

**Shichimi Seared Tuna Tower** shichimi spice seared tuna layered with crispy wontons, pickled cucumber and served with a Ponzu sauce .....11.95

**Blackened Scallops** jumbo sea scallops blackened and served with a raspberry & mango coulis .....11.95

**Sautéed Crab Cakes** our Chef's own crab cakes with sautéed spinach and red pepper salsa .....10.95

**Fried Brie Cheese** with mixed greens, fresh berries, crostinis and a balsamic drizzle .....9.95

**Grilled Chicken Quesadilla** with a fresh tomato and onion salsa, a tequila lime sour cream and guacamole .....12.95

**Bruschetta** Italian bread served with sliced tomato, basil, olive oil and garlic with mozzarella cheese .....9.95

**Crispy Fried Calamari** with a spicy sweet & sour sauce .....12.95

**Fried Chesapeake Oysters** with a pickled mango salad and sriracha chili aioli.....11.95

**Jumbo Shrimp Cocktail** with a Jameson cocktail sauce .....12.95

**Grilled Vegetable Napoleon** layers of grilled marinated vegetable and mozzarella cheese finished with a balsamic reduction and roasted garlic olive oil .....9.95

**Prince Edward Island Mussels** steamed with white wine, leeks, toasted garlic and fresh herbs .....10.95

**Smoked Salmon "Pizza"** smoked salmon atop grilled flat bread with a dill aioli, capers, red onion, lemon zest, cracked black pepper and garlic oil .....12.95

**Caesar Salad** the traditional way .....9.95  
with grilled chicken.....14.95  
with shrimp or blackened tuna .....15.95

**"The Wedge" Salad** a crisp wedge of iceberg lettuce topped with bleu cheese dressing, crumbled bacon and plum tomatoes .....6.95  
upgrade from your dinner salad .....3.95

**Crab Bisque** a creamy crab soup with a touch of sherry .....6.95

**O'Donnell's House Salad**.....5.95

## House Favorites

**Crab Cakes** our Chef's own crab cakes with sautéed spinach, rémoulade sauce and red pepper salsa .....27.95

**Sautéed Chicken & Crab** with grape tomatoes and a basil cream sauce .....23.95

**Irish Bangers & Mash** Irish sausage with garlic-mashed, caramelized onions and a rich brown demi-glace.....19.95

**Oven Roasted Jumbo Sea Scallops** with garlic butter (also available Cajun style with raspberry & mango coulis).....28.95

**Boneless Braised Short Ribs** topped with an organic honey & whole grain mustard finished with Guinness demi-glace.....22.95

**Chicken Bruschetta** chicken topped with sliced tomato, basil, olive oil & garlic with mozzarella cheese .....19.95

**Black & Tan Mac & Cheddar** baked with applewood smoked bacon and Asiago crust .....17.95

**Shepherd's Pie** braised beef with sweet peas, carrots and Vidalia onion over garlic mashed potatoes topped with an Asiago crisp .....23.95

**Vegetarian Pasta** fresh summer vegetables with gluten free penne pasta tossed with garlic, extra virgin olive oil and fresh herbs.... 19.95

## Meat & Fish Market

Choose your meat or fish and your preparation from the box below, add choice of potato, and it will be served with our house salad or soup of the day. Steak entrées are garnished with our mildly spicy, thinly sliced Tabasco fried onions. Bleu Cheese Dressing for your salad is available for an additional 75¢.

8 oz. Prime Rib	27.95	North Atlantic Salmon Fillet	26.95
12 oz. Prime Rib	32.95	Chilean Sea Bass	28.95
8 oz. USDA Choice Filet Mignon	32.95	Nordic Cod	24.95
10 oz. NY Sirloin Strip Steak	31.95	Grilled Ahi Tuna	29.95
Frenched Pork Chop	24.95	Mahi Mahi	26.95
Boneless Chicken Breast	19.95	Swordfish	27.95

### SUGGESTED FOR MEATS

- Roasted Garlic Demi-glace
- Sautéed Onions & Mushrooms
- Wild Mushroom Demi-Glace
- Homemade Worcestershire Sauce
- Asiago & Herb Crust
- Pineapple Salsa
- Horseradish Sauce
- Roasted Jalapeño & Red Onion Butter
- Blackened Cajun Style
- Sriracha Chili Aioli

### SUGGESTED FOR FISH

- Mango Salsa
- Citrus Vinaigrette
- Asiago & Herb Crust
- Honey Ginger Soy Vinaigrette
- Pineapple Salsa
- Wasabi Vinaigrette
- Roasted Jalapeño & Red Onion Butter
- Blackened Cajun Style
- Sriracha Chili Aioli
- Chipotle Honey Glaze

Any entrée may be topped with sautéed lump crab meat for an additional \$8.50

## Irish Potatoes

- Colcannon Irish Potatoes (TRADITIONAL MASHED POTATOES WITH LEEKS AND CABBAGE)
- O'Donnell's Steak Fries
- Bleu Cheese Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Rice Pilaf
- Baked Potato

# Spirits



A Taste of Ireland

## IRISH WHISKEY SELECTION

Irish Whiskey is traditionally distilled three times for purity and smoothness whereas Scotch Whiskey is distilled only twice. The malt for Irish Whiskey is dried in a closed kiln to preserve the clean, honeyed flavor of the malt.

