

Fall Menu



Appetizers

- 12" Bar Pie \$12** Add toppings: \$1
- Blarney Wings \$12** Grilled or Fried
Hot-Med-Mild, Teriyaki or BBQ Sauce
- Bavarian Pretzel ~ Boom Sauce \$9**
- Pots O' Gold \$14**
Potatoes skins, Corned Beef, Sauerkraut & Swiss
- Irish Quesadilla with Cheese \$12**
Add grilled or blackened Chicken: \$2
- 3 Gourmet Burger Sliders \$14**
with Bay Head Port Wine Cheddar & Frizzled Onions
- Coconut Shrimp w/ Amaretto sauce \$14**
- Blackened Fish Bites \$14**
with a la Rosa Sauce or Teriyaki Sauce
- Homemade Crab Cake \$14**
Sautéed or fried
- Celtic Nachos \$12**
Tortilla chips, cheese, lettuce, tomatoes,
& jalapenos Add chicken: \$2

Salads & Soups

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

Add: Chicken \$5 Shrimp \$7
Steak \$7 Fresh Fish MP

- Fresh Spinach Salad \$14**
Cranberries, sliced beats, almond slivers
& Raspberry Vinaigrette
- Caesar Salad with Croutons \$12**
- Waldorf Salad \$14**
Mixed greens, walnuts, granny smith
apples, celery & crumbled Bleu Cheese
- Pub Salad \$6**
Cucumber, Tomato, Onions & Croutons
- Bowl of Chowder \$6**
- French Onion with Crouton & Mozzarella \$6**
- Homemade Bowl Chili & cheese \$6**

Burgers

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

- Classic Burger (9oz) \$12**
Each topping: \$1.25
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 \$12**
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 \$28**
Topped with: Smothered, Dublin,
Gaelic or Fromage
- Twin Pork Chops \$23**
Irish Whiskey ~or ~ Sizzling Murphy
- Full Rack O' Ribs \$24**
Cole Slaw & Sweet Potato Fries
- Twin Petite Filet Sliders \$18**
Melted Bleu Cheese & frizzled onions
- Irish-style Fish & Chips \$21**
- Fall Pasta \$22**
Chicken, artichoke, sundried tomato
& spinach, over papparadelle
pasta in pesto or scampi sauce
- Sub Shrimp: \$26**
- Twin Seashore Crab Cakes \$24**
Fried or sautéed with tartar or cocktail
- Lobster Ravioli with Twin Shrimp \$23**
In a la Rosa Sauce
- Fresh Seafood with choice topping: MP**
Provencal, Royale or Blackened

Sandwiches & Wraps

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

- Corned Beef on Rye ~ potato chips \$14**
- Turkey Sligo \$15**
Turkey, Cranberry Sauce, fresh Tomato,
& melted Swiss on white toast with gravy
- Reuben on Rye \$15**
- California Wrap \$14**
Bacon, lettuce, tomatoes, Jack Cheese &
grilled chicken
- Fresh Fish & Chowder Market Price**
Blackened or Grilled with avocado, lettuce
& tomato ~ choice wrap or hard roll
- Guinness BBQ Chicken \$14**
Guinness BBQ sauce, cheddar cheese,
& bacon ~ choice wrap or hard roll
- Turkey & Avocado Club \$14**

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

COUNTY CORK COCKTAIL

Jameson, St-Germain, Gingerale,
Cranberry Juice

BERRY MULE

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

SKINNY COCONUT MARGARITA

1800 Coconut Tequila, Triple Sec, Lime,
Pineapple Juice

HARRIGAN'S MULE

Jameson, muddled Lime, Sugar, Ginger Beer

MARTINIS

MUDSLIDE MARTINI

Tito's Vodka, Kahlua, Baileys & heavy Cream
drizzled with Chocolate syrup

FRENCH MARTINI

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

SEA GIRT MANHATTAN

Bulleit Bourbon, Sweet Vermouth,
Bitters & a Cherry

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

APPLETINI

Smirnoff Vodka, Apple Pucker,
Sour Mix with an Apple wedge

DRAFTS on tap

Guinness ■ Smithwick

Harp ■ Miller Lite

Palm ■ Blue Moon

Rotating CRAFTS on tap

Please ask your server what we're pouring!

Heavy Seas ■ Goose Island

Victory ■ Southern Tier

Hacker-Pschorr ■ Spaten

Brooklyn ■ Local Brewery

Wine List

WHITES

Riesling • SEA GLASS 8.50 • 32

Pinot Grigio • SANTA MARGARITA 12.75 • 49

Pinot Grigio • CAPOSALDO 7.75 • 29

Pinot Gris • J VINEYARDS 10.75 • 41

Sauv. Blanc •

Sauv. Blanc • MONKEY BAY 7.50 • 28

Chardonnay • Goldschmidt "SINGING TREE" 10 • 38

Chardonnay • KENDALL JACKSON 9.50 • 36

Chardonnay • J. LOHR 8.75 • 33

ROSE

Rose • FLEUR DE MER 10 • 38

REDS

Blend • DAOU "THE PESSIMIST" 11.75 • 45

Blend • 7 MOONS 9.50 • 36

Pinot Noir • COOPER HILL Organic 10 • 38

Pinot Noir • ESTANCIA 9.50 • 36

Pinot Noir • PEPPERWOOD GROVE 7.75 • 29

Malbec • PORTILLO 9.50 • 36

Merlot • SIMI 11.75 • 45

Merlot • GREYSTONE CELLARS 9.00 • 34

Cabernet • JOSH CELLARS 9.50 • 36

Cabernet • J. LOHR "SEVEN OAKS" 9.50 • 36

Shiraz •

Chianti •

Red • SANGRIA 8

SPARKLING

MOET ET CHANDON • Brut (375ml) 58

KORBEL • Brut (187ml / 750ml) 10 • 28

SEGURA VIUDAS • Brut Rose (187ml) 9

MIONETTO • Prosecco (187ml) 11.75

☞ COFFEE DRINKS ☞

Nutty Irishman

Frangelico & Baileys

Harrigan's Irish Coffee

Jameson Irish Whiskey & Brown Sugar

Irish Kiss

Kahlua & Bailey's

Millionaires Coffee

Kahlua, Baileys, Frangelico
& Grand Marnier

Peppermint Patty

Peppermint Schnapps & Hot Cocoa

Gaelic Coffee

Jameson Irish Whiskey,
Bailey's & Coffee Liqueur