deep fried to a golden brown and served with Irish chips and tartar sauce. 13.99

Shepherds Pie

Ground beef sirloin cooked in a casserole with onion, peas, and carrot, topped with mashed potato. 12.99

Corned Beef and Cabbage

A first cut of corned beef, slow cooked for hours with a blend of herbs and spices, served with braised cabbage, Colcannon potatoes and carrots and parsnips. 16.99

Medieval Beef Stew

Tender chunks of beef marinated, braised and stewed with large chunks of celery, carrot, and onion, topped with a scoop of mashed potato. 13.99

Tigin (House) Salad

Mixed seasonal greens, romaine, grape tomatoes, sweet peppers, shredded carrots, sliced onion and cucumber with our homemade balsamic vinaigrette dressing. 6.99 / 8.99

Chieftain Salad

Romaine lettuce, crumbled Cashel blue cheese, roasted walnuts, dried craisins with our raspberry honey dressing. 9.99

Irish Caesar Salad

Chopped Romaine lettuce, grated parmesan and Asiago cheeses and whole grain croutons tossed in an Irish Mustard Caesar dressing 9.99

Baby Spinach Salad

Fresh baby spinach leaves, crumbled feta cheese, sliced cucumber, chopped red and green peppers and sliced Vidalia onion, with a homemade balsamic vinaigrette 9.99

Add any of the following items to your choice of the above salads

Chicken 5, Salmon 6, Calamari 6, Shrimp 7, Scallops 7, Prime Rib 10, Crab Cake 9.

Blackened Scallop Caesar

Fresh Atlantic scallops blackened and pan seared, served over our Caesar salad. 15.99

Grilled Chicken Salad

Marinated chicken tenderloins lightly seasoned then grilled and served over our Tigin (house) salad. 13.99

Hydroponic Boston Bibb Salad

Hydroponic Boston Bibb lettuce served with our homemade citrus vinaigrette dressing, topped with onions, craisins, toasted almonds and mandarin oranges. 10.99

Beef Tenderloin Salad

Beef tenderloin medallions marinated in olive oil and garlic, grilled and served over our Chieftain salad. 16.99

Kinsale Seafood Salad

Scallops and shrimp seasoned, broiled, and served over our fresh baby spinach salad with a citrus vinaigrette. 15.99

Corned Beef Caesar

Our signature Irish Caesar tossed with our "First Cut" of corned beef. 13.99

Inishbofin Salmon Salad

Fresh Atlantic salmon, sliced, seasoned, oven baked and served warm over our baby spinach salad. 15.99

Crab Cake Salad

An Annapolis Favorite - A Fresh Jumbo Lump crab cake broiled and served over our Chieftain salad with our citrus vinaigrette dressing. (market price)

Lamb Skewer Salad

Lamb skewered with onions and peppers, marinated in olive oil, garlic and rosemary, char-grilled and served over hydroponic mixed seasonal greens with fresh basil, tomatoes, Asia go cheese and balsamic vinaigrette in a crispy Irish boxtty shell. 15.99

Whenever possible we use hydroponic mixed greens from Chesapeake Green House

Entrees:

Murphy's Pot Roast

A home-style pot roast slow cooked with mixed vegetables and Irish Stout, served over Irish Champ potatoes with mushroom gravy. 15.99

Liver and Onions

Calves liver griddle-fried to a golden brown, topped with bacon, sautéed onion and served Irish Champ potatoes. 14.99

Brian Boru Pepper Steak

Our 12oz center cut New York strip steak, char-grilled and finished in the oven, served with a peppercorn cream sauce and accompanied by a twice baked blue cheese potato. 21.99

Farm House Chicken

Oven roasted half chicken seasoned with herbs.
Served with sage and onion stuffing, pan gravy, mashed potatoes and market fresh vegetables. 14.99

Brian Boru Prime Rib

Available Thursday thru Sunday after 5:00pm

Choice Certified Angus Prime Rib seared with a special crisp seasoning and slow roasted, hand cut and finished with Au Jus, served with an oven baked potato and sour cream.

16 oz. Chieftain Cut ... 22.99 24 oz. High King Cut ... 29.99

Limerick Chicken Pasta

Sautéed chicken breast and Irish bacon, finished in an Asiago garlic cream sauce, tossed with fettuccine and fresh steamed vegetables. 15.99

Chicken Breast Cashel Blue

A tender chicken breast stuffed with Cashel blue cheese, wrapped with a strip of Irish cured bacon, oven roasted and served with traditional Irish Colcannon potatoes. 15.99

Magner's Pork Loin

Loin of pork lightly seasoned, slow roasted in the oven and served with a Magner's pan gravy, accompanied by Irish Champ potatoes and mashed carrots and parsnips. 14.99

Salmon Kilkee

A fresh filet of Atlantic salmon lightly dusted with secret spices, pan-blackened, topped with a wholegrain mustard butter and accompanied by garden rice. 15.99

Inistiogue Scallop Casserole

Fresh large pan seared scallops, baked in a casserole dish, topped with Asiago cheese and roasted garlic butter, served with rice and vegetables. 19.99

Crab and Oysters Chesapeake

A Fresh Jumbo Lump crab cake accompanied by our famous Guinness fried oysters, served with Irish chips and our signature spicy coleslaw. (market price)

Salmon Galway Bay

A fresh filet of Atlantic salmon stuffed with seasoned Jumbo Lump crabmeat, oven baked and served with a fresh herb cream sauce, accompanied by garden rice. 20.99

Killybegs Seafood Platter

A generous platter of oven baked shrimp, salmon and pan seared scallops, served with Irish Champ potatoes. 19.99

Miss Peggy's Crab Cakes

From Miss Peggy's old Annapolis recipe, two large crab cakes made only with Fresh Jumbo Lump crabmeat, oven baked, served with garden rice and accompanied by our homemade tartar sauce. (market price)

Irish Shrimp Pasta

Large Gulf Shrimp seared in a hot skillet with fresh spinach, garlic and lemon juice, tossed with fresh fettuccine and steamed vegetables. 19.99

Favorite Side Orders 3.99

Carrots and Parsnips, Garden Rice, Cabbage, Side Salad, Steamed Vegetables, Irish Champ, Colcannon, Twice Baked Blue Cheese Potato, Irish Chips, Blue Cheese Mashed Potato, Fresh Fruit, Fettuccine Pasta

Desserts:

Bailey's Espresso Chocolate Mousse

Chocolate Mousse flavored with espresso and Baileys Irish Cream and topped with fresh whipped cream. 5.99

Traditional Bread Pudding

Old fashioned Irish bread pudding with currants, served warm with "Birds" vanilla custard. 5.99

Sinful Chocolate Cake

A deliciously rich chocolate cake with seven layers and fudge icing... perfect for sharing. 9.99

Biddy's Apple Pie

Served hot with a scoop of vanilla ice cream. 5.99

Dessert Special

Ask your server about our daily dessert special

It is our policy to ask for identification for anyone who appears to be under the age of 30. If you are 30 years or under and have not been asked for identification before the service of an alcoholic beverage you will be entitled to a \$10.00 gift certificate.