Jameson	6.25	Tryconnell	6.00	Old Bushmills	6.00
Kilbeggan	6.00	Bushmills 10 Yr. Old	7.00	Black Bush Special	7.00
Tullamore Dew	6.25	Bushmills 16 Yr. Old	8.00	Jameson 12 Yr. Old	7.00
Connemara	6.00	Middleton Very Rare	10.75	Jameson 18 Yr. Old	8.00

▪ BRIAN BORU IRISH VODKA 5.50 ▪ BUNRATTY POTCHEEN 5.00 ▪ IRISH MIST 6.00 ▪ BAILEY'S IRISH CREAM 6.50

### Pour House Whiskey Sampler

Kilbeggan  
Gaelic for "Little Church"

Tullamore Dew  
Blend ingredients are from the New Middleton Distillery in county Cork

Green Spot  
Green Spot is a single pot still Irish whiskey

Tyrconnell  
Gaelic for "Land of the O'Donnell's."

We hope you enjoy your sample of four fine Irish Whiskies, two blended and two single malts

**Our Sampling \$15**

### Pour House Cocktail Favorites

Espresso Martini  
3 Olives Triple Shot Espresso Vodka,  
3 Olives Vanilla Vodka  
& a splash of Coffee Liqueur. \$8.75

Sour Apple Martini  
3 Olives Vanilla Vodka, Sour Apple  
Pucker Schnapps & a Splash of  
Sweet & Sour . . . \$8.75

Key Lime Martini  
3 Olives Vanilla Vodka,  
Rose's Lime Juice  
& Pineapple Juice . . . \$8.75

Lemon Drop  
3 Olives Citrus Vodka  
Fresh Squeezed Lemon Juice  
& Sugar Rim . . . \$8.75

The 1800 Margarita  
The Classic Margarita with Special 1800 Tequila. . . 9.75

3 Olives Cosmo  
A New Classic made with 3 Olives Vodka . . . 8.75

## Beer Selection

### Pints - Draught

Bud Light	4.00	Guinness (16oz)	5.75	Blue Point	6.00	Hop Devil IPA	6.00
Smithwicks	5.50	Guinness (20oz)	6.50	ShockTop	6.00	Cape May IPA	6.00
Harp Lager	5.50	Sierra Nevada	6.00	Goose Island IPA	6.00		

### Bottles

Amstel Light	6.00	Killians	5.75	Newcastle Ale	6.00	Corona Light	6.25
Coors Light	5.25	Heineken	6.00	Stella Artois	6.25	Carlsberg	6.00
Miller Lite	5.25	Corona	6.25	Michelob Ultra	6.00	Stella Cidre (cider)	6.25
Budweiser	5.25	Yuengling	5.50	Leinekugel	6.25	O'Doul's (non-alcoholic)	5.50
Bud Light	5.25	Twisted Tea	6.25	Sam Adams (Seasonal)	6.25	Kaliber (non-alcoholic)	5.75

## Wine Selection

White Wine	Bottle	Glass	Red Wines	Bottle	Glass
Kendall Jackson Chardonnay	29.00	8.50	Rodney Strong Red Zinfandel	30.00	9.00
St. Francis Chardonnay	25.00	7.50	Blackstone Merlot	23.00	7.25
Chloe Pinot Grigio	27.00	8.00	St. Francis Cabernet Sauvignon	28.00	8.50
Ecco Domani Italia Pinot Grigio	25.00	7.50	Sebastiani Cabernet Sauvignon	26.00	7.75
Cavit Pinot Grigio	20.00	7.00	Rodney Strong Pinot Noir	28.00	8.50
Kim Crawford Sauvignon Blanc	27.00	8.00	Chloe Pinot Noir	27.00	8.00
Hogue Riesling	25.00	7.50	Fetzer Pinot Noir	23.00	7.25
Blossom Hill Chardonnay		6.00	Kendall Jackson Summation	25.00	7.50
			Trapiche Malbec	22.00	7.00
<u>Sparkling Wines</u>			<u>Blush Wines</u>		
Mumm's Cuvee Napa Brut Prestige	32.00		Sutter Home White Zinfandel	19.00	6.50
Domaine Ste. Michelle Blanc De Blancs NV	24.00		Blossom Hill White Zinfandel		6.00
Gloria Ferrer Blanc De Noir	36.00				
Korbel Brut "split"	6.00				
Prosecco "split"	6.00				

Ask your server about our special  
**Frozen Drinks,**  
**Specialty Coffees**  
**and After Dinner Drinks.**

**Slainte,**  
**Agus Saol Agat!**  
(Health and Long Life to you!)