



## Appetizers

- Blarney Wings** *Grilled or Fried* \$12  
Hot-Med-Mild, Teriyaki or BBQ Sauce
- Bavarian Pretzel** ~ Boom Sauce \$9
- Fried Calamari** \$14  
Teriyaki, Boom Sauce w/ diced  
Jalapenos or Plain w/ Marinara Sauce
- Kobe Slider Trio** \$14  
with your Bay Head Port Wine Cheddar
- Blackened Fish Bites** \$14  
with a la Rosa Sauce
- Homemade Crab Cake** \$14  
Sautéed or fried with Tropical Salsa
- Coconut Shrimp** \$14  
Amaretto dipping sauce
- Celtic Nachos** \$12  
Tortilla chips, cheese, lettuce, tomatoes,  
& jalapenos **Add chicken:** \$4
- Shrimp-in-the-Rough** \$1.25 ea
- Cup of Chowder** \$5

## Salads

*Ranch, Bleu Cheese, Russian, Honey Mustard,  
Raspberry, Balsamic or House Vinaigrette*

- Fresh Catch & Spinach** *Market price*  
Over fresh spinach with blueberries,  
mango, walnuts & Raspberry Vinaigrette
- Caesar Salad** \$12  
**Add:** Chicken \$5 Shrimp \$7
- Waldorf Salad** \$13  
Mixed greens, walnuts, granny smith  
apples, celery & Bleu Cheese  
**Add:** Chicken \$5 Shrimp \$7  
Steak \$7 Lobster Salad *MP*  
Catch of the Day *Market Price*
- Pub Salad** \$6  
Cucumber, Tomato, Onions & Croutons

## Burgers

*Fries, Potato Salad, Cole Slaw, Chop-Chop, Potato Chips  
Add'l: Onion Rings or Sweet Potato \$2*

- Classic Burger** \$13  
**Each topping:** \$1  
California, bacon, sautéed onions,  
mushrooms, frizzled onions, BBQ sauce,  
your choice of cheese:  
American, Cheddar, Mozzarella,  
Pepper Jack, Bleu Cheese, Swiss  
Bay Head Port Wine Cheddar (addl. \$2)
- Cali Veggie Burger** \$14  
Lettuce, tomato, onion & side mayo

## Entrees

*Fries, Frizzled Onions, Potato Salad, Cole Slaw,  
Chop-Chop, Mashed Potatoes, Rice or Baked Potato  
Add'l: Onion Rings or Sweet Potato Fries \$2*

- Sizzling Sliced Steak** \$21  
We recommend medium to medium-rare
- Sizzling Garlic Chicken** \$20  
with Monterey Jack & frizzled onions
- 14oz Black Angus Strip** \$29  
Topped with: Smothered, Dublin,  
Gaelic or Fromage
- Tropical Catch of the Day** \$24  
Topped with Pineapple-Mango Salsa
- Twin Seashore Crab Cakes** \$24  
Fried or sautéed with tartar or cocktail
- Irish-style Fish & Chips** \$21
- Pasta Harrigan's** \$22  
Chicken, Brie Cheese, fresh tomatoes,  
over angel hair pasta in garlic & olive oil  
**Sub Shrimp:** \$26
- Summer Pasta** \$22  
Chicken, asparagus, sundried tomato &  
spinach, over papparadelle pasta in  
pesto or scampi sauce  
**Sub Shrimp:** \$26

## Sandwiches & Wraps

*Fries, Potato Salad, Cole Slaw, Chop-Chop, Potato Chips  
Add'l Onion Rings or Sweet Potato Fries \$2*

- Lobster Roll & Chowder** (or side)  
*Market Price*
- Catch of the Day** *Broiled or Blackened*  
Lettuce, tomato & tartar sauce  
*Market Price*
- 2 Petite Filet Sliders** \$19  
Melted Bleu Cheese & frizzled onions
- Corned Beef** w/ potato chips \$14
- Reuben on Rye** \$15
- California Wrap** \$14  
Bacon, lettuce, tomatoes, Jack Cheese &  
grilled chicken
- Kansas City Wrap** \$14  
Guinness BBQ sauce, cheddar cheese,  
bacon, & grilled chicken
- Fresh Fish Wrap** *Market Price*  
Avocado, lettuce & Boom sauce
- Grilled Chicken Melt** \$14  
Melted Swiss, bacon & chicken
- Kids** (12 & under, includes a soda) \$7
- Chicken Fingers, Pizza, Hot Dog**

# HARRIGAN'S PUB LIBATIONS!

## COCKTAILS

### MANGO MARGARITA

Patron Silver, Triple Sec, Mango Puree,  
Simple Syrup Fresh Lemon & Lime Juices

### BLUEBERRY LEMONADE

Stoli Blueberry, St-Germain, Fresh Lemon  
Juice, Lemon-Lime Soda, Fresh Blueberries

### MAKER'S MULE

Maker's Mark, muddled Lime & Orange,  
Sugar, Ginger Beer

### CUCUMBER-MINT MOJITO

Bacardi, Muddled Mint & Cucumber,  
Simple Syrup, Seltzer

### COUNTY CORK COCKTAIL

Jameson, St-Germain, Gingerale,  
Cranberry Juice

### BERRY MULE

Tito's Vodka, muddled Strawberry &  
Blueberries, Sugar, Ginger Beer

### STRAWBERRY FIZZ

Hendrick's Gin, muddled Strawberries,  
Tonic, Lime

### SKINNY COCONUT MARGARITA

1800 Coconut Tequila, Triple Sec, Lime,  
Pineapple Juice

### HARRIGAN'S MULE

Jameson, muddled Lime, Sugar, Ginger Beer

## MARTINIS

### FRENCH MARTINI

Ketel One Vodka, Chambord, Pineapple Juice,  
with Champagne float

### SEA GIRT MANHATTAN

Bulleit Bourbon, Sweet Vermouth,  
Bitters & a Cherry

### STRAWBERRY-MINT MARTINI

Tito's Vodka, muddled Mint & Strawberries,  
Simple Syrup with Champagne float

### SWEET & TART COSMO

Ketel One Vodka, Peach Schnapps, Orange  
Juice, Cranberry Juice, Fresh Lime Juice

### BEACH BUZZ

Smirnoff Orange & Vanilla Vodkas, Malibu  
Rum, splash of Orange & Pineapple Juices

### WHITE GRAPE COSMO

Tito's Vodka, St-Germain Liquor, Fresh Lemon  
Juice, White Grape Juice

### THE SHORE GIMLET

Bombay Sapphire, Fresh Lime Juice,  
Simple Syrup

### BELINI MARTINI

Tito's Vodka, Peach Schnapps, Mango Puree,  
Champagne float

## DRAFTS on tap

Guinness ■ Smithwick  
Harp ■ Miller Lite  
Palm ■ Blue Moon

## Rotating CRAFTS on tap

*Please ask your server what's pouring!*

Kona ■ Goose Island  
Blue Point ■ Harpoon  
Dogfish ■ Brooklyn  
Local Brewery

## Wine List

### WHITES

Riesling • SEA GLASS	7.75 • 30
Pinot Grigio • SANTA MARGARITA	12.25 • 47
Pinot Grigio • CAPOSALDO	7.50 • 29
Pinot Gris • J VINEYARDS	9.75 • 37
Sauv. Blanc • LA PETITE PERRIERE	8.00 • 31
Sauv. Blanc • MONKEY BAY	7.50 • 29
Chardonnay • Goldschmidt "SINGING TREE" 10	• 38
Chardonnay • KENDALL JACKSON	9 • 33
Chardonnay • J. LOHR	8.25 • 31

### ROSE

Rose • FLEUR DE MER	9.75 • 37
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### REDS

Blend • DAOU "THE PESSIMIST"	11.25 • 43
Blend • 7 MOONS	8.75 • 33
Pinot Noir • COOPER HILL Organic	9.50 • 36
Pinot Noir • ESTANCIA	8.75 • 33
Pinot Noir • PEPPERWOOD GROVE	7.50 • 29
Malbec • PORTILLO	8.75 • 33
Merlot • SIMI	10.75 • 41
Merlot • GREYSTONE CELLARS	8.50 • 32
Cabernet • JOSH CELLARS	9 • 34
Cabernet • J. LOHR "SEVEN OAKS"	8.75 • 33
Red • SANGRIA	7.50

### SPARKLING

MOET ET CHANDON • Brut (375ml)	58
KORBEL • Brut (187ml / 750ml)	10 • 28
SEGURA VIUDAS • Brut Rose (187ml)	9
MIONETTO • Prosecco (187ml)	11.